

STARTERS AND SALADS

- BIGEYE TUNA POKE** avocado, jalapeño peppers, sesame seeds, sriracha aioli, wasabi crema, crispy wontons 13.95
- COACH'S POT ROAST NACHOS** cheddar-jack, pickled jalapeños, sour cream, tomato, scallions **SMALL** 12.95 **LARGE** 17.95
- CHESTNUT STREET FILET SLIDERS** horseradish cream sauce, caramelized onions 15.95
- THE ORIGINAL MINI BURGERS** american cheese, ketchup, mustard, pickles, red onion 10.95
- FRESH CALAMARI** cocktail sauce, tartar sauce 13.95
- COCONUT SHRIMP** bang bang sauce, basil oil 15.95

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- CHESAPEAKE BAY OYSTER SHOOTER** tabasco vinaigrette, cocktail sauce 3.50 ^{GF}
- COLOSSAL SHRIMP COCKTAIL** cocktail sauce, fresh horseradish 18.95 ^{GF}
- OYSTERS ON THE HALF SHELL** half dozen chesapeake bay oysters, fresh horseradish, cocktail sauce 17.95 ^{GF}
- SEAFOOD PLATTER (SERVES 1-2 PEOPLE)** colossal shrimp cocktail, oysters, alaskan king crab legs, bigeye tuna 31.95 ^{GF}

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- FRENCH ONION** 6.95 / **CRAB BISQUE** cup 5.50 bowl 6.95
- MIKE'S SALAD** pecans, goat cheese, apples, cranberries, balsamic vinaigrette 7.95 ^{GF}
- BABY ICEBERG WEDGE SALAD** danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing 8.95 ^{GF}
- ORGANIC KALE CAESAR SALAD** shredded romaine, organic lacinato kale, shredded parmesan, garlic croutons 7.95

DITKA CLASSICS

- THE "FRIDGE" BURGER** cheddar, mustard, mayonnaise, onions, pickles, lettuce, tomato, hand-cut fries 13.95
- MANCHEGO CHICKEN** asiago gnocchi, pancetta, mushrooms, spinach, tomatoes, basil cream 24.95
- SMOKED BBQ BABY BACK RIBS** bbq sauce, coleslaw, hand-cut fries 26.95
- GOLD COAST MEATLOAF** ditka's bbq sauce, jalapeño cornbread, onion strings, red skin mashed potatoes 21.95
- FRIED CHICKEN** red skin mashed potatoes, honey-chipotle dipping sauce, cole slaw 19.95
- "DA PORK CHOP"** apple chutney, cherry jus, mashed sweet potatoes **10 oz.** 22.95 **20 oz.** 34.95 ^{GF}

FRESH FISH AND SEAFOOD

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

- CORNMEAL CRUSTED LAKE PERCH** tartar sauce, brown rice, cole slaw 24.95
- DAY BOAT SCALLOPS** king crab risotto, sweet corn cream 31.95
- MARYLAND STYLE CRAB CAKES** jumbo lump crab, brown rice, cole slaw, tartar sauce **ONE** 20.95 **TWO** 30.95
- CEDAR PLANKED ORA KING SALMON** honey-chipotle glaze, pineapple quinoa, broccolini 32.95 ^{GF}
- SESAME CRUSTED BIGEYE TUNA** roasted shiitake mushrooms, baby carrots, baby bok choy, wasabi lemon butter 34.95
- SOUTH AFRICAN LOBSTER** brown rice, asparagus **SINGLE TAIL** 33.95 **TWIN TAILS** 65.95 ^{GF}
- ALASKAN KING CRAB LEGS** steamed or chilled, brown rice **1/2 LB.** 31.95 **1 LB.** 59.95 ^{GF}

LINZ HERITAGE ANGUS STEAKS ^{GF}

béarnaise, blue cheese crust or horseradish crust 3.00

- HALFBACK FILET MIGNON** center cut, 8 oz. 35.95
- FULLBACK FILET MIGNON** center cut, 10 oz. 42.95
- NEW YORK STRIP** center cut, 16 oz. 44.95
- "KICK ASS" PADDLE STEAK** bone-in ribeye, 22 oz. 49.95
- DRY AGED NEW YORK STRIP AGED 45 DAYS** 14 oz. center cut 45.95
- DRY AGED BONELESS RIBEYE AGED 52 DAYS** 16 oz. 46.95
- PRIME RIB** burgundy mushrooms, horseradish cream **12 oz.** 29.95 **16 oz.** 36.95 (limited availability)
- BONE-IN FILET MIGNON** center cut, 14 oz. 55.95

SHAREABLE SIDES 8.00 EACH

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| HAND-CUT FRIES | BLACK JACK MASHED SWEET POTATOES ^{GF} | ASPARAGUS ^{GF} |
| GIANT BAKED POTATO ^{GF} | LOADED TWICE-BAKED POTATO ^{GF} | CREAMED SPINACH |
| JALAPEÑO HASHBROWNS ^{GF} | BURGUNDY MUSHROOMS ^{GF} | MEXICAN STREET CORN "ELOTE" ^{GF} |
| RED SKIN MASHED POTATOES ^{GF} | BROCCOLINI ^{GF} | CARAMELIZED BRUSSELS SPROUTS ^{GF} |
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- KING CRAB RISOTTO** 19.95 ^{GF} **LOBSTER MAC & CHEESE** 19.95