

DITKAS⁺⁺

OAKBROOK TERRACE

STARTERS

- OVEN FIRED BREAD** italian round, rosemary, kosher salt, olive oil, house marinated olives, whipped butter 8
WHIPPED BURRATA honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough 15
RHODE ISLAND CALAMARI crispy fried, tossed in garlic butter, sweet & hot peppers 18
CRISPY BRUSSELS SPROUTS sweet n' spicy thai chili sauce, toasted cashew GF 14
STUFFED BANANA PEPPERS italian sausage, pomodoro, provolone 16
COCONUT SHRIMP bang bang dipping sauce, basil oil 21
JUMBO SHRIMP COCKTAIL cocktail sauce, fresh horseradish GF 19
OYSTERS OF THE HALF SHELL* half dozen, fresh horseradish, cocktail sauce, tabasco GF 19
COACH'S POT ROAST NACHOS cheddar-jack, jalapeno, sour cream, tomato, scallion **SMALL 15 LARGE 20**

SOUPS + SALADS

- CHEF'S SOUP OF THE DAY** CUP 5 BOWL 8
BAKED FRENCH ONION CUP 7 BOWL 12
CAESAR SALAD romaine, parmigiano-reggiano, crouton, caesar dressing 10
MIKE'S SALAD candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 10
WEDGE SALAD baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber blue cheese dressing GF 12
A REALLY NICE HOUSE SALAD mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 12
SONOMA CHICKEN SALAD grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19
SEAFOOD COBB SALAD gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, lemon basil dressing GF 24

HOUSE MADE PASTA

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 21
VODKA RIGATONI crispy prosciutto, red chile flake, parmigiano-reggiano 18
PASTA POMODORO WITH BURRATA* spaghetti, italian burrata, extra virgin olive oil, fresh cracked black pepper 21
SEAFOOD LINGUINE shrimp, lump crab, scallop, crushed red pepper flake, fresh herbs, choice of red or white 29

HOUSE SPECIALTIES

- SOUTHERN FRIED HALF CHICKEN** whipped potatoes, coleslaw, honey-chipotle sauce 24
CHICKEN PARMESAN mozzarella, parmigiano-reggiano, tomato basil sauce, fusilli 24
CHICKEN PICCATA lemon butter, caper, tomato, whipped potatoes, green beans 23
THE "FRIDGE" BURGER* cheddar, mustard, mayo, onion, pickle, lettuce, tomato, fries 18
BERKSHIRE PORK CHOP* apple chutney, cherry jus, whipped potatoes GF **SINGLE CUT 24 DOUBLE CUT 42**
TWIN FILET + CRAB CAKES* 4 oz. filet medallions, jumbo lump crab cakes, green peppercorn sauce, whipped potatoes, green beans 54

FRESH FISH + SEAFOOD

- SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 36
HALIBUT miso glazed, chili noodles, baby bok choy, crushed cashews, sake butter sauce 42
PARMESAN CRUSTED COD lemon butter, asparagus, brown rice 25
DAY BOAT SCALLOPS* lobster risotto, sweet corn cream GF 39
COLD WATER LOBSTER TAIL* brown rice, green beans, drawn butter GF 39
MARYLAND STYLE CRAB CAKE jumbo lump crab, brown rice, coleslaw, tartar sauce **SINGLE 29 DOUBLE 58**

LINZ HERITAGE ANGUS STEAKS

- CENTER CUT FILET*** 8 oz, green beans GF 54
NEW YORK STRIP* 16 oz, burgundy mushrooms GF 59
"KICK ASS" PADDLE STEAK* 19 oz, bone-in ribeye, green beans GF 79
CLASSIC RIBEYE* 14 oz, boneless, cipollini onion, green beans, herb butter GF 58
COFFEE RUBBED DELMONICO* 14 oz, boneless, ancho butter, pickled onion, green beans GF 58
ENHANCEMENTS HORSERADISH CRUST 4 BLUE CHEESE CRUST 4 GREEN PEPPERCORN SAUCE 4 BEARNAISE 4 CRAB CAKE 26 LOBSTER TAIL 29

SIDES

- BURGUNDY MUSHROOMS 9** **WHIPPED POTATOES 9** **BAKED POTATO 9** **GREEN BEANS 9**
CRISPY BRUSSELS SPROUTS w/ CRISPY PANCETTA 9 **LOBSTER MAC & CHEESE 22**

PRIVATE DINING
FOR ALL OCCASIONS



FRIDAY & SATURDAY FEATURE SLOW ROASTED PRIME RIB

12 oz, burgundy mushrooms, horseradish cream, au jus
45 LIMITED AVAILABILITY // DINNER ONLY

THERE IS A \$5 SPLIT PLATE CHARGE
GLUTEN FRIENDLY - GF

*THE ILLINOIS DEPARTMENT OF HEALTH ADVISES THAT
EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS
OR SEAFOOD POSES A HEALTH RISK. THOROUGH
COOKING OF SUCH FOODS REDUCES RISK OF ILLNESS