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

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 12 • JALAPENO HASH BROWNS 9
WHIPPED POTATOES 9 • FRENCH GREEN BEANS 9
TWICE BAKED POTATO 14 • SAUTEED SPINACH 9
ASIAN STYLE VEGETABLES 12 • CORN ELOTE 12
CARAMELIZED BRUSSELS SPROUTS
W/ CRISPY PANCETTA 9
LOBSTER MAC & CHEESE 24

WEEKEND DINNER FEATURE

FRIDAY, SATURDAY & SUNDAY
SLOW ROASTED PRIME RIB
12 oz, burgundy mushrooms, horseradish cream, au jus 49
(AVAILABILITY IS LIMITED)

*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

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

TWIN FILET + CRAB CAKES*
4 oz filets, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, asparagus 59

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

CAVATELLI
tomato basil sauce, 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, french green beans GF 58

FULL BACK FILET*
10 oz, center cut, french green beans GF 68

FILET OSCAR*
6 oz, center cut filet, topped with jumbo lump crab, asparagus and bearnaise, french green beans 59

PRIME DRY-AGED T-BONE *
45 day aged, 20 oz, french green beans GF 89

NEW YORK STRIP*
16 oz, burgundy mushrooms GF 68

"KICK ASS" PADDLE STEAK*
19 oz, bone-in ribeye, french green beans 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, french green beans 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

AHI TUNA POKE BOWL*
diced tuna, spicy soy, cilantro miso, carrot, avocado, cucumber, edamame, radish, sesame seed, brown rice 24

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

COCKTAILS

RASPBERRY SMASH MARTINI
new amsterdam raspberry vodka, chambord, cold-pressed lime, orange juice 15

SPICED PEAR 75
another hendrick's gin, st. george spiced pear, chandon brut sparkling, lemon swath 15

BLUEBERRY POBLANO MARGARITA
corazon blanco tequila, sharab blueberry poblano shrub, agave, cold-pressed lime, tajin rim 15

BLACKBERRY POM PALOMA
gran centenario reposado tequila, pomegranate liqueur, blackberry, squirt, tajin rim 15

The Espresso Martini

VANILLA VODKA
KAHLUA
FRESH ESPRESSO
15



OLD FASHIONED
maker's mark bourbon, aromatic & orange bitters, luxardo cherry, orange swath 15

CHERRY OLD FASHIONED
journeyman pit-spitter cherry whiskey, cherry-vanilla bitters, aromatic bitters 16

MIDWAY SOUR
bulleit bourbon, passionfruit, cold-pressed lemon & lime, malbec float, lemon swath 16

SPRITZ
chandon brut sparkling
CHOICE: APEROL • HUGO • LIMONCELLO 15

WINE

CHAMPAGNE + SPARKLING

	GL	BTL
MIONETTO PROSECCO italy (SPLIT)	12	48
CHANDON BRUT ROSE california (SPLIT)	16	
CHANDON BRUT california		65
LAURENT PERRIER "LA CUVEE" BRUT champagne, france	24	92
VEUVE CLIQUOT "YELLOW LABEL" BRUT champagne, france		135

OTHER WHITES + ROSE

CAPOSALDO MOSCATO lombardy, italy	12	48
BANFI "LE RIME" PINOT GRIGIO tuscany, italy	12	48
DR. LOOSEN "BLUE SLATE" RIESLING mosel, germany	12	48
BRASSFIELD "SERENITY" ROSE lake county, california	12	48

SAUVIGNON BLANC

THREADCOUNT BY QUILT california	12	48
DUCKHORN napa valley, california		60
CRAGGY RANGE "TE MUNA ROAD" marlborough, new zealand	16	64
J DE VILLEBOIS SANCERRE loire, france	20	80
CLOUDY BAY marlborough, new zealand		90

CHARDONNAY

HESS "SHIRTAIL RANCHES" monterey county, california	12	48
SONOMA CUTRER sonoma coast, california	15	60
FRANK FAMILY carneros, california	18	72
FROG'S LEAP "SHALE & STONE" napa valley, california		80
FAR NIENTE napa valley, california		125

