

DITKAS

P I T T S B U R G H

STARTERS

- WHIPPED BURRATA** honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough 17⁵⁰
- RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 19⁵⁰
- STUFFED BANANA PEPPERS** italian sausage, pomodoro, provolone 16⁵⁰
- COCONUT SHRIMP** bang bang dipping sauce, basil oil 21⁵⁰
- JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish **GF** 21⁵⁰
- OYSTERS ON THE HALF SHELL*** half dozen, fresh horseradish, cocktail sauce, tabasco **GF** 21⁵⁰
- COACH’S POT ROAST NACHOS** cheddar-jack, jalapeno, sour cream, tomato, scallion **SMALL** 16⁵⁰ **LARGE** 20⁵⁰

SOUPS + SALADS

- CHEF’S SOUP OF THE DAY** **CUP** 5⁵⁰ **BOWL** 8⁵⁰
- SHERRY CRAB BISQUE** **CUP** 6⁵⁰ **BOWL** 10⁵⁰
- CAESAR SALAD** romaine, parmigiano-reggiano, crouton, caesar dressing 11⁵⁰
- MIKE’S SALAD** candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette **GF** 12⁵⁰
- WEDGE SALAD** baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber, blue cheese dressing **GF** 12⁵⁰
- A REALLY NICE HOUSE SALAD** mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12⁵⁰
- SEAFOOD COBB SALAD** gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch dressing **GF** 24⁵⁰

FRESH PASTA

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 24⁵⁰
- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 21⁵⁰
- CACIO E PEPE** spaghetti, crispy pancetta, cracked black pepper, parmigiano-reggiano 21⁵⁰
- SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 32⁵⁰

HOUSE SPECIALTIES

- CHICKEN PARMESAN** mozzarella, parmigiano-reggiano, tomato basil sauce, linguine 26⁵⁰
- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 26⁵⁰
- THE ROCKY BLEIER BURGER*** steak sauce, cheddar, bacon, mushroom, caramelized onion, mayo, lettuce, tomato, fries 19⁵⁰
- BERKSHIRE PORK CHOP*** 10 oz, apple chutney, cherry jus, whipped potatoes **GF** **SINGLE CHOP** 27⁵⁰ **TWIN CHOPS** 54⁵⁰
- TWIN FILET + CRAB CAKES*** 4 oz. filet medallions, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, asparagus 59⁵⁰

FRESH FISH + SEAFOOD

- FAROE ISLAND SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake **GF** 36⁵⁰
- HALIBUT** miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 44⁵⁰
- PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 28⁵⁰
- DAY BOAT SCALLOPS*** lobster risotto, sweet corn cream **GF** 47⁵⁰
- COLD WATER LOBSTER TAIL*** brown rice, asparagus, drawn butter **GF** 39⁵⁰
- MARYLAND STYLE CRAB CAKE** jumbo lump crab, brown rice, coleslaw, tartar sauce **SINGLE** 30⁵⁰ **DOUBLE** 60⁵⁰
- SESAME CRUSTED TUNA*** seared rare, tri-colored carrot, shiitake, fresno chile, wasabi butter sauce 34⁵⁰

STEAKS

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

- HALF BACK FILET*** 8 oz, center cut, french green beans **GF** 58⁵⁰
- FULL BACK FILET*** 10 oz, center cut, french green beans **GF** 68⁵⁰
- NEW YORK STRIP*** 16 oz, burgundy mushrooms **GF** 67⁵⁰
- “KICK ASS” PADDLE STEAK*** 19 oz, bone-in ribeye, french green beans **GF** 89⁵⁰
- DRY AGED RIBEYE*** 14 oz, boneless, cipollini onion, burgundy mushrooms, herb butter **GF** 84⁵⁰
- COFFEE RUBBED DELMONICO*** 14 oz, boneless, ancho butter, pickled onion, french green beans **GF** 68⁵⁰
- ENHANCEMENTS** **HORSERADISH CRUST** 4⁵⁰ **BLUE CHEESE CRUST** 4⁵⁰ **GREEN PEPPERCORN SAUCE** 4⁵⁰ **BEARNAISE** 4⁵⁰
- MARYLAND STYLE CRAB CAKE** 28⁵⁰ **COLD WATER LOBSTER TAIL** 29⁵⁰ **DAY BOAT SCALLOPS (2)** 24⁵⁰

SIDES

- BURGUNDY MUSHROOMS** 9⁵⁰ **WHIPPED POTATOES** 9⁵⁰ **BAKED POTATO** 9⁵⁰ **ASPARAGUS** 11⁵⁰
- FRENCH GREEN BEANS** 11⁵⁰ **JALAPENO HASH BROWNS** 9⁵⁰ **LOBSTER MAC & CHEESE** 24⁵⁰
- CRISPY BRUSSELS SPROUTS** w/ CRISPY PANCETTA 9⁵⁰ **ASIAN STYLE VEGETABLES** TRI-COLOR CARROT, SHIITAKE, BOK CHOY 9⁵⁰

SUNDAY FEATURE

THERE IS A \$5 SPLIT PLATE CHARGE
GLUTEN FRIENDLY - **GF**

SLOW ROASTED PRIME RIB
12 oz, burgundy mushrooms, horseradish cream, au jus
48⁵⁰ LIMITED AVAILABILITY

*THE ALLEGHENY HEALTH DEPARTMENT ADVISES THAT
THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW
OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS