

LUNCH MENU

STARTERS

LUMP CRAB AND VEGETABLE DIP 11
SERVED WITH PITA CHIPS

COACH'S POT ROAST NACHOS 12
A DITKA'S CLASSIC

TUNA SASHIMI* 12
WITH AVOCADO IN A SESAME
CHILI VINAIGRETTE

NEW COCONUT SHRIMP 12
FRIED COCONUT SHRIMP SERVED WITH
ORANGE MARMALADE DIPPING SAUCE

RHODE ISLAND CALAMARI 10
SWEET AND HOT PEPPERS,
ROASTED GARLIC BUTTER, BASIL AIOLI

MINI BURGERS* 8
CHEESE, KETCHUP, MUSTARD,
PICKLES AND ONIONS

SOUPS & SMALL SALADS

SHERRY CRAB BISQUE
FINISHED WITH FRESH CRABMEAT
CUP 5 BOWL 6

SOUP OF THE DAY
CUP 4 BOWL 5

SOUPS & SALADS "COMBO" 8
CUP OF SOUP AND CHOICE OF ANY SMALL
SALAD

MIKE'S SALAD 6
ORGANIC GREENS, GRANNY SMITH APPLES, DRIED
CRANBERRIES, GOAT CHEESE, TOASTED PECANS,
BALSAMIC VINAIGRETTE

WEDGE SALAD 6
ICEBERG LETTUCE, TOMATOES, SMOKED BACON,
CHUNKY BLEU CHEESE OR THOUSAND ISLAND
DRESSING

CHOPPED SALAD 6
EIGHT VEGETABLES, CRUMBLLED
BLEU CHEESE, BACON, PECANS, GARLIC
VINAIGRETTE

CAESAR 5
SHREDDED PARMESAN,
GARLIC CROUTONS

BIG SALADS

TUNA NICOISE* 14
SEARED TUNA, ASPARAGUS,
POTATO, EGG, OLIVES, MIXED
GREENS TOSSED WITH
VINAIGRETTE

RANCH STEAK* 14
BLEU CHEESE, TOMATOES,
ARTICHOKE HEARTS, HEARTS OF
PALM, ROASTED PEPPERS,
RED ONION, KALAMATA OLIVES,
RANCH DRESSING

ASIAN CHICKEN 11
SNOW PEAS, ORANGES, SESAME
SEEDS, WONTON STRIPS,
BELL PEPPERS, CASHEWS,
PLUM VINAIGRETTE

CHILLED SALMON* 14
TOASTED ALMONDS,
GOAT CHEESE, POPPY SEED
DRESSING

SUMMER FEATURES

NEW PASTA PRIMAVERA 9
CAVATOPPI PASTA, MEDLEY
OF SEASONAL VEGETABLES WITH A LIGHT
GARLIC BUTTER SAUCE

MIKE'S CHICKEN SALAD 10
MARINATED GRILLED CHICKEN OVER A
LARGE MIKE'S SALAD

MEDITERRANEAN WRAP 9
MARINATED PORTABELLA MUSHROOMS, ROASTED
RED PEPPERS, KALAMATA OLIVES, RED ONIONS,
LETTUCE, TOMATOES WITH FETA BASIL CHEESE
SERVED WITH OUR HOMEMADE POTATO CHIPS

FAJITA WRAP
STEAK 11 OR CHICKEN 9
SOFT WARM TORTILLA WITH PICO DE
GALLO, MARINATED ONIONS AND PEPPERS,
SOUR CREAM, MIXED CHEESE WITH SIDE OF
RICE AND BLACK BEANS

GRILLED FISH TACOS 10
SOFT CORN TORTILLAS, BLACK BEANS,
RICE, CHIPOTLE SAUCE, PICO DE GALLO

NEW CAPRESE SALAD 9
FRESH MOZZARELLA WITH VINE RIPE
TOMATOES, RED ONIONS, FRESH BASIL
AND BALSAMIC GLAZE

CASHEW CRUSTED TILAPIA* 13
VANILLA RUM BUTTER AND GOLDEN PINEAPPLE
SERVED WITH RICE PILAF

BURGERS & SANDWICHES

SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRIES, HOMEMADE POTATO CHIPS, COLESLAW, CUP OF FRUIT OR A CUP OF SOUP

COACH'S STEAKHOUSE BURGER* 10
GRILLED ONIONS, SAUTÉED MUSHROOMS,
BACON, DITKA'S STEAK SAUCE,
MAYONNAISE, CHEDDAR CHEESE

TURKEY BURGER 10
COACH'S FAVORITE BURGER
SANTA FE SPICES, MAYONNAISE, BELL PEPPERS,
CARAMELIZED ONIONS, MELTED PEPPER JACK

DITKA'S CLUB 12
TURKEY, BACON, LETTUCE, TOMATO,
SWISS CHEESE, CHEDDAR CHEESE,
MAYO, HOMEMADE POTATO CHIPS

REUBEN 10
CORNED BEEF, SAUERKRAUT, SWISS,
1000 ISLAND DRESSING, JEWISH RYE

THE "FRIDGE" BURGER* 9
EVERYTHING IN THE "FRIDGE"

PRIME RIB SANDWICH* 15
PROVOLONE, SAUTÉED MUSHROOMS,
ONIONS, AU JUS, HORSERADISH CREAM

GRILLED FISH SANDWICH 12
FRESH MAHI MAHI,
CITRUS SLAW, TARTAR

BLACKENED CHICKEN SANDWICH 10
CHIPOTLE MAYO, LETTUCE TOMATO, CARAMELIZED
ONIONS, AVOCADO AND PEPPER JACK CHEESE

NEW HAWAIIAN BURGER 10
BRUSHED WITH TERIYAKI SAUCE, FRESH
GRILLED PINEAPPLE, CHEDDAR CHEESE,
LETTUCE, TOMATO AND MAYO

NEW TERIYAKI CHICKEN SANDWICH 10
JUICY GRILLED CHICKEN BREAST SERVED WITH
GRILLED PINEAPPLE, LETTUCE, TOMATO,
MAYO AND SWISS CHEESE

COACHES FAVORITES

DA' PORK CHOP 13
MASHED SWEET POTATOES, CHERRY JUS

NEW LAMB CHOPS 16
SERVED WITH OUR WILD MUSHROOM
RISOTTO

COACH'S MEATLOAF STACK* 9
STACKED MASHED POTATOES, FRESH
CORNBREAD, BBQ SAUCE, ONION STRINGS

BBQ BABY BACK RIBS 16
HALF RACK, HICKORY SMOKED, BBQ SAUCE
FRESH CUT FRIES

SPICY "GRIDIRON" SKIRT STEAK* 15
MASHED POTATOES, CHILI-LIME SAUCE

CRISPY CHICKEN PARMESAN 12
LINGUINE, MARINARA SAUCE

CHICKEN MADEIRA 13
MELTED CHEESE, MUSHROOMS IN A
MADEIRA WINE SAUCE, MASHED POTATOES
AND ASPARAGUS

SUSTAINABLE SEAFOOD

BLACKENED MAHI* 13
TOPPED WITH A PINEAPPLE SALSA,
SERVED WITH RICE PILAF

MISO GLAZED SALMON* 15
OVER JASMINE RICE & STIR FRY VEGETABLES
WITH A SAKE LIME CREAM SAUCE

LINGUINE DIAVOLO 15
LINGUINE, CALAMARI, CRABMEAT,
SHRIMP, TOMATOES & BASIL IN A SPICY
WHITE WINE BUTTER SAUCE

OUR SIGNATURE STEAKS ARE AVAILABLE UPON REQUEST

PRIVATE DINING & MEETING FACILITIES FOR 10 TO 80 GUESTS 18% SERVICE CHARGE ADDED TO PARTIES OF EIGHT OR MORE

*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 FOOD BORNE ILLNESS." PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES