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

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)

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*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.

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 23

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

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

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

SEAFOOD LINGUINE
shrimp, lump crab, scallop, chile flake, fresh herbs, parmigiano-reggiano, 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