

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

JUMBO SHRIMP COCKTAIL

cocktail sauce, fresh horseradish **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

TURKEY CHILI

sour cream, cheddar-jack
CUP 6 **BOWL** 9

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

ADD A PROTEIN TO ANY OF OUR SALADS

CHICKEN BREAST +7

BLACKENED SHRIMP +10

FAROE ISLAND SALMON +14

BLACKENED SEARED TUNA +14
4 OZ FILET +17

SEAFOOD

PARMESAN CRUSTED COD

lemon butter, asparagus, brown rice 24

FRESH FISH TACOS

black beans, brown rice, pico de gallo, cabbage slaw,
sour cream, chipotle sauce **GF** 18

MARYLAND STYLE CRAB CAKE

jumbo lump crab, brown rice, coleslaw, tartar sauce 32

FAROE ISLAND SALMON*

poblano chile salsa verde, orange & grapefruit,
lemon butter, corn tamale cake **GF** 27

SESAME CRUSTED TUNA*

seared rare, bok choy, tri-colored carrot, shiitake,
fresno chile, wasabi butter sauce 27

ENTREE SALADS + BOWLS

BUFFALO CHICKEN SALAD

crispy fried chicken tenders tossed in buffalo sauce, shredded romaine, cucumber, tomato,
blue cheese crumbles, crispy onion strings, ranch dressing 19

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

HARVEST SALMON SALAD*

faroe island salmon, organic kale, romaine, butternut squash, cranberry quinoa, almond,
apple, grape tomato, goat cheese, citrus vinaigrette 28

AHI TUNA POKE BOWL*

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

SANTA FE PROTEIN BOWL

brown rice, cheddar-jack, chipotle mayo, organic kale, avocado, lettuce,
pico de gallo, corn & black bean salsa **GF** **BLACKENED CHICKEN** 19 **BLACKENED SHRIMP** 24

PASTA

OUR PASTA IS MADE FRESH IN HOUSE

VODKA RIGATONI

crispy prosciutto, chile flake, parmigiano-reggiano 17

PASTA ALLA NORMA

spaghetti, tomato basil sauce, eggplant, parmigiano-reggiano 17

CACIO E PEPE

spaghetti, crispy pancetta, cracked black pepper, pecorino, parmigiano-reggiano 17

SPAGHETTI + MEATBALLS

house made red sauce, house made meatballs, parmigiano-reggiano 19

BOLOGNESE TAGLIATELLE

italian sausage, angus beef, pancetta, parmigiano-reggiano 19

SEAFOOD LINGUINE

shrimp, lump crab, scallop, chile flake, fresh herbs, choice of red or white 28

BURGERS + SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, HOUSE MADE CHIPS, COLESLAW OR MIXED GREENS

THE STEAKHOUSE BURGER*

steak sauce, cheddar, bacon, mayo, mushroom, onion, lettuce, tomato 19

THE FRIDGE BURGER*

cheddar, mustard, mayo, onion, pickle, lettuce, tomato 17

THE WAGYU BURGER*

tillamook white cheddar, shiitake, mayo, onion, arugula 25

FRENCH DIP

white american, caramelized onion, on the side: creamy horseradish sauce, au jus 22

CALIFORNIA CHICKEN WRAP

cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo, whole wheat tortilla 17

NATURAL ROASTED TURKEY DIP

cranberry-pumpkin seed mayo, swiss, arugula, turkey gravy dipping jus 18

BLACKENED FISH SANDWICH

fresh whitefish, lettuce, tomato, tartar sauce 19

HOUSE SPECIALTIES

AVOCADO TOAST*

eggs any style, guacamole, multi-grain toast 15

HUEVOS RANCHEROS*

eggs any style, ranchero sauce, tomatillo sauce, black beans, cheddar-jack, avocado,
pico de gallo, sour cream 16

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 19

CHICKEN PICCATA

lemon butter, caper, tomato, linguine, asparagus 18

BERKSHIRE PORK CHOP*

10 oz, apple chutney, cherry jus, whipped potatoes **GF** 28

FILET + CRAB CAKE*

4 oz filet, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, asparagus 30

PETITE FILET*

6 oz, center cut, whipped potatoes, asparagus **GF** 40

Food People Love

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

FRIDAY, SATURDAY & SUNDAY FEATURE

SLOW ROASTED PRIME RIB

burgundy mushrooms, horseradish cream, au jus 46

(DINNER ONLY // AVAILABILITY IS LIMITED)

*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.