

DITKAS

OAKBROOK TERRACE

STARTERS

OVEN FIRED BREAD

italian round, rosemary, kosher salt, olive oil,
house marinated olives, whipped butter **VG** 8

WHIPPED BURRATA

honey balsamic blistered sweet pepper & tomato,
onion garlic chili crunch, nut free pesto,
grilled italian pane bread **VG** 17

STUFFED BANANA PEPPERS

italian sausage, pomodoro, provolone 17

RHODE ISLAND CALAMARI

crispy fried, tossed in garlic butter,
sweet & hot peppers 18

COCONUT SHRIMP

bang bang dipping sauce, basil oil 21

JUMBO SHRIMP COCKTAIL

cocktail sauce, fresh horseradish **GF** 21

OYSTERS ON THE HALF SHELL

half dozen, fresh horseradish, cocktail sauce,
tabasco **GF** 21

COACH’S POT ROAST NACHOS

cheddar-jack, pickled jalapeno,
sour cream, tomato, scallion
SMALL 16 **LARGE** 20

SOUPS + SALADS

CHEF’S SOUP OF THE DAY

CUP 6 **BOWL** 9

BAKED FRENCH ONION

CUP 7 **BOWL** 12

CAESAR SALAD

romaine, parmigiano-reggiano, crouton,
caesar dressing 11

A REALLY NICE HOUSE SALAD

mixed greens, tomato, red onion, cucumber,
toasted pine nut, french feta, crouton,
creamy herb vinaigrette **VG** 11

MIKE’S SALAD

candied pecan, mixed greens, crumbled goat cheese,
diced apple, dried cranberry,
balsamic vinaigrette **GF VG** 14

WEDGE SALAD

baby iceberg, blue cheese crumbles, bacon,
red onion, tomato, cucumber,
blue cheese dressing **GF** 14

SONOMA CHICKEN SALAD

grilled chicken breast, mixed greens, avocado, corn,
almond, date, bacon, tomato, crouton,
blue cheese crumbles, green goddess dressing 21

SEAFOOD COBB SALAD

gulf shrimp, lump crab, iceberg, romaine, avocado,
bacon, tomato, green onion, hard-boiled egg,
blue cheese crumbles, ranch dressing **GF** 24

SIDES

BURGUNDY MUSHROOMS 9 • BAKED POTATO 9

ASPARAGUS 11 • JALAPENO HASH BROWNS 9

WHIPPED POTATOES 9 • SAUTEED SPINACH 9

TWICE BAKED POTATO 14 • CORN ELOTE 12

ASIAN STYLE VEGETABLES 12

CARAMELIZED BRUSSELS SPROUTS

W/ CRISPY PANCETTA 9

LOBSTER MAC & CHEESE 24

WEEKEND FEATURE

FRIDAY, SATURDAY & SUNDAY

SLOW ROASTED PRIME RIB

burgundy mushrooms, horseradish cream, au jus 46
(AVAILABILITY IS LIMITED)

HOUSE SPECIALTIES

SOUTHERN FRIED HALF CHICKEN

jalapeno cornbread muffin, coleslaw, honey-chipotle sauce 26

CHICKEN POT PIE

roasted chicken, carrot, mushroom, green pea, sherry cream sauce, flaky pie crust 23

CHICKEN PARMESAN

vodka sauce, mozzarella, parmigiano-reggiano, spaghetti, crispy prosciutto 27

CHICKEN PICCATA

lemon butter, caper, tomato, linguine, asparagus 26

AHI TUNA POKE BOWL*

diced tuna, spicy soy, cilantro miso, carrot, avocado, cucumber, edamame, radish,
sesame seed, brown rice 22

THE FRIDGE BURGER*

cheddar, mustard, mayo, onion, pickle, lettuce, tomato 18

THE WAGYU BURGER*

tillamook white cheddar, shiitake, mayo, onion, arugula, house made chips 25

BABY BACK RIBS

full rack, house bbq sauce, jalapeno cornbread muffin, coleslaw 32

BERKSHIRE PORK CHOP*

10 oz, apple chutney, cherry jus, whipped potatoes **GF SINGLE CHOP** 28 **TWIN CHOPS** 56

PASTA

MADE FRESH IN HOUSE

VODKA RIGATONI

crispy prosciutto, chile flake, parmigiano-reggiano 21

PASTA ALLA NORMA

spaghetti, tomato basil sauce, eggplant, parmigiano-reggiano 21

CACIO E PEPE

spaghetti, crispy pancetta, cracked black pepper, pecorino, parmigiano-reggiano 21

SPAGHETTI + MEATBALLS

house made red sauce, house made meatballs, parmigiano-reggiano 24

BOLOGNESE TAGLIATELLE

italian sausage, angus beef, pancetta, parmigiano-reggiano 24

SEAFOOD LINGUINE

shrimp, lump crab, scallop, chile flake, fresh herbs, choice of red or white 32

STEAKS

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

HALF BACK FILET*

8 oz, center cut, asparagus **GF** 58

FULL BACK FILET*

10 oz, center cut, asparagus **GF** 68

FILET OSCAR*

6 oz, center cut filet, jumbo lump crab,
bearnaise, asparagus 59

TWIN FILET + CRAB CAKES*

4 oz filets, jumbo lump crab cakes,
green peppercorn sauce, whipped potatoes,
asparagus 59

NEW YORK STRIP*

16 oz, burgundy mushrooms **GF** 68

“KICK ASS” PADDLE STEAK*

19 oz, bone-in ribeye, asparagus **GF** 89

CLASSIC RIBEYE*

14 oz, boneless, cipollini onion,
burgundy mushrooms, herb butter **GF** 68

COFFEE RUBBED DELMONICO*

14 oz, boneless, ancho butter,
pickled onion, asparagus **GF** 68

STEAK ENHANCEMENTS

HORSERADISH CRUST 4 | BLUE CHEESE CRUST 4 | GREEN PEPPERCORN SAUCE 4 | BEARNAISE 4
MARYLAND STYLE CRAB CAKE 30 | COLD WATER LOBSTER TAIL 34

FRESH FISH + SEAFOOD

FAROE ISLAND SALMON*

poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake **GF** 36

HALIBUT

miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 44

PARMESAN CRUSTED COD

lemon butter, asparagus, brown rice 28

DAY BOAT SCALLOPS*

lobster risotto, sweet corn cream **GF** 47

COLD WATER LOBSTER TAIL*

brown rice, asparagus, drawn butter **GF** 39

MARYLAND STYLE CRAB CAKE

jumbo lump crab, brown rice, coleslaw, tartar sauce **SINGLE** 32 **DOUBLE** 64

SESAME CRUSTED TUNA*

seared rare, bok choy, tri-colored carrot, shiitake, fresno chile, wasabi butter sauce 34

FISH N’ CHIPS

fresh cod, beer battered & golden fried, coleslaw, fries, tartar sauce 25

THERE IS A \$5 SPLIT PLATE CHARGE • GLUTEN FRIENDLY = **GF** • VEGETARIAN = **VG**

Food People Love

*THE ILLINOIS DEPARTMENT OF HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK. THOROUGH COOKING OF SUCH FOODS REDUCES RISK OF ILLNESS

We add a 3% Restaurant Fee to all checks. This fee helps us offset increased operational costs. It can be removed upon request.