

# DITKAS<sup>+</sup>

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
- 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 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

## ENTREE SALADS + BOWLS

- MIKE'S 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, 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, bacon, 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**

## HOUSE MADE PASTA

- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 15
- VODKA RIGATONI** crispy prosciutto, red chile flake, parmigiano-reggiano 14
- PASTA POMODORO WITH BURRATA\*** spaghetti, italian burrata, extra virgin olive oil, fresh cracked black pepper 21
- SEAFOOD LINGUINE** shrimp, lump crab, scallop, crushed red peppered flake, fresh herbs, choice of red or white 26

## 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 29
- CENTER CUT FILET\*** 8 oz, green beans GF 54
- 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

PRIVATE DINING  
FOR ALL OCCASIONS



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