

STARTERS

GUACAMOLE & ROASTED TOMATO SALSA homemade warm tortilla chips 9.95

COACH'S POT ROAST NACHOS cheddar-jack, jalapeños, sour cream, tomato SMALL 11.95 LARGE 16.95

FILET MIGNON SLIDERS horseradish cream sauce, caramelized onions 14.95

MINI CHEESEBURGERS ketchup, mustard, pickles, red onions 10.95

FRESH CALAMARI crispy fried, cocktail sauce, tartar sauce 12.95

MARYLAND STYLE CRABCAKE jumbo lump crab, tartar sauce 16.95

CRISPY TUNA AVOCADO ROLL tempura battered, yuzu ponzu sauce 13.95

COLOSSAL SHRIMP COCKTAIL four each, cocktail sauce, fresh horseradish 18.95 (GF)

OYSTERS ON THE HALF SHELL half dozen east coast oysters, fresh horseradish, cocktail sauce 16.00 (GF)

COWBOY OYSTER SHOOTERS fresh shucked, cocktail sauce, tabasco vinaigrette 3.25 each (GF)

OYSTERS ROCKEFELLER 5 each, creamed spinach, béarnaise, parmesan 16.75

RAW BAR

colossal shrimp cocktail, east coast oysters, alaskan king crab legs, bigeye tuna

PLATTER (serves 1-2 people) 31.50

TOWER (serves 3-4 people) 64.95

CASTLE (serves 5-6 people) 84.95

ARTISAN PIZZAS

FRESH VEGETABLE roasted mushrooms, grilled artichokes, spinach, caramelized onions, arugula 10.95

MARGHERITA san marzano tomato sauce, fresh mozzarella, basil 10.95

PEPPERONI & ITALIAN SAUSAGE san marzano tomato sauce, mozzarella 11.95

FRESH SOUPS & SALADS

SHERRY CRAB BISQUE cup / bowl 5.50 / 6.95

CHICKEN NOODLE cup / bowl 4.50 / 5.95

MIKE'S SALAD pecans, goat cheese, apples, cranberries, balsamic vinaigrette 6.95 (GF)

HOUSE SALAD iceberg, romaine, cherry tomatoes, carrots, cucumbers, red onions, croutons, garlic vinaigrette 5.95

BABY ICEBERG WEDGE danish blue, bacon, red onion, tomato, cucumber 7.95 (GF)

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

(GF) These items are prepared gluten-free to the best of our knowledge based on supplier information and recipe procedures. Normal kitchen operations involve shared cooking and preparation areas that may contain traces of gluten.

DITKA CLASSICS

TWIN FILET & CRAB CAKES lemon butter, green peppercorn sauce 37.95

THE "FRIDGE" BURGER cheddar, mustard, mayonnaise, onions, pickles, lettuce, tomato 12.95

CHICKEN PICCATA potato gnocchi, mushrooms, spinach, tomatoes, lemon caper butter 21.95

MEATLOAF jalapeño cornbread, Ditka's BBQ sauce, onion strings, smashed potatoes 19.95

GNOCCHI CALABRESE italian sausage, peppers, spinach, pancetta, san marzano tomatoes 17.95

FRIED CHICKEN red skin mashed potatoes and coleslaw 21.95

BBQ BABY BACK RIBS Ditka's signature BBQ sauce, coleslaw, hand cut fries 24.95

"DA PORK CHOP" berkshire chop, apple chutney, cherry jus, mashed sweet potatoes 34.25 (GF)

FRESH FISH & SEAFOOD

LAKE PERCH corn meal crusted, flash fried, island rice, cole slaw, tartar sauce 22.95

DAY BOAT SCALLOPS king crab risotto, sweet corn cream 31.95 (GF)

CHILEAN SEABASS parmesan crusted, old bay butter, baby carrots, asparagus, red skin mashed potatoes 34.95

MARYLAND STYLE CRAB CAKES jumbo lump crab, island rice, cole slaw, tartar sauce 29.25

CEDAR PLANK KING SALMON honey-chipotle glaze, pineapple quinoa, grilled broccolini 32.95 (GF)

#1 HAWAIIAN BIGEYE TUNA cucumber salad, ponzu, pickled ginger, wasabi 31.95

SOUTH AFRICAN LOBSTER island rice, asparagus Single Tail 33.95 / Twin Tails 65.00 (GF)

ALASKAN KING CRAB LEGS steamed or chilled, island rice 1/2 lbs. 27.95 / 1 lbs. 53.95 (GF)

USDA ANGUS STEAKS

WET AGED minimum of 28 days

FILET TWO WAYS two 4 oz. center cut filet medallions, one with béarnaise, one with horseradish crust 29.95

PRIME FILET MIGNON center cut, 8 oz. 47.95 (GF)

FULLBACK FILET MIGNON center cut, 10 oz. 41.25 (GF)

NEW YORK STRIP boneless strip, 16 oz. 41.25 (GF)

PRIME NEW YORK STRIP boneless strip, 14 oz. 46.95 (GF)

"KICK ASS" PADDLE STEAK bone-in ribeye, 20 oz. 44.95 (GF)

COFFEE RUBBED DELMONICO 16 oz. boneless ribeye, caramelized onions, roasted tomatoes, ancho butter 34.95 (GF)

ANGUS PRIME RIB burgundy mushrooms, creamy horseradish 12 oz. 29.95 / 16 oz. 36.25 (limited availability)

DRY AGED

BONE-IN NEW YORK STRIP aged 45 days, 16 oz. 45.95 (GF)

BONELESS RIBEYE aged 52 days, 16 oz. 44.95 (GF)

STEAK ENHANCEMENTS

SOUTH AFRICAN LOBSTER TAIL 6 oz. drawn butter, lemon 31.95 (GF)

ALASKAN KING CRAB LEGS 1/2 lbs. drawn butter, lemon 25.95 (GF)

CRAB OSCAR jumbo lump crab, asparagus, béarnaise 13.95 (GF)

GRILLED ONIONS 2.95 (GF)

BÉARNAISE 2.95 (GF)

ROASTED GARLIC CRUST 2.95 (GF)

BLUE CHEESE CRUST 2.95 (GF)

HORSERADISH CRUST 2.95 (GF)



SHAREABLE SIDES

Flight of Sides

Choose any three * items for 9.95

Lobster Mac & Cheese - add 4.95

* SPINACH AND MUSHROOMS 7.45 (GF)

* CREAMED SPINACH 7.25

* BURGUNDY MUSHROOMS 6.95

* LOBSTER MAC & CHEESE 18.95

ASPARAGUS 7.95 (GF)

CHARRED BROCCOLINI 7.95 (GF)

* CARAMELIZED BRUSSEL SPROUTS 7.45 (GF)

* MASHED SWEET POTATOES 5.95 (GF)

* SMASHED RED SKIN POTATOES 5.95 (GF)

GIANT BAKED POTATO 5.95

LOADED TWICE-BAKED POTATO 7.95

JALAPENO HASH BROWNS 6.95

SWEET POTATO FRIES 6.95

HAND-CUT FRENCH FRIES 5.95