

FRIED CHICKEN TUESDAY

1/2 All Natural Chicken with
Smashed Potatoes, Gravy and
Cole Slaw 15

DINNER



SLIDERS

Buffalo Chicken

Chicken Tossed in Buffalo Sauce with Pickles 8

Mini Cheese Burgers

Ketchup, Mustard, Pickles and Red Onion 8

"Classic" BLT

Bacon, Lettuce and Tomato
with Hellmann's Mayonnaise 8

Filet Mignon

Grilled Mini Filets and Horseradish Cream 15

Slider Combo

Mini Burger, Filet Mignon,
"Classic" BLT and Buffalo Chicken 13

APPETIZERS

Jumbo Cajun Shrimp

Beer Battered Shrimp dipped in Ditka's Hot Sauce
with Mixed Greens tossed with Tomatoes,
Crispy Tortillas and Cool Honey-Lime Vinaigrette 13

Trophy Shrimp Cocktail

Jumbo Gulf Shrimp with Chunky Cocktail Sauce 17

Cowboy Oyster Shooters

in a Shot Glass with Tabasco Vinaigrette EACH 2

Maryland Crab Cakes

Jumbo Lump Crab with Remoulade Sauce
and Lemon 15

Crispy Tuna-Avocado Roll

Tempura-Battered with Yuzu Ponzu for Dipping 13

Oysters on the Half Shell

1/2 Dozen Shucked to Order with Cocktail Sauce,
Ditka's Hot Sauce and Horseradish 12

Coach's Pot Roast Nachos

Corn Tortillas, Pot Roast, Sour Cream,
Jalapeños, Scallions & Cheddar-Jack Cheese 14

Fresh Rhode Island Calamari

Fried Crisp with Remoulade, Lemon,
and Cocktail Sauce 12

The Giant "Vidalia" Onion Ring

Thin, Crisp Onion Strings formed into a Ring with
Chipotle Ranch and Ketchup 8

Sweet and Spicy Chicken Wings

Mike's Chunky Blue Cheese Dipping Sauce 10

CHILLED SEAFOOD PLATTER

6 Jumbo Shrimp Cocktail, 6 Oysters on the Half Shell and Rare Sliced Bigeye Tuna 49

SPECIALTY SOUPS & SALADS

Chicken Noodle

"Just Like Mom's" 6

Crab Bisque

with Sherry and Fresh Crab Meat 7

Soup of the Day

Made with Market-Fresh Ingredients 6

Mike's Salad

Organic Greens, Granny Smith Apples, Dried
Cranberries, Goat Cheese, Toasted Pecans
and Balsamic Vinaigrette 8

Caprese Salad

Sliced Tomatoes, Fresh Mozzarella, Red Onions,
Fresh Basil and Balsamic Vinaigrette 9

House Cæsar Salad

with Parmesan and Garlic Croutons 8

Chopped Salad

with a Dozen Vegetables, Crumbled Blue Cheese,
Tortilla Strips and Creamy Dijon Vinaigrette 8

Wedge Salad

Iceberg Lettuce, Tomatoes, Smoked Bacon,
Onions and Chunky Blue Cheese Dressing 9

SPRING FEATURES

Training Table Pot Roast

with Bourbon-Maple Glaze and Mashed Potatoes 19

The "Fridge" Burger

Cheddar, Tomato, Mayo, Mustard,
Onions & Pickles 11

Coach's Meatloaf Stack

Served on Jalapeño Cornbread with Ditka's BBQ Sauce,
Crispy Onion Strings and Smashed Potatoes 16

Chipotle Marinated Skirt Steak

Mashed Potatoes, Chipotle Sauce,
Lime Wedge and Scallions 19

Linguine Diavolo

Jumbo Shrimp, Lump Crab Meat,
Tomatoes and Garlic in a Spicy Sauce
Garnished with Fresh Basil 19

Chicken Parmesan

Baked with Mozzarella, Parmesan and
Marinara Sauce over Linguine Pasta 15

Hickory-Smoked Ribs

Served with Fries, Freshly Made Cole Slaw
and BBQ Sauce 19

STEAKS & CHOPS

USDA PRIME "COACH'S PRIME LOCKER"

Bone-In Filet Mignon
16 oz Prime Tenderloin Served on the Bone 59

All Natural "Kansas City" Strip Steak
18 oz Prime, Bone-In Strip Steak
Free of Hormones and Antibiotics 49

The "Tomahawk" Steak
30 oz. Prime, Dry-Aged, Bone-In Ribeye 59

Da Pork Chop

In a League All of Its Own,
Mashed Sweet Potatoes and Michigan Cherry Jus 27

Rack of New Zealand Lamb

18 oz. Broiled with Rosemary-Mint Demi 29

Filet "Oscar"

10 oz. Filet with Jumbo Lump Crab,
Fresh Asparagus and Bèarnaise Sauce 47

Filet Medallions 3 Ways

Horseradish, Blue Cheese and Peppercorn
Crusted Filet Medallions 29

Fullback Size Filet Mignon

10 oz. Center-Cut 37

Grilled New York Strip

16 oz. Premium Angus Boneless Strip 38

Kick-Ass Paddle Steak

22 oz. Bone-In Angus Ribeye 38

Slow-Roasted Prime Rib

Burgundy Mushrooms and Horseradish Cream

12 oz Cut 25

16 oz Cut 34

Limited Availability

ANY STEAK CAN BE PREPARED WITH THE FOLLOWING "EXTRA POINTS" EACH 3

Peppercorn Crust • Blue Cheese Crust • Burgundy Mushrooms • Cabernet Demi • Grilled Sweet Onions • Blackening Spices • Bèarnaise Sauce • Horseradish Crust

SUSTAINABLE SEAFOOD

All of Our Fresh Seafood and Shellfish Comes from 100% Sustainable and Environmentally-Friendly Sources

"Fish & Chips"

Beer Battered Alaskan Cod with Mike's Fries,
Cole Slaw, Tartar Sauce and Malt Vinegar 20

Twin Coldwater Lobster Tails

Two 8 oz. South African Lobster Tails with Asparagus,
Island Rice and Drawn Butter 49

Orange Glazed Salmon

with Stir Fried Vegetables
and a Soy-Sesame Sauce 25

#1 Hawaiian Bigeye Tuna

The Finest Tuna - Seared Rare and Sliced,
Served with Wasabi, Pickled Ginger & Ponzu 32

Shrimp and Vegetable Stir Fry

Jumbo Shrimp and Asian Vegetables Stir Fried
in a Sesame-Soy Sauce over Steamed Rice 19

Maryland Crab Cakes

Two Broiled Jumbo Lump Crab Cakes
Served with Remoulade and Fresh Lemon 29

Cashew-Crusted Tilapia

Vanilla-Rum Butter and Pineapple Relish 19

SIDES TO SHARE

Mac 'n Cheese with Bacon 6

Sautéed Spinach & Mushrooms 7

Smashed Potatoes 7

Jalapeno Hashbrowns 7

Creamed Spinach 7

Twice-Baked Potato 7

Mike's Fries 6

Broccoli 6 (ADD CHEESE SAUCE FOR \$1)

Giant Baked Potato 7

Stir Fried Vegetables 7

Asparagus with Hollandaise 7

"Ditka" Merchandise Available in our Retail Shop • 18% Service Charge Added to Parties of Six or More

"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 foodborne 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."

DITKASRESTAURANTS.COM 100 EAST CHESTNUT STREET CHICAGO, ILLINOIS 60611 (312) 587-8989