

DITKAS

THANKSGIVING

STARTERS

OVEN FIRED BREAD

ITALIAN ROUND, ROSEMARY, KOSHER SALT, OLIVE OIL,
HOUSE MARINATED OLIVES, WHIPPED BUTTER **VG** 8

STUFFED BANANA PEPPERS

ITALIAN SAUSAGE, POMODORO, PROVOLONE 17

COACH’S POT ROAST NACHOS

CHEDDAR-JACK, PICKLED JALAPENO, SOUR CREAM,
DICED TOMATO, SCALLION **SMALL** 16 **LARGE** 20

RHODE ISLAND CALAMARI

CRISPY FRIED, TOSSED IN GARLIC BUTTER,
SWEET & HOT PEPPERS 18

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH **GF** 21

SOUPS + SALADS

CHEF’S SOUP OF THE DAY

CUP 6 **BOWL** 9

ROASTED BUTTERNUT SQUASH SOUP

CUP 6 **BOWL** 9

CAESAR SALAD

ROMAINE, PARMIGIANO-REGGIANO, CROUTON,
CAESAR DRESSING 11

MIKE’S SALAD

CANDIED PECAN, MIXED GREENS, GOAT CHEESE,
APPLE, CRANBERRY, BALSAMIC VINAIGRETTE **GF VG** 14

WEDGE SALAD

BABY ICEBERG, BLUE CHEESE CRUMBLES,
BACON, RED ONION, TOMATO, CUCUMBER,
BLUE CHEESE DRESSING **GF** 14

SEAFOOD COBB SALAD

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

WHIPPED POTATOES 9

CARAMELIZED BRUSSELS SPROUTS 9

W/ CRISPY PANCETTA

CORN ELOTE 12

LOBSTER MAC & CHEESE 24

THERE IS A \$5 SPLIT PLATE CHARGE

GLUTEN FRIENDLY = **GF**

VEGETARIAN = **VG**

WEEKEND FEATURE

FRIDAY, SATURDAY & SUNDAY

SLOW ROASTED PRIME RIB

BURGUNDY MUSHROOMS, HORSERADISH CREAM,
AU JUS **46** (LIMITED AVAILABILITY)

TURKEY FEAST

\$55 PER PERSON

SOUP

choose one of the following

CHEF’S SOUP OF THE DAY • ROASTED BUTTERNUT SQUASH

SALAD

choose one of the following

CAESAR • MIKE’S

ENTREE

includes

OVEN ROASTED TURKEY BREAST

WHIPPED POTATOES, WHIPPED SWEET POTATOES, HERB STUFFING, GREEN BEANS, CARROTS,
TURKEY GRAVY, CRANBERRY SAUCE

DESSERT

choose one of the following

PUMPKIN CHEESECAKE • PECAN PIE • FLOURLESS CHOCOLATE CAKE

HOUSE SPECIALTIES

VODKA RIGATONI

CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 21

CACIO E PEPE

SPAGHETTI, CRISPY PANCETTA, CRACKED BLACK PEPPER, PARMIGIANO-REGGIANO 21

SEAFOOD LINGUINE

SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE 34

CHICKEN PICCATA

LEMON BUTTER, CAPER, TOMATO, WHIPPED POTATOES, ASPARAGUS 26

BABY BACK RIBS

FULL RACK, HOUSE BBQ SAUCE, CORNBREAD MUFFIN, COLESLAW 32

THE “FRIDGE” BURGER*

CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO, FRENCH FRIES 21

BERKSHIRE PORK CHOP*

10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES **GF SINGLE CHOP** 28 **TWIN CHOPS** 56

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

FULL BACK FILET*

10 OZ, CENTER CUT, ASPARAGUS **GF** 68

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 •

MARYLAND STYLE CRAB CAKE 26

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

MARYLAND STYLE CRAB CAKE

JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE **SINGLE** 29 **DOUBLE** 58

SESAME CRUSTED TUNA*

SEARED RARE, BOK CHOY, TRI-COLORED CARROT, SHIITAKE MUSHROOM, FRESNO CHILE,
WASABI BUTTER SAUCE 34

*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.

Food People Love

CHILDREN'S THANKSGIVING FEAST

\$25 (10 & under)

STARTER

SOUP OF THE DAY

ENTREE

choose one of the following

OVEN ROASTED TURKEY BREAST

COUNTRY GRAVY, GREEN BEANS, STUFFING, WHIPPED POTATOES

PETITE FILET MIGNON

WHIPPED POTATOES

GRILLED CHICKEN BREAST

WHIPPED POTATOES

CRISPY CHICKEN TENDERS

BBQ DIPPING SAUCE, WHIPPED POTATOES

DESSERT

FLOURLESS CHOCOLATE CAKE

