

# STARTERS

**TUNA POKE\*** avocado, jalapeno peppers, sesame seeds, sriracha aioli, wasabi crema, crispy wontons 13.95

**RHODE ISLAND CALAMARI** crispy fried, tossed in garlic butter, sweet and hot peppers 12.95

**COACH'S POT ROAST NACHOS** cheddar-jack, jalapeños, sour cream, tomatoes, scallions **SMALL** 13.95 **LARGE** 17.95

**FILET MIGNON SLIDERS\*** horseradish cream, caramelized onions 15.95

**COCONUT SHRIMP** bang bang dipping sauce, basil oil 12.95

**JUMBO SHRIMP COCKTAIL** <sup>GF</sup> cocktail sauce, fresh horseradish 18.95

**OYSTERS ON THE HALF SHELL\*** <sup>GF</sup> half dozen oysters, fresh horseradish, cocktail sauce 18.95

**SEAFOOD FEAST** JUMBO SHRIMP COCKTAIL, OYSTERS, ALASKAN KING CRAB LEGS

**SEAFOOD PLATTER\*** <sup>GF</sup> SERVES 1-2 PEOPLE 31.50

**SEAFOOD TOWER\*** <sup>GF</sup> SERVES 3-4 PEOPLE 59.95

**SEAFOOD CASTLE\*** <sup>GF</sup> SERVES 5-6 PEOPLE 79.95

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# SOUPS & SALADS

**SHERRY CRAB BISQUE** <sup>GF</sup> cup / bowl 5.95 / 6.95

**CHEF'S SOUP OF THE DAY** cup / bowl 4.95 / 5.95

**MIKE'S** <sup>GF</sup> pecans, goat cheese, apples, dried cranberries, balsamic vinaigrette, mixed greens 6.95

**BABY ICEBERG WEDGE** <sup>GF</sup> danish blue, bacon, tomato, cucumber 7.95

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

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# SHAREABLE SIDES

**BURGUNDY MUSHROOMS** <sup>GF</sup> 7.95

**FRESH ASPARAGUS** <sup>GF</sup> 7.95

**BROCCOLINI** <sup>GF</sup> 7.95

**LOBSTER MAC & CHEESE** 19.95

**HAND CUT FRIES** 5.95

**CARMELIZED BRUSSELS SPROUTS** <sup>GF</sup> 6.95

**JALAPEÑO HASH BROWN** <sup>GF</sup> 7.45

**MASHED RED SKIN POTATOES** <sup>GF</sup> 5.95

**BLACK JACK MASHED SWEET POTATOES** <sup>GF</sup> 6.45

**LOADED TWICE-BAKED POTATO** <sup>GF</sup> 7.95

**GIANT BAKED POTATO** <sup>GF</sup> 6.95

<sup>GF</sup> 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.

\*The Allegheny County 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. Please make us aware of any food allergies.

# SUSTAINABLE SEAFOOD

All of our fresh fish and shellfish come from 100% sustainable and environmentally friendly sources

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

**CEDAR PLANKED ORA KING SALMON\*** (GF) honey-chipotle glaze, pineapple quinoa, broccolini 32.95

**HAWAIIAN BIGEYE TUNA\*** (GF) cucumber salad, ponzu, pickled ginger, wasabi 34.95

**CRAB STUFFED SHRIMP\*** jumbo lump crab, lemon butter, brown rice, asparagus 29.95

**MARYLAND STYLE CRAB CAKES** jumbo lump crab, brown rice, cole slaw, tartar sauce ONE 19.95 TWO 29.95

**ALASKAN KING CRAB LEGS\*** steamed or chilled, brown rice, asparagus 1/2 lb 29.95 1 lb 53.95

**SOUTH AFRICAN LOBSTER** 8 oz., brown rice, asparagus 44.95

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## DITKA CLASSICS

**MANCHEGO CHICKEN** asiago gnocchi, pancetta, mushrooms, grape tomatoes, basil cream, arugula 23.95

**“DA PORK CHOP”\*** (GF) double cut, apple chutney, cherry jus, mashed sweet potatoes 34.95

**SMOKED BBQ BABY BACK RIBS** hand-cut fries, cole slaw 26.95

**THE “FRIDGE” BURGER\*** cheddar, mustard, mayonnaise, onions, pickles, lettuce, tomato, hand cut fries 14.95

**TWIN FILETS & CRAB CAKES\*** 4 oz. filet medallions, lemon butter, green peppercorn sauce 37.95

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## LINZ HERITAGE ANGUS STEAKS

**HALFBACK FILET MIGNON\*** (GF) center cut, 8 oz. 35.95

**FULLBACK FILET MIGNON\*** (GF) center cut, 10 oz. 42.95

**FILET OSCAR\*** (GF) 8 oz. filet, topped