

DITKAS⁺⁺

PITTSBURGH

STARTERS

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 17

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

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 10

ENTREE SALADS + BOWLS

MIKE' CHICKEN SALAD grilled chicken breast, candied pecan, mixed greens, goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF 17

SONOMA CHICKEN SALAD grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 19

BUFFALO CHICKEN SALAD crispy fried chicken tenders tossed in buffalo sauce, shredded romaine, cucumber, tomato, red cabbage, danish blue cheese crumbles, crispy onion strings, ranch 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

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* 10 oz, 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, green beans, brown rice 24

FAROE ISLAND SALMON* poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 27

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 ROCKY BLEIER 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

NEW ENGLAND LOBSTER & SHRIMP ROLL maine lobster, shrimp, celery, lettuce, chive, lemon aioli 22

CLASSIC REUBEN swiss, sauerkraut, 1000 island, seeded rye 19

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 ALLEGHENY 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