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# DITKAS

FATHER'S DAY BRUNCH : 10 AM - 2 PM

## BREAKFAST

- FRENCH TOAST** thick cut, sliced bananas, mixed berries, maple syrup 14<sup>50</sup>  
**HAM + CHEESE OMELET\*** cheddar-jack, ham, home fries, english muffin 15<sup>50</sup>  
**DENVER OMELET\*** cheddar-jack, ham, bell pepper, onion, home fries, english muffin 15<sup>50</sup>  
**EGG WHITE VEGGIE OMELET\*** provolone, spinach, mushroom, onion, tomato, home fries, english muffin 15<sup>50</sup>  
**LOBSTER OMELET\*** cold water lobster, tomato, spinach, provolone, home fries, english muffin 21<sup>50</sup>  
**TRADITIONAL EGGS BENEDICT\*** poached egg, canadian bacon, hollandaise, home fries 15<sup>50</sup>  
**STEAK + EGGS\*** filet mignon, two eggs any style, home fries, english muffin 24<sup>50</sup>

## STARTERS

- WHIPPED BURRATA** honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough 17<sup>50</sup>  
**RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 19<sup>50</sup>  
**JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish GF 21<sup>50</sup>  
**OYSTERS ON THE HALF SHELL\*** half dozen, fresh horseradish, cocktail sauce, tabasco GF 21<sup>50</sup>

## SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5<sup>50</sup> BOWL 8<sup>50</sup>  
**SHERRY CRAB BISQUE** CUP 6<sup>50</sup> BOWL 10<sup>50</sup>  
**CAESAR SALAD** romaine, parmigiano-reggiano, crouton, caesar dressing 11<sup>50</sup>  
**MIKE'S SALAD** candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 12<sup>50</sup>  
**A REALLY NICE HOUSE SALAD** mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12<sup>50</sup>  
**SONOMA CHICKEN SALAD** grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19<sup>50</sup>  
**SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch dressing GF 24<sup>50</sup>

## HOUSE SPECIALTIES

- SANTA FE PROTEIN BOWL** brown rice, cheddar-jack, chipotle mayo, organic kale, avocado, lettuce, pico de gallo, corn & black bean salsa GF BLACKENED CHICKEN BREAST 19<sup>50</sup> BLACKENED SHRIMP 24<sup>50</sup>  
**VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 21<sup>50</sup>  
**SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32<sup>50</sup>  
**CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 26<sup>50</sup>  
**BERKSHIRE PORK CHOP\*** apple chutney, cherry jus, whipped potatoes GF SINGLE CUT 27<sup>50</sup>  
**FILET + CRAB CAKE\*** 4 oz. filet medallion, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, asparagus 32<sup>50</sup>

## FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON\*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36<sup>50</sup>  
**PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 28<sup>50</sup>  
**DAY BOAT SCALLOPS\*** lobster risotto, sweet corn cream GF 47<sup>50</sup>  
**HALIBUT** miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 44<sup>50</sup>  
**MARYLAND STYLE CRAB CAKE** jumbo lump crab, brown rice, coleslaw, tartar sauce SINGLE 29<sup>50</sup> DOUBLE 58<sup>50</sup>

## STEAKS

INDULGE IN OUR SELECTION OF LINZ HERITAGE ANGUS STEAKS, CELEBRATED FOR THEIR SUPERIOR QUALITY

- HALF BACK FILET\*** 8 oz, center cut, asparagus GF 58<sup>50</sup>  
**FULL BACK FILET\*** 10 oz, center cut, asparagus GF 68<sup>50</sup>  
**NEW YORK STRIP\*** 16 oz, burgundy mushrooms GF 67<sup>50</sup>  
**"KICK ASS" PADDLE STEAK\*** 19 oz, bone-in ribeye, asparagus GF 89<sup>50</sup>  
**DRY AGED RIBEYE\*** 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter GF 84<sup>50</sup>  
**COFFEE RUBBED DELMONICO\*** 14 oz, boneless, ancho butter, pickled onion, asparagus GF 68<sup>50</sup>

## SIDES

- BURGUNDY MUSHROOMS** 9<sup>50</sup>    **WHIPPED POTATOES** 9<sup>50</sup>    **BAKED POTATO** 9<sup>50</sup>    **ASPARAGUS** 11<sup>50</sup>  
**JALAPENO HASH BROWNS** 9<sup>50</sup>    **CRISPY BRUSSELS SPROUTS** w/ CRISPY PANCETTA 9<sup>50</sup>    **LOBSTER MAC & CHEESE** 24<sup>50</sup>

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## SUNDAY FEATURE

THERE IS A \$5 SPLIT PLATE CHARGE  
GLUTEN FRIENDLY - GF

**SLOW ROASTED PRIME RIB**  
12 oz, burgundy mushrooms, horseradish cream, au jus  
48<sup>50</sup> DINNER ONLY // LIMITED AVAILABILITY

\*THE ALLEGHENY HEALTH DEPARTMENT ADVISES THAT THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

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# DITKAS

FATHER'S DAY DINNER : 2 PM - 8 PM

## STARTERS

- WHIPPED BURRATA** honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough 17<sup>50</sup>  
**RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 19<sup>50</sup>  
**STUFFED BANANA PEPPERS** italian sausage, pomodoro, provolone 16<sup>50</sup>  
**JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish GF 21<sup>50</sup>  
**OYSTERS ON THE HALF SHELL\*** half dozen, fresh horseradish, cocktail sauce, tabasco GF 21<sup>50</sup>  
**COACH'S POT ROAST NACHOS** cheddar-jack, jalapeno, sour cream, tomato, scallion **SMALL** 16<sup>50</sup> **LARGE** 20<sup>50</sup>

## SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5<sup>50</sup> BOWL 8<sup>50</sup>  
**SHERRY CRAB BISQUE** CUP 6<sup>50</sup> BOWL 10<sup>50</sup>  
**CAESAR SALAD** romaine, parmigiano-reggiano, crouton, caesar dressing 11<sup>50</sup>  
**MIKE'S SALAD** candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 12<sup>50</sup>  
**WEDGE SALAD** baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber, blue cheese dressing GF 12<sup>50</sup>  
**A REALLY NICE HOUSE SALAD** mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12<sup>50</sup>

## HOUSE SPECIALTIES

- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 21<sup>50</sup>  
**SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32<sup>50</sup>  
**CHICKEN PARMESAN** mozzarella, parmigiano-reggiano, tomato basil sauce, linguine 26<sup>50</sup>  
**CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 26<sup>50</sup>  
**BERKSHIRE PORK CHOP\*** apple chutney, cherry jus, whipped potatoes GF **SINGLE CHOP** 27<sup>50</sup> **TWIN CHOPS** 54<sup>50</sup>  
**TWIN FILET + CRAB CAKES\*** 4 oz. filet medallions, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, asparagus 59<sup>50</sup>

## FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON\*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36<sup>50</sup>  
**HALIBUT** miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 44<sup>50</sup>  
**PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 28<sup>50</sup>  
**DAY BOAT SCALLOPS\*** lobster risotto, sweet corn cream GF 47<sup>50</sup>  
**COLD WATER LOBSTER TAIL\*** brown rice, asparagus, drawn butter GF 39<sup>50</sup>  
**MARYLAND STYLE CRAB CAKE** jumbo lump crab, brown rice, coleslaw, tartar sauce **SINGLE** 29<sup>50</sup> **DOUBLE** 58<sup>50</sup>

## STEAKS

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**DRY AGED RIBEYE\*** 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter GF 84<sup>50</sup>  
**COFFEE RUBBED DELMONICO\*** 14 oz, boneless, ancho butter, pickled onion, asparagus GF 68<sup>50</sup>  
**ENHANCEMENTS** HORSERADISH CRUST 4<sup>50</sup> BLUE CHEESE CRUST 4<sup>50</sup> GREEN PEPPERCORN SAUCE 4<sup>50</sup> BEARNAISE 4<sup>50</sup>  
MARYLAND STYLE CRAB CAKE 26<sup>50</sup> COLD WATER LOBSTER TAIL 29<sup>50</sup> DAY BOAT SCALLOPS (2) 24<sup>50</sup>

## SIDES

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**JALAPENO HASH BROWNS** 9<sup>50</sup> **CRISPY BRUSSELS SPROUTS** w/ CRISPY PANCETTA 9<sup>50</sup> **LOBSTER MAC & CHEESE** 24<sup>50</sup>

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