DINNER PACKAGE I

includes freshly baked rolls and butter

STARTER

SELECT ONE

House Salad
Iceberg, Romaine, Grape Tomato, Carrots, Red Onion, Cucumber, Garlic Croutons, Balsamic Vinaigrette (V)

Classic Caesar Salad
Shredded Romaine, Shaved Parmesan, Garlic Croutons

Chef's Soup of the Day

ENTRÉES

SELECT THREE

Chicken Piccata
Mashed Yukon Gold Potatoes, Seasonal Vegetable, Lemon Caper Butter

Ditka's Pork Chop
18 oz. Double Cut Chop, Mashed Yukon Gold Potatoes, Seasonal Vegetable, Cherry Jus (GF)

Parmesan Crusted Cod
Herbed Brown Rice, Lemon Butter, Seasonal Vegetable

Great Lakes Whitefish
Roasted Corn Butter, Crispy Onion, Herbed Brown Rice, Seasonal Vegetable

Filet Duo
Mashed Yukon Gold Potatoes, Seasonal Vegetable, Green Peppercorn Sauce

Filet Mignon
8 oz. Center Cut, Mashed Yukon Gold Potatoes, Seasonal Vegetable
(ADD $13)

DESSERT

SELECT ONE

Homemade Chocolate or Vanilla Ice Cream

Homemade Raspberry Sorbet

BEVERAGES

Freshly Brewed Coffee & Assorted Hot Tea

$49.95 per person plus applicable fees and taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) GLUTEN FREE (V) VEGETARIAN

DINNER PACKAGE II

includes freshly baked rolls and butter

APPETIZERS

SELECT THREE

Artichoke Parmesan Crostini (V)

Homemade Meatballs

Tomato Bruschetta (V)

Tuna Tartare

Coconut Shrimp

BBQ Chicken Quesadilla

STARTER

SELECT ONE

Iceberg Wedge Salad

Danish Blue, Bacon, Red Onion, Tomato, Cucumber, Blue Cheese Dressing (GF)

Classic Caesar Salad

Shredded Romaine, Shaved Parmesan, Garlic Croutons

Chef's Soup of the Day

ENTRÉES

SELECT THREE

Madeira Chicken

Mashed Yukon Gold Potatoes,
Seasonal Vegetable,
Wild Mushroom, Madeira Sauce

Premium Salmon

Simply Prepared,
Herbed Brown Rice,
Seasonal Vegetable
(GF)

Ditka's Pork Chop

18 oz. Double Cut Chop,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable, Cherry Jus
(GF)

Day Boat Scallops

Lobster Risotto,
Sweet Corn Cream

Filet Mignon

8 oz. Center Cut,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable

Boneless Ribeye

16 oz. Cut,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable

New York Strip

16 oz. Center Cut,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable
(ADD $9)

DESSERT

SELECT ONE

Coconut Cream Pie

Whipped Cream, Coconut Crème Anglaise,
Fresh Berries

Triple Layer Cake

Chocolate Ganache, Chocolate Frosting,
Raspberry Sauce, Whipped Cream

BEVERAGES

Freshly Brewed Coffee & Assorted Hot Tea

$69.95 per person plus applicable fees and taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) GLUTEN FREE (V) VEGETARIAN

DINNER PACKAGE III

includes freshly baked rolls and butter

APPETIZERS

SELECT THREE

Ditka's Shrimp Cocktail Shooters (GF)

Mini Lump Crab Cakes

Homemade Meatballs

Artichoke Parmesan Crostini (V)

Tomato Bruschetta (V)

SOUP

SELECT ONE

Sherry Crab Bisque

Chef's Soup of the Day

SALAD

SELECT ONE

Iceberg Wedge
Danish Blue, Bacon, Red Onion, Tomato, Cucumber, Blue Cheese Dressing (GF)

Mike's
Goat Cheese, Cranberry, Apple, Candied Pecan, Balsamic Vinaigrette (GF) (V)

ENTRÉES

SELECT THREE

Alaskan Halibut
Sauce Gribiche, Asparagus
(seasonal availability)

Parmesan Crusted Cod
Seasonal Vegetable,
Herbed Brown Rice,
Lemon Butter

Chilean Seabass
Herbed Brown Rice,
Lemon Basil Butter Sauce,
Salsa Fresca

Ditka's Pork Chop
18 oz. Double Cut Chop,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable, Cherry Jus
(GF)

Madeira Chicken
Mashed Yukon Gold Potatoes,
Seasonal Vegetable,
Wild Mushroom, Madeira Sauce

Bone-in Ribeye
22 oz. Center Cut,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable

New York Strip
16 oz. Center Cut,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable

Filet Mignon
10 oz. Center Cut,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable

DESSERT

SELECT ONE

Key Lime Pie
Graham Cracker Crust,
Key Lime Ice Cream

Triple Layer Cake
Chocolate Ganache,
Chocolate Frosting,
Raspberry Sauce,
Whipped Cream

Coconut Cream Pie
Whipped Cream,
Coconut Crème
Anglaise, Fresh Berries

Cheesecake
Chef's Seasonal
Selection

BEVERAGES

Freshly Brewed Coffee & Assorted Hot Tea

$87.95 per person plus applicable fees and taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) GLUTEN FREE (V) VEGETARIAN

DINNER PACKAGE IV

includes freshly baked rolls and butter

RAW BAR STATION

Jumbo Lump Crab Cocktail (GF)

Jumbo Shrimp Cocktail (GF)

Fresh Shucked Oysters (GF)

APPETIZERS

SELECT TWO

Beef Tenderloin Skewers (GF)

Mini Lump Crab Cakes

Parmesan Artichoke Crostini (V)

Mini Lobster Rolls

Deviled Eggs (GF) (V)

SOUP

SELECT ONE

Sherry Crab Bisque

Chef's Soup of the Day

SALAD

SELECT ONE

Classic Caesar Salad
Shredded Romaine,
Shaved Parmesan,
Garlic Croutons

Mike's
Goat Cheese, Cranberries,
Apples, Candied Pecans,
Balsamic Vinaigrette (GF) (V)

Iceberg Wedge
Danish Blue, Bacon, Red Onion,
Tomato, Cucumber,
Blue Cheese Dressing (GF)

ENTRÉES

SELECT THREE

Bone-In Filet Mignon
10 oz. Center Cut,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable

Bone-in Ribeye
22 oz. Cut
Mashed Yukon Gold Potatoes,
Seasonal Vegetable

Ditka's Pork Chop
18 oz. Double Cut Chop,
Mashed Yukon Gold Potatoes,
Seasonal Vegetable, Cherry Jus
(GF)

Maine Lobster Tail
Herbed Brown Rice,
Seasonal Vegetable

Coach's Surf & Turf
6 oz. Lobster Tail,
8 oz. Center Cut Filet Mignon,
Seasonal Vegetable,
Mashed Yukon Gold Potatoes
(ADD $10)

Fresh Fish of the Day
Chef's Seasonal
Selection & Side

ASSORTED MINAITURE DESSERTS

SERVED FAMILY STYLE

White Chocolate Cheesecake

Key Lime Pie

Crème Brûlée

Chocolate Dipped Strawberries

Fresh Berries & Cream

Chocolate Brownies

BEVERAGES

Freshly Brewed Coffee & Assorted Hot Teas

$119.95 per person plus applicable fees and taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) GLUTEN FREE (V) VEGETARIAN