
BREAKFAST

PITTSBURGH

AVAILABLE SUNDAY - 10AM TO 2PM

SPECIALTIES

AVOCADO TOAST*

EGGS ANY STYLE, GUACAMOLE, MULTI-GRAIN TOAST 15⁵⁰

POT ROAST HASH*

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM,
JALAPENO HASH BROWN, CHOICE: TOAST 19⁵⁰

FRENCH TOAST

THICK CUT, SLICED BANANAS, MIXED BERRIES, MAPLE SYRUP 14⁵⁰

BUTTERMILK PANCAKES

MAPLE SYRUP, WHIPPED CREAM 14⁵⁰

EGGS + OMELETS

served with home fries

FARM FRESH EGGS ANY STYLE*

CHOICE: BACON OR SAUSAGE, CHOICE: TOAST 14⁵⁰

TRADITIONAL EGGS BENEDICT*

POACHED EGG, CANADIAN BACON, HOLLANDAISE 15⁵⁰

HAM & CHEESE OMELET*

CHEDDAR-JACK, HAM, CHOICE: TOAST 15⁵⁰

DENVER OMELET*

CHEDDAR-JACK, HAM, BELL PEPPER, ONION, CHOICE: TOAST 15⁵⁰

MEXICAN OMELET*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA,
GUACAMOLE, CHOICE: TOAST 15⁵⁰

EGG WHITE VEGGIE OMELET*

PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, CHOICE: TOAST 15⁵⁰

LOBSTER OMELET*

COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, CHOICE: TOAST 21⁵⁰

STEAK + EGGS*

FILET MIGNON, TWO EGGS ANY STYLE, CHOICE: TOAST 24⁵⁰

TOAST CHOICES : WHITE, WHEAT, MULTI-GRAIN OR ENGLISH MUFFIN

SIDES: BACON OR SAUSAGE 5⁰⁰

COCKTAILS

BLOODY MARY

DITKA'S THICK & SPICY BLOODY MARY MIX, VODKA 9⁰⁰

MIMOSA

BRUT CHAMPAGNE, ORANGE JUICE 7⁰⁰

DITKAS

P I T T S B U R G H

STARTERS

WHIPPED BURRATA

HONEY BALSAMIC BLISTERED SWEET PEPPER & TOMATO, NUT FREE PESTO, GRILLED SOURDOUGH **VG** 17⁵⁰

STUFFED BANANA PEPPERS

ITALIAN SAUSAGE, POMODORO, PROVOLONE 16⁵⁰

COACH’S POT ROAST NACHOS

CHEDDAR-JACK, JALAPENO, SOUR CREAM, TOMATO, SCALLION
SMALL 16⁵⁰ **LARGE** 20⁵⁰

RHODE ISLAND CALAMARI

CRISPY FRIED, TOSSED IN GARLIC BUTTER, SWEET & HOT PEPPERS 19⁵⁰

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH **GF** 21⁵⁰

SOUPS + SALADS

CHEF’S SOUP OF THE DAY

CUP 5⁵⁰ **BOWL** 8⁵⁰

SHERRY CRAB BISQUE

CUP 6⁵⁰ **BOWL** 10⁵⁰

CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON, CAESAR DRESSING 11⁵⁰

A REALLY NICE HOUSE SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER, TOASTED PINE NUT, FRENCH FETA, CROUTON, CREAMY HERB VINAIGRETTE **VG** 12⁵⁰

MIKE’S SALAD

CANDIED PECAN, MIXED GREENS, GOAT CHEESE, DICED APPLE, DRIED CRANBERRY, BALSAMIC VINAIGRETTE **GF VG** 12⁵⁰

WEDGE SALAD

BABY ICEBERG, BLUE CHEESE CRUMBLES, BACON, RED ONION, TOMATO, CUCUMBER, BLUE CHEESE DRESSING **GF** 12⁵⁰

ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

CHICKEN BREAST +7⁰⁰

BLACKENED SHRIMP +14⁰⁰

FAROE ISLAND SALMON +14⁰⁰

SESAME CRUSTED SEARED TUNA +14⁰⁰

4 OZ FILET +17⁰⁰

PASTA

BOLOGNESE TAGLIATELLE

ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO 18⁵⁰

CACIO E PEPE

SPAGHETTI, CRISPY PANCETTA, CRACKED BLACK PEPPER, PECORINO, PARMIGIANO-REGGIANO 17⁵⁰

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 17⁵⁰

SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE 28⁵⁰

ENTREE SALADS + BOWLS

SONOMA CHICKEN SALAD

GRILLED CHICKEN BREAST, MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, BACON, TOMATO, CROUTON, BLUE CHEESE CRUMBLES, GREEN GODDESS DRESSING 19⁵⁰

SEAFOOD COBB SALAD

GULF SHRIMP, LUMP CRAB, ICEBERG, ROMAINE, AVOCADO, BACON, TOMATO, GREEN ONION, HARD-BOILED EGG, BLUE CHEESE CRUMBLES, RANCH DRESSING **GF** 24⁵⁰

AHI TUNA POKE BOWL*

DICED TUNA, SPICY SOY, CILANTRO MISO, CARROT, AVOCADO, CUCUMBER, EDAMAME, RADISH, SESAME SEED, BROWN RICE 22⁵⁰

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 19⁵⁰ **BLACKENED SHRIMP** 24⁵⁰

BURGERS + SANDWICHES

served with choice of french fries, coleslaw or mixed greens

THE ROCKY BLEIER BURGER*

STEAK SAUCE, CHEDDAR, BACON, MAYO, MUSHROOM, CARAMELIZED ONION, LETTUCE, TOMATO 17⁵⁰

THE FRIDGE BURGER*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO 16⁵⁰

CHEESESTEAK

WHITE AMERICAN, ONION, MUSHROOM, BELL PEPPER, GIARDINIERA ON THE SIDE 18⁵⁰

CALIFORNIA CHICKEN WRAP

CHEDDAR-JACK, LETTUCE, TOMATO, BACON, AVOCADO, CHIPOTLE MAYO, WHOLE WHEAT TORTILLA 16⁵⁰

SPICY FRIED CHICKEN

PICKLE, LETTUCE, TOMATO, MAYO 16⁵⁰

LOBSTER & SHRIMP ROLL

POACHED MAINE LOBSTER, HERB BOILED SHRIMP, CELERY, LEMON AIOLI, SHREDDED LETTUCE, TRADITIONAL NEW ENGLAND ROLL 24⁵⁰

HOUSE SPECIALTIES

CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE 18⁵⁰

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, WHIPPED POTATOES, ASPARAGUS 17⁵⁰

BERKSHIRE PORK CHOP*

10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES **GF** 27⁵⁰

FILET + CRAB CAKE*

4 OZ FILET MEDALLION, JUMBO LUMP CRAB CAKE, GREEN PEPPERCORN SAUCE, WHIPPED POTATOES, ASPARAGUS 32⁵⁰

HALF BACK FILET*

8 OZ, CENTER CUT, ASPARAGUS **GF** 58⁵⁰

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD

LEMON BUTTER, ASPARAGUS, BROWN RICE 24⁵⁰

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE 29⁵⁰

FAROE ISLAND SALMON*

POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER, CORN TAMALE CAKE **GF** 27⁵⁰

SESAME CRUSTED TUNA*

SEARED RARE, BOK CHOY, TRI-COLORED CARROT, SHIITAKE MUSHROOM, FRESNO CHILI, WASABI BUTTER SAUCE 27⁵⁰

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

Food People Love

*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