PINOT NOIR

RAINSTORM willamette valley, oregon	13	52
BELLE GLOS "CLARK & TELEPHONE" santa maria valley & santa barbara county, california	17	68
GOLDENEYE BY DUCKHORN anderson valley, california	22	88
FLOWERS sonoma coast, california		98
ENROUTE BY FAR NIENTE russian river valley, california		120
BERGSTROM "CUMBERLAND RESERVE" willamette valley, oregon		120

OTHER REDS + RED BLENDS

	GL	BTL
BRASSFIELD "ERUPTION" MALBEC/SYRAH BLEND high valley, california	14	56
ADVICE FROM JOHN MERLOT BY ORIN SWIFT california	16	64
ANTINORI PEPPOLI CHIANTI CLASSICO tuscany, italy	16	64
SALDO ZINFANDEL BY PRISONER WINE CO california		65
RED SCHOONER MALBEC mendoza, argentina		70
THE PRISONER ZINFANDEL BLEND california	23	92
8 YEARS IN THE DESERT ZINFANDEL BLEND napa valley, california		110

CABERNET SAUVIGNON

GREENWING BY DUCKHORN columbia valley, washington	13	52
QUILT napa valley, california	16	64
ALEXANDER VALLEY VINEYARDS alexander valley, california		65
JUSTIN paso robles, california		70
BERINGER "KNIGHTS VALLEY" sonoma county, california		70
BLOODLINES BY ORIN SWIFT california	20	80
SINEGAL sonoma county, california		94
AUSTIN HOPE (LITER) paso robles, california	20	100
CAYMUS california	25	100
FAUST napa valley, california		116
HALL napa valley, california		116
POST & BEAM BY FAR NIENTE napa valley, california		118
DUCKHORN napa valley, california		130
JOSEPH PHELPS napa valley, california	34	136
BELLA UNION BY FAR NIENTE napa valley, california		140
JUSTIN "ISOSCELES" paso robles, california		140
STAG'S LEAP "ARTEMIS" napa valley, california		160
HESS "MT VEEDER" napa valley, california		183
SILVER OAK alexander valley, california		205
DARIOUSH napa valley, california		245

Sundays **ALL WINE BOTTLES HALF PRICE**

BEER

Draft

BLUE MOON • belgian-style wheat ale • golden, co • 7
MILLER LITE • american light lager • milwaukee, wi • 6
MODELO ESPECIAL • mexican lager • mexico • 7
NOON WHISTLE "GUMMYLICIOUS" • hazy ipa • naperville, il • 7
STELLA ARTOIS • belgian pilsner • belgium • 7
YUENGLING • american lager • pottsville, pa • 7

Bottles + Cans

AMSTEL LIGHT • light lager • netherlands • 7
COORS LIGHT • light lager • golden, co • 7
GUINNESS • irish stout • ireland • 8
HEINEKEN • pale euro lager • netherlands • 7
MILLER LITE • american light lager • milwaukee, wi • 6
PERONI • euro lager • italy • 7
SIERRA NEVADA • pale ale • chico, ca • 7
THREE FLOYDS "GUMBALLHEAD" • pale ale • munster, in • 7

NON ALCOHOLIC

Mocktails

NA SPICY MANGO MARGARITA
seedlip notes de agave, mango, jalapeno simple syrup, lime, tajin rim 14

NA SPRITZ
mionetto na prosecco **CHOICE: APERTIVO** OR **HUGO** 14

NA FRENCH 85
lyre's pink gin, sharab raspberry shrub, mionetto na prosecco 14

Na Beer

GO BREWING "SUNBEAM PILS" • pilsner • naperville, il • 7
GO BREWING "SUNSHINE STATE" • tropical ipa • naperville, il • 7
HEINEKEN "0.0" • pale euro lager • netherlands • 7

Na Wine

MIONETTO NA PROSECCO
italy (SPLIT) 12

Refreshers

FLAVORED LEMONADE *OR* **ICED TEA** 5 • **Q MIXERS GINGER BEER** 5
SMERALDINA STILL *OR* **SPARKLING WATER** 4.50