

Starters

Crispy Tuna Avocado Roll 12

yuzu ponzu

Rhode Island Calamari 12

Coach's Pot Roast Nachos 16

sour cream, jalapenos, tomatoes, scallions

Coconut Crusted Shrimp 14

orange marmalade, pineapple relish

Maryland Crab Cake 16

Sliders

Mini Cheeseburgers 9

ketchup, mustard, pickles, onions

Filet Mignon 15

horseradish cream, caramelized onions

Slider Combo

two cheeseburger and two filet mignon 15

Soups

Chicken Noodle 6

Soup Of The Day 6

Sherry Crab Bisque 7

Shellfish Starters

Fresh Shucked "Cowboy" Oyster Shooter 3 each

cocktail sauce, tabasco vinaigrette

Oysters On The Half Shell 16

half dozen shucked to order

Trophy Shrimp Cocktail 17

Chilled Seafood Platter 17

two jumbo shrimp, two oysters on the half shell,

2 oz. rare, sliced hawaiian bigeye tuna

Salads

Mike's Salad 8

pecans, apples, cranberries, goat cheese,

balsamic vinaigrette

House Caesar 8

Spinach Salad 8

apples, mushrooms, onions, egg,

warm bacon dressing

Chopped Salad 8

garlic vinaigrette

Caprese Salad 7

truffled balsamic vinegar, basil oil

Wedge Salad 9

danish blue, bacon, tomato, cucumber

Sustainable Seafood

Fish & Chips	19
tartar sauce, malt vinegar	
Lake Perch	21
cornmeal crusted, lemon butter, tartar sauce	
Parmesan Crusted Cod	27
lemon caper butter	
Blackened Mahi Mahi	29
cilantro pesto, smoked tomato sauce,	
Jumbo Lump Crab Cakes	29
tartar sauce, fresh lemon	
#1 Hawaiian Big Eye Tuna	31
cucumber salad, wasabi, pickled ginger, ponzu	
Orange Glazed Tasmanian King Salmon	31
stir fried vegetables, sesame-soy sauce	
Twin Cold Water Lobster Tails	MKT

All of our fresh fish and shellfish come from 100% sustainable and environmentally friendly sources

Hall Of Fame Features

“Fridge” Burger	12
cheddar, mustard, mayonnaise, onion, pickle, lettuce, tomato	
“Kick Ass” Kobe Burger	16
melted brie, grilled sweet onions, arugula, tomato, truffled balsamic mayo, truffle fries	
Coach’s Meatloaf Stack	17
mashed potatoes, jalapeno cornbread	
All Natural Roasted Half Chicken	18
mashed potatoes, corn, peas	
Training Table Pot Roast	22
maple-bourbon glaze, root vegetables, mashed potatoes	
Linguine Diavolo	23
jumbo shrimp, lump crab	
BBQ Baby Back Ribs	24
Ditka’s own bbq sauce, cole slaw, hand cut fries	

“The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information.”

Signature Cuts

Da Pork Chop	29
berkshire chop, michigan cherry jus, apple chutney, mashed sweet potatoes	
Filet Medallions 3 Ways	32
horseradish, blue cheese, oscar style	
Fullback Size Filet Mignon	39
10 oz. center cut	
Kick Ass Paddle Steak	39
22 oz. bone-in premium gold angus ribeye	
New York Strip	39
16 oz. premium gold angus boneless strip	
Bone-In Filet Mignon	49
14 oz. tenderloin on the bone	

Angus Prime Rib

Heavy aged, slow roasted	
burgundy mushrooms, horseradish cream	
12 oz.	28
16 oz.	34

Coach's Prime Locker

USDA PRIME

Filet Mignon	42
8oz. center cut prime	
New York Strip	46
14 oz. prime boneless strip	
Filet Oscar	49
jumbo lump crab, béarnaise	
The T-Bone	49
22 oz. prime bone-in	

Extra Points

Horseradish Crust	3
Burgundy Mushrooms	3
Béarnaise Sauce	3
Blue Cheese Crust	3
Grilled Sweet Onions	3
Cabernet Demi	3
Maryland Crab Cake	15
South African Lobster Tail	30

Meat Temperatures

Rare cool red center

Medium Rare warm, red center

Medium warm pink center

Medium Well slightly pink

Well Done hot grey center

Potatoes

Mike's Fries	6
Smashed Potatoes	7
Jalapeño Hash Browns	7
Twice-Baked Potato	7
Black Jack Mashed Sweet Potatoes	7
Giant Baked Potato	7
Truffle Fries	8

Other Sides

Macaroni & Cheese with Bacon	6
Broccoli	6
"add cheese sauce for 1"	
Crispy Onion Strings	6
Sautéed Spinach & Mushrooms	7
Creamed Fresh Spinach	7
Stir Fried Vegetables	7
Asparagus with Hollandaise	7