

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

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

SLIDERS

BUFFALO CHICKEN 8
LETTUCE, TOMATO,
BLEU CHEESE DRESSING

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

CRAB CAKE 12
LETTUCE, TOMATO, BASIL AIOLI

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

NEW TUNA NICOISE* 14
SEARED TUNA, ASPARAGUS,
POTATO, EGG, OLIVES, MIXED
GREENS WITH A 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

COACH'S FEATURES

FISH AND CHIPS 10
OUR SIGNATURE BEER BATTERED COD WITH
FRESH FRENCH FRIES AND COLESLAW

MIKE'S CHICKEN SALAD 10
GRILLED CHICKEN WITH GREENS, GRANNY
SMITH APPLES, DRIED CRANBERRIES,
TOASTED PECANS, GOAT CHEESE AND
BALSAMIC VINAIGRETTE

DA' PORK CHOP* 13
MASHED SWEET POTATOES, CHERRY JUS

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

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

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

GRILLED FISH TACOS 11
SOFT CORN TORTILLAS, BLACK BEANS,
RICE, CHIPOTLE SAUCE, PICO DE GALLO

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

CRISPY CHICKEN PARMESAN 12
LINGUINE, MARINARA SAUCE

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

NEW MEDITERRANEAN SANDWICH 12
MARINATED PORTABELLA MUSHROOMS, ROASTED
RED PEPPERS, KALAMATA OLIVES, RED ONIONS,
LETTUCE, TOMATOES WITH FETA BASIL CHEESE ON
FOCACCIA BREAD

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

NEW BLUES BURGER* 10
OUR HALF POUND BURGER STUFFED WITH BLUE
CHEESE AND BACON. ON A SESAME SEED BUN
WITH CHIPOTLE MAYO, LETTUCE AND TOMATO

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

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

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

NEW BLACKENED CHICKEN SANDWICH 10
BLACKENED CHICKEN ON A TOASTED ROLL WITH
CHIPOTLE MAYO, LETTUCE TOMATO, CARAMELIZED
ONIONS, AVOCADO AND PEPPERJACK CHEESE

SUSTAINABLE SEAFOOD

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

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

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

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