

DITKAS⁺

OAKBROOK TERRACE

STARTERS

- OVEN FIRED BREAD** italian round, rosemary, kosher salt, olive oil, house marinated olives, whipped butter 8
- RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet & hot peppers 17
- CRISPY BRUSSELS SPROUTS** sweet n' spicy thai chili sauce, toasted cashew GF 14
- STUFFED BANANA PEPPERS** italian sausage, pomodoro, provolone 16
- JUMBO SHRIMP COCKTAIL** cocktail sauce, fresh horseradish 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 7
- 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

ENTREE SALADS + BOWLS

- MIKE' CHICKEN SALAD** grilled chicken breast, candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 17
- BUFFALO CHICKEN SALAD** crispy fried chicken tenders tossed in buffalo sauce, shredded romaine, cucumber tomato, red cabbage, danish blue cheese crumble, crispy onion strings, ranch dressing 19
- 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, tomato, green onion, hard-boiled egg, danish blue cheese crumbles, lemon basil dressing GF 24
- SANTA FE PROTEIN BOWL** brown rice, cheddar-jack, chipotle mayo, organic lacinato kale, avocado, lettuce, pico de gallo, corn & black bean salsa GF **BLACKENED CHICKEN BREAST 19 BLACKENED SHRIMP 24**

FRESH PASTA

made in house with italian spring water and the finest semolina flour

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 15
- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 14
- GNOCCHI MARINARA** potato gnocchi, marinara, fresh basil, parmigiano-reggiano 15
- SEAFOOD LINGUINE** shrimp, lump crab, scallop, fresh herbs, choice of red or white 24

HOUSE SPECIALTIES

- CHICKEN PARMESAN** mozzarella, parmigiano-reggiano, tomato basil sauce, fusilli 18
- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, green beans 17
- BERKSHIRE PORK CHOP*** apple chutney, cherry jus, whipped potatoes GF 24
- FILET + CRAB CAKE*** 4 oz. filet medallion, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, green beans 28
- CENTER CUT FILET*** 8 oz, green beans GF 49
- PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 24
- SALMON*** poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 27
- FRESH FISH TACOS** black beans, brown rice, pico de gallo, cabbage slaw, sour cream, chipotle sauce GF 18

BURGERS + SANDWICHES

served with a choice of french fries, coleslaw or mixed greens

- THE "FRIDGE" BURGER*** cheddar, mustard, mayo, onion, pickle, lettuce, tomato 16
- THE STEAKHOUSE BURGER*** steak sauce, cheddar, bacon, mayo, mushroom, caramelized onion, lettuce, tomato 17
- CALIFORNIA CHICKEN WRAP** cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo, sundried tomato tortilla 16
- NATURAL ROASTED TURKEY DIP** cranberry-pumpkin seed mayo, swiss, arugula, turkey gravy dipping jus 17
- NEW ENGLAND LOBSTER & SHRIMP ROLL** maine lobster, shrimp, celery, lettuce, chive, lemon aioli 22

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

FRIDAY LENTEN SPECIAL
FRIED LAKE PERCH
tartar sauce, fries, coleslaw 27
AVAILABLE LUNCH & DINNER

*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 THE RISK OF ILLNESS