

STARTERS

BRUSCHETTA fresh tomatoes, ciabatta bread, melted brie, balsamic 9.95

RHODE ISLAND CALAMARI crispy fried, tossed in garlic butter, sweet and hot peppers 12.95

TUNA POKE* avocado, sesame seeds, sriracha aioli, wasabi crema, crispy wontons 13.95

COACH'S POT ROAST NACHOS cheddar-jack, jalapeños, sour cream, tomatoes, scallions SMALL 12.95 LARGE 16.95

FILET MIGNON SLIDERS* horseradish cream, caramelized onions 15.95

SHELLFISH STARTERS

JUMBO SHRIMP COCKTAIL cocktail sauce, fresh horseradish 18.95

OYSTERS ON THE HALF SHELL* half dozen oysters, fresh horseradish, cocktail sauce 18.95

SEAFOOD FEAST JUMBO SHRIMP COCKTAIL, SEARED AHI TUNA, OYSTERS, ALASKAN KING CRAB LEGS

SEAFOOD PLATTER* SERVES 1-2 PEOPLE 31.50

SEAFOOD TOWER* SERVES 3-4 PEOPLE 59.95

SEAFOOD CASTLE* SERVES 5-6 PEOPLE 79.95

SOUPS & SALADS

SHERRY CRAB BISQUE cup / bowl 5.95 / 6.95

CHEF'S SOUP OF THE DAY cup / bowl 4.95 / 5.95

MIKE'S pecans, goat cheese, apples, dried cranberries, balsamic vinaigrette, mixed greens 6.95

BABY ICEBERG WEDGE danish blue, bacon, tomato, cucumber 7.95

ORGANIC KALE CAESAR romaine, organic lacinato kale, shredded parmesan, garlic croutons 6.95

SHAREABLE SIDES

BURGUNDY MUSHROOMS 7.95

FRESH ASPARAGUS 7.95

BROCCOLINI 7.95

LOBSTER MAC & CHEESE 19.95

HAND CUT FRIES 5.95

JALAPEÑO HASH BROWN 7.45

MASHED RED SKIN POTATOES 5.95

BLACK JACK MASHED SWEET POTATOES 6.45

LOADED TWICE-BAKED POTATO 7.95

GIANT BAKED POTATO 6.95

*The Allegheny County 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 foodborne illness. Please make us aware of any food allergies.

SUSTAINABLE SEAFOOD

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

LOBSTER RAVIOLI shrimp, asparagus, tomato, pancetta, parmesan-sage cream sauce 30.95

CEDAR PLANKED ORA KING SALMON* honey-chipotle glaze, pineapple quinoa, broccolini 32.25

AHI TUNA* tempura with baby bok choy, kung pao sauce, wasabi butter 33.95

MARYLAND STYLE CRAB CAKES jumbo lump crab, brown rice, cole slaw, tartar sauce ONE 19.95 TWO 29.95

ALASKAN KING CRAB LEGS brown rice, asparagus 1/2 lb 29.95 1 lb 53.95

SOUTH AFRICAN LOBSTER* brown rice, asparagus SINGLE TAIL 33.95 TWIN TAILS 59.95

CRAB STUFFED SHRIMP* jumbo lump crab, lemon butter, brown rice, asparagus 29.95

DITKA CLASSICS

MANCHEGO CHICKEN asiago gnocchi, pancetta, mushrooms, grape tomatoes, basil cream, arugula 23.95

“DA PORK CHOP”* 20 oz. berkshire chop, apple chutney, cherry jus, mashed sweet potatoes 34.95

BBQ BABY BACK RIBS BBQ sauce, hand cut fries, cole slaw 26.95

THE “FRIDGE” BURGER* cheddar, mustard, mayonnaise, onions, pickles, lettuce, tomato, hand cut fries 13.95

TWIN FILETS & CRAB CAKES* 4 oz. filet medallions, lemon butter, green peppercorn sauce 37.95

LINZ HERITAGE ANGUS STEAKS

HALFBACK FILET MIGNON* center cut, 8 oz. 35.95

FULLBACK FILET MIGNON* center cut, 10 oz. 42.95

FILET OSCAR* 8 oz. filet, topped with lump crab meat and bearnaise 49.95

SURF & TURF* 8 oz. filet with 6 oz. south african lobster tail 61.80

NEW YORK STRIP* boneless strip, 16 oz. 41.95

PRIME FILET MIGNON* center cut, 8 oz. 47.95

“KICK ASS” PADDLE STEAK* bone-in ribeye, 22 oz. 47.95

ANGUS PRIME RIB* heavy aged, burgundy mushrooms, horseradish cream 12 oz. 29.95 16 oz. 35.95

COFFEE RUBBED DELMONICO* 16 oz. boneless ribeye, caramelized onions, ancho butter 34.95

STEAK ENHANCEMENTS \$3 EACH

Horseradish Butter Crust

Burgundy Mushrooms

Peppercorn Demi

Bleu Cheese Crust

Grilled Onions

Béarnaise

Garlic Crust

South African Lobster Tail* 25.95 King Crab Leg 1/2 lbs. 24.95 Oscar Style 14.95

MEAT TEMPERATURES

RARE / COOL RED CENTER **MEDIUM RARE** / WARM RED CENTER **MEDIUM** / HOT RED CENTER
MEDIUM WELL / HOT PINK CENTER **WELL** / FULLY COOKED NO PINK

PRIVATE DINING ROOMS AVAILABLE FOR UP TO 50 GUESTS