



# LUNCH

## 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
- The Giant “Vidalia” Onion Ring**  
*Thin, Crisp Onion Strings Formed into a Ring with Chipolte Ranch and Ketchup* 8
- Fresh Rhode Island Calamari**  
*Fried Crisp with Remoulade, Lemon, and Cocktail Sauce* 12
- Crispy Tuna-Avocado Roll**  
*Tempura-Battered with Yuzu Ponzu for Dipping* 13

## SOUPS AND SMALL SALADS

- Crab Bisque**  
*with Fresh Crab Meat* .....CUP 5.....BOWL 7
- Chicken Noodle**  
*“Just like Mom’s”*.....CUP 4.....BOWL 6
- Soup of the Day**  
*Made Fresh Daily* .....CUP 4.....BOWL 6

- Soup and Salad Combo**  
*Cup of Chicken Noodle or Soup of the Day with House Salad or Chopped Salad* 7
- Chopped Salad with Blue Cheese**  
*a Dozen Vegetables, Creamy Dijon Vinaigrette, Tortilla Strips and Blue Cheese Crumbles* 6

- House Cæsar Salad**  
*with Parmesan and Garlic Croutons* 6  
*add Chicken* 3 *add Shrimp* 6
- Wedge Salad**  
*Iceberg Lettuce, Bacon, Onions and Blue Cheese Dressing* 8

## BURGERS & SANDWICHES

- All-American Burger**  
*Secret Sauce, Lettuce, Pickle, Onion and American Cheese* 11
- The “Fridge” Burger**  
*Voted Chicago’s #1 Burger by the Chicago SunTimes! Cheddar Cheese, Lettuce, Tomato, Sliced Pickles, Diced Red Onion, Mustard and Mayonnaise* 11
- Coach’s Steakhouse Burger**  
*Grilled Onions, Sautéed Mushrooms, Bacon, Ditka’s Steak Sauce, Mayonnaise and Cheddar* 11
- Pulled Pork BBQ**  
*Hickory-Smoked in House, Tossed in Ditka’s BBQ Sauce with Jalapeños, Onions and Melted Cheddar Cheese* 10
- Spicy Chicken BLT Wrap**  
*Blackened Chicken Breast, Applewood-Smoked Bacon, Cheddar Cheese, Sliced Tomato, Shredded Lettuce, and Lime Aioli, Wrapped in a Tomato Tortilla* 11
- 1/2 Chicken Salad Wrap and Soup or Salad**  
*1/2 Chicken Salad Wrap with Chicken Noodle Soup or a Small Chopped Salad* 7
- Turkey Avocado Burger**  
*Lettuce, Tomato, Chipolte Ranch and Melted Jack Cheese* 11
- Buffalo Chicken Hoagie**  
*Crispy Chicken Breast dipped in Ditka’s Hot Sauce with Lettuce, Tomato, Crumbled Blue Cheese, and Ranch Dressing* 10
- Chicken Salad Wrap**  
*White Meat Chicken Salad, Lettuce, Tomato and Almonds wrapped in a Spinach Tortilla* 8

ALL BURGERS AND SANDWICHES COME WITH YOUR CHOICE OF MIKE’S FRIES, HOUSE CHOPPED SALAD, CUP OF SOUP OR FRESH FRUIT

- Bigeye Tuna Niçoise**  
*The Finest Tuna - Seared Rare with Asparagus, Potato, Egg, Olives Mixed Greens and Sherry Vinaigrette* 14

- Asian Chicken Salad**  
*Marinated Chicken, Lettuce, Napa Cabbage Snow Peas, Wonton Strips, Cashews, Peppers, Sesame, Crispy Noodles and Plum Dressing* 11

## BIG SALADS

- Maryland Crabcake Salad**  
*Jumbo Lump Crabcakes, Mixed Greens, Tomatoes, Hard Cooked Eggs, Scallions, Goat Cheese, and Honey-Dijon Dressing* 17

- Spicy Buffalo Chicken**  
*Shredded Romaine with Ranch Dressing, Blue Cheese, Cucumber and Roma Tomatoes and Red Cabbage Topped with Crispy Onions* 12

- Steak Taco Salad**  
*Sliced Chipotle Marinated Skirt Steak, Avocado, Ranch, Pico di Gallo, Corn, Peppers, Onions, and Tortillas with Lime Crema and Chipolte Drizzle* 13

## LUNCH ENTREES

- Da Pork Chop**  
*In a League of Its Own. Mashed Sweet Potatoes and Sun Dried Michigan Cherry Jus* 15
- Coach’s Meatloaf Stack**  
*Served on Jalapeño Cornbread with Ditka’s BBQ Sauce, Smashed Potatoes and Fried Onion Rings* 12
- Hickory-Smoked Baby Back Ribs**  
*Real BBQ Sauce. Served with Mike’s Fries* 15

- Linguine Diavolo**  
*Thin Pasta Tossed with Jumbo Lump Crab, Jumbo Shrimp, Tomatoes, Garlic, Chiles, Basil and Shrimp Broth* 15
- Chicken Parmesan**  
*Baked with Mozzarella, Parmesan and Marinara Sauce over Linguine Pasta* 10
- Spicy Tilapia Tacos**  
*Spicy Seared Tilapia, Lettuce, Pico di Gallo, Lime Crema, and Chipolte Drizzle with Sweet & Spicy Black Beans and Vegetable Rice* 12

- “Fish & Chips”**  
*Beer-Battered Alaskan Cod over Mike’s Fries with Cole Slaw, Tartar Sauce and Malt Vinegar* 15
- Shrimp and Vegetable Stir Fry**  
*Jumbo Shrimp and Asian Vegetables Stir Fried in a Sesame-Soy Sauce over Steamed Rice* 15

- Training Table Pot Roast**  
*With Bourbon-Maple Glaze and Mashed Potatoes* 15

## SIDES TO SHARE

- Smashed Potatoes** 7      **Mike’s Fries** 5      **Broccoli** 6 (ADD CHEESE SAUCE FOR \$1)
- Steamed Asparagus with Hollandaise** 7      **Creamed Spinach** 7

Private Dining & Meeting Facilities for 10 to 250 • Sunday Brunch from 10 - 2  
“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.”