DITKA'S

PITTSBURGH

STARTERS

WHIPPED BURRATA
HONEY BALSAMIC BLISTERED SWEET PEPPER & TOMATO, NUT FREE PESTO, GRILLED SOURDOUGH VG 17.50

STUFFED BANANA PEPPERS
ITALIAN SAUSAGE, POMODORO, PROVOLONE 16.50

COACH'S POT ROAST NACHOS
CHEDDAR-JACK, JALAPENO, SOUR CREAM, TOMATO, SCALLION
SMALL 16.50 LARGE 20.50

RHODE ISLAND CALAMARI
CRISPY FRIED, TOSSED IN GARLIC BUTTER, SWEET & HOT PEPPERS 19.50

JUMBO SHRIMP COCKTAIL
COCKTAIL SAUCE, FRESH HORSERADISH GF 21.50

SOUPS + SALADS

CHEF'S SOUP OF THE DAY
CUP 5.50 BOWL 8.50

SHERRY CRAB BISQUE
CUP 6.50 BOWL 10.50

CAESAR SALAD
ROMAINE, PARMIGIANO-REGGIANO, CROUTON, CAESAR DRESSING 11.50

A REALLY NICE HOUSE SALAD
MIXED GREENS, TOMATO, RED ONION, CUCUMBER, TOASTED PINE NUT, FRENCH FETA, CROUTON, CREAMY HERB VINAIGRETTE VG 12.50

MIKE'S SALAD
CANDIED PECAN, MIXED GREENS, GOAT CHEESE, DICED APPLE, DRIED CRANBERRY, BALSAMIC VINAIGRETTE GF VG 12.50

WEDGE SALAD
BABY ICEBERG, BLUE CHEESE CRUMBLES, BACON, RED ONION, TOMATO, CUCUMBER, BLUE CHEESE DRESSING GF 12.50

ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

CHICKEN BREAST +7.00
BLACKENED SHRIMP +14.00
FAROE ISLAND SALMON +14.00
SESAME CRUSTED SEARED TUNA +14.00
4 OZ FILET +17.00

PASTA

BOLOGNESE TAGLIATELLE
ITALIAN SAUSAGE, ANGUS BEEF, PANCETTA, PARMIGIANO-REGGIANO 18.50

CACIO E PEPE
SPAGHETTI, CRISPY PANCETTA, CRACKED BLACK PEPPER, PECORINO, PARMIGIANO-REGGIANO 17.50

VODKA RIGATONI
CRISPY PROSCIUTTO, CHILE FLAKE, PARMIGIANO-REGGIANO 17.50

SEAFOOD LINGUINE
SHRIMP, LUMP CRAB, SCALLOP, CHILE FLAKE, FRESH HERBS, CHOICE OF RED OR WHITE 28.50

ENTREE SALADS + BOWLS

SONOMA CHICKEN SALAD
GRILLED CHICKEN BREAST, MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, BACON, TOMATO, CROUTON, BLUE CHEESE CRUMBLES, GREEN GODDESS DRESSING 19.50

SEAFOOD COBB SALAD
GULF SHRIMP, LUMP CRAB, ICEBERG, ROMAINE, AVOCADO, BACON, TOMATO, GREEN ONION, HARD-BOILED EGG, BLUE CHEESE CRUMBLES, RANCH DRESSING GF 24.50

AHI TUNA POKE BOWL*
DICED TUNA, SPICY SOY, CILANTRO MISO, CARROT, AVOCADO, CUCUMBER, EDAMAME, RADISH, SESAME SEED, BROWN RICE 22.50

SANTA FE PROTEIN BOWL
BROWN RICE, CHEDDAR-JACK, CHIPOTLE MAYO, ORGANIC KALE, AVOCADO, LETTUCE, PICO DE GALLO, CORN & BLACK BEAN SALSA GF
BLACKENED CHICKEN BREAST 19.50 BLACKENED SHRIMP 24.50

BURGERS + SANDWICHES

served with choice of french fries, house made chips, coleslaw or mixed greens

THE ROCKY BLEIER BURGER*
STEAK SAUCE, CHEDDAR, BACON, MAYO, MUSHROOM, CARAMELIZED ONION, LETTUCE, TOMATO 18.50

THE FRIDGE BURGER*
CHEDDAR, MUSTARD, MAYO, ONION, PICKLE, LETTUCE, TOMATO 17.50

CHEESESTEAK
WHITE AMERICAN, ONION, MUSHROOM, BELL PEPPER, GIARDINIERA ON THE SIDE 18.50

CALIFORNIA CHICKEN WRAP
CHEDDAR-JACK, LETTUCE, TOMATO, BACON, AVOCADO, CHIPOTLE MAYO, WHOLE WHEAT TORTILLA 16.50

SPICY FRIED CHICKEN
PICKLE, LETTUCE, TOMATO, MAYO 16.50

SHRIMP PO'BOY
CRISPY FRIED SHRIMP, LETTUCE, TOMATO, CHIPOTLE-HONEY SAUCE, NEW ENGLAND ROLL 21.50

HOUSE SPECIALTIES

CHICKEN PARMESAN
MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, LINGUINE 18.50

CHICKEN PICCATA
LEMON BUTTER, CAPER, TOMATO, WHIPPED POTATOES, ASPARAGUS 17.50

CHICKEN POT PIE
ROASTED CHICKEN, CARROT, MUSHROOM, GREEN PEA, SHERRY CREAM SAUCE, FLAKY PIE CRUST 21.50

BERKSHIRE PORK CHOP*
10 OZ, APPLE CHUTNEY, CHERRY JUS, WHIPPED POTATOES GF 27.50

FILET + CRAB CAKE*
4 OZ FILET MEDALLION, JUMBO LUMP CRAB CAKE, GREEN PEPPERCORN SAUCE, WHIPPED POTATOES, ASPARAGUS 32.50

HALF BACK FILET*
8 OZ, CENTER CUT, FRENCH GREEN BEANS GF 58.50

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD
LEMON BUTTER, ASPARAGUS, BROWN RICE 24.50

MARYLAND STYLE CRAB CAKE
JUMBO LUMP CRAB, BROWN RICE, COLESLAW, TARTAR SAUCE 30.50

FAROE ISLAND SALMON*
POBLANO CHILE SALSA VERDE, ORANGE & GRAPEFRUIT, LEMON BUTTER, CORN TAMALE CAKE GF 27.50

SESAME CRUSTED TUNA*
SEARED RARE, BOK CHOY, TRI-COLORED CARROT, SHIITAKE, FRESNO CHILE, WASABI BUTTER SAUCE 27.50

THERE IS A $5 SPLIT PLATE CHARGE
GLUTEN FRIENDLY = GF
VEGETARIAN = VG

Food People Love

*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