

# STARTERS

**CRAB STUFFED MUSHROOMS** four each, crab and spinach stuffed, old bay butter 12.95

**FRESH CALAMARI** crispy fried, cocktail sauce, tartar sauce 11.95

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

**GUACAMOLE & TORTILLA CHIPS** house-made guacamole, roasted tomato salsa 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

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# BRICK OVEN FIRED 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

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# RAW BAR

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

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

**OYSTERS ON THE HALF SHELL** half dozen east coast oysters, fresh horseradish, cocktail sauce 16.75 (GF)

**SEAFOOD PLATTER** (serves 1-2 people) colossal shrimp cocktail, east coast oysters, alaskan king crab legs, bigeye tuna 31.50

**SEAFOOD TOWER** (serves 3-4 people) colossal shrimp cocktail, east coast oysters, alaskan king crab legs, bigeye tuna 64.95

**SEAFOOD CASTLE** (serves 5-6 people) colossal shrimp cocktail, east coast oysters, alaskan king crab legs, bigeye tuna 84.95

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# FRESH SOUPS & SALADS

**SHERRY CRAB BISQUE** cup / bowl 5.50 / 6.95

**FRENCH ONION** 6.95

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

**HOUSE SALAD** iceberg, romaine, grape tomatoes, carrots, red onion, croutons, garlic vinaigrette 5.95

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

**ORGANIC KALE CAESAR** 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, hand cut fries 12.95

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

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

**BBQ BABY BACK RIBS** Ditka's signature BBQ sauce, coleslaw, hand cut fries 26.95

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

**FRIED CHICKEN** served with red skin mashed potatoes and coleslaw 21.95

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## FRESH FISH & SEAFOOD

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

**CHILEAN SEABASS** black rice, lemon basil butter sauce, salsa fresca 37.95 (GF)

**BRANZINO** kale, brussel sprouts, artichokes, local corn, micro greens, lemon butter sauce 33.95 (GF)

**#1 HAWAIIAN BIGEYE TUNA** cucumber salad, ponzu, pickled ginger, wasabi 35.95

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

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

**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)

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## USDA ANGUS STEAKS

### WET AGED

**HALFBACK FILET MIGNON** center cut, 8 oz. 34.95 (GF)

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

**NEW YORK STRIP** boneless strip, 16 oz. 41.25 (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, horseradish cream 12 oz. 29.95 / 16 oz. 36.25 (limited availability)

### DRY AGED

**BONE-IN NEW YORK STRIP** aged 45 days, caramelized cipollini onions, oven dried tomatoes, roasted garlic butter 16 oz. 45.95 (GF)

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

### STEAK ENHANCEMENTS

**SEARED DAY BOAT SCALLOPS** lemon butter, micro greens 12.95 (GF)

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

**MARYLAND STYLE CRAB CAKE** lemon butter, micro greens 14.95 (GF)

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

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

**BÉARNAISE** 2.95 (GF)

**GRILLED ONIONS** 2.95 (GF)

**ROASTED GARLIC CRUST** 2.95 (GF)

**BLUE CHEESE CRUST** 2.95 (GF)

**HORSERADISH CRUST** 2.95 (GF)

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## SHAREABLE SIDES

### Flight of Sides 9.95

Choose any three \* items  
-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 7.95 (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 6.50

HAND-CUT FRENCH FRIES 5.95

"The Illinois department of public health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness"