

# PRIVATE DINING *Lunch*



One Robinson Plaza  
Building #1 First Floor  
Pittsburgh, PA 15205

412-722-1555

[www.ditkasrestaurants.com](http://www.ditkasrestaurants.com)

## LUNCH PACKAGE I

### STARTER

CHEF'S SOUP OF THE DAY

### ENTREES

SELECT THREE

**SANTA FE WRAP** blackened chicken, black beans, corn, cheddar jack cheese, lettuce, tomato, avocado and chipotle mayo

**CHEDDAR BURGER** 8oz burger, cheddar, lettuce and tomato

**CLASSIC CLUB** turkey, bacon, swiss cheese, cheddar, mayonnaise, lettuce and tomato

**MIKE'S CHICKEN SALAD** grilled chicken, mixed greens, pecans, apples, dried cranberries, goat cheese, balsamic vinaigrette

**BLACKENED FISH SANDWICH** tartar sauce, lettuce and tomato

**PASTA PRIMAVERA** asparagus, broccoli, bell peppers, onion, mushrooms and tomatoes tossed in olive oil, parmesan cheese and garlic

### BEVERAGES

Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea – additional beverages are not included

\$18.00 per person plus 20% service fee and applicable taxes

## LUNCH PACKAGE II

### STARTER

SELECT ONE

**CAESAR SALAD** shredded parmesan and toasted croutons

**MIKE'S SALAD** mixed greens, pecans, apples, dried cranberries, goat cheese, balsamic vinaigrette

CHEF'S SOUP OF THE DAY

### ENTREES

SELECT THREE

**CASHEW CRUSTED TILAPIA** pineapple salsa, lemon beurre blanc and rice

**10oz BERKSHIRE PORK CHOP** mashed sweet potatoes, apple chutney and cherry jus

**CHICKEN MADEIRA** red skin mashed potatoes, mushrooms and madeira sauce

**SALMON SALAD** over mixed greens with seasonal fruit and nuts

**PRIME RIB SANDWICH** sliced prime rib, provolone, mushrooms, onions, horseradish sauce and au jus

### DESSERT

PREMIUM VANILLA ICE CREAM OR SORBET

### BEVERAGES

Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea – additional beverages are not included

\$28.00 per person plus 20% service fee and applicable taxes

# LUNCH PACKAGE III

## STARTER

*SELECT ONE*

### CHEF'S SOUP OF THE DAY

**HOUSE SALAD** iceberg and romaine lettuce, tomato, cucumber, red onion, garlic vinaigrette

**CAESAR SALAD** shredded parmesan and toasted croutons

**MIKE'S SALAD** mixed greens, pecans, apples, dried cranberries, goat cheese, balsamic vinaigrette

## ENTREES

*SELECT THREE*

**SCOTTISH SALMON** orange-glazed, Asian stir-fry vegetables and sticky rice

**TWIN FILET MEDALLIONS** red skin mashed potatoes, seasonal vegetables, and green peppercorn sauce

**CRAB STUFFED SHRIMP** rice pilaf, asparagus and lemon beurre blanc

**CHICKEN MADEIRA** red skin mashed potatoes, mushrooms, asparagus and madeira sauce

**STEAK DIANE** filet medallions, mushroom-wine reduction, mashed potatoes and asparagus

*UPGRADE*

**8 oz FILET MIGNON** red skin mashed potatoes and seasonal vegetable – add \$10 per person

# LUNCH PACKAGE III cont.

## DESSERT

*SELECT TWO*

**KEY LIME PIE** graham cracker crust, fresh raspberries, whipped cream, lime and raspberry sauce

**CARROT CAKE** cream cheese filling and walnuts

**3 LAYER CHOCOLATE CAKE** chocolate mousse filling and coated with chocolate ganache

**CRÈME BRULEE** Tahitian vanilla bean custard and caramelized sugar

## BEVERAGES

**Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea** – additional beverages are not included

\$35.00 per person plus 20% service fee and applicable taxes

