BREAKFAST

OAKBROOK TERRACE

AVAILABLE SATURDAY & SUNDAY - 10AM TO 3PM

SPECIALTIES

AVOCADO TOAST*
EGGS ANY STYLE, GUACAMOLE, MULTI-GRAIN TOAST 15

HUEVOS RANCHEROS*
EGGS ANY STYLE, RANCHERO SAUCE, TOMATILLO SALSA, BLACK BEANS, CHEDDAR-JACK, AVOCADO, PICO DE GALLO, SOUR CREAM 16

POT ROAST HASH*
EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM, JALAPENO HASH BROWN, CHOICE: TOAST 19

FRENCH TOAST
THICK CUT, SLICED BANANAS, MIXED BERRIES, MAPLE SYRUP 14

BELGIAN WAFFLE
MAPLE SYRUP, WHIPPED CREAM 14 **WITH FRIED CHICKEN** 20

BUTTERMILK PANCAKES
MAPLE SYRUP, WHIPPED CREAM 14

EGGS + OMELETS

served with choice of home fries or fresh fruit (add $2)

FARM FRESH EGGS ANY STYLE*
CHOICE: BACON OR SAUSAGE, CHOICE: TOAST 14

TRADITIONAL EGGS BENEDICT*
POACHED EGG, CANADIAN BACON, HOLLANDAISE 15

HAM & CHEESE OMELET*
CHEDDAR-JACK, HAM, CHOICE: TOAST 15

DENVER OMELET*
CHEDDAR-JACK, HAM, BELL PEPPER, ONION, CHOICE: TOAST 15

EGG WHITE VEGGIE OMELET*
PROVOLONE, SPINACH, MUSHROOM, ONION, TOMATO, CHOICE: TOAST 15

MEXICAN OMELET*
CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA, GUACAMOLE, CHOICE: TOAST 15

LOBSTER OMELET*
COLD WATER LOBSTER, TOMATO, SPINACH, PROVOLONE, CHOICE: TOAST 21

STEAK + EGGS*
FILET MIGNON, TWO EGGS ANY STYLE, CHOICE: TOAST **4 OZ FILET** 24 **6 OZ FILET** 38

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

SIDES: BACON, SAUSAGE OR HAM 5

COCKTAILS

BLOODY MARY DITKA'S THICK & SPICY BLOODY MARY MIX, VODKA 9

MIMOSA BRUT CHAMPAGNE, ORANGE JUICE 7

*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

DITKA'S

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

PASTA

OUR PASTA IS MADE FRESH IN HOUSE

VODKA RIGATONI
crispy prosciutto, chile flake, parmigiano-reggiano 17

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

CAVATELLI
tomato basil sauce, parmigiano-reggiano 15

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

SEAFOOD LINGUINE
shrimp, lump crab, scallop, chile flake, fresh herbs, parmigiano-reggiano, choice of red or white 28

Food People Love

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

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 23

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

HOUSE SPECIALTIES

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

FRESH FISH + 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

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)

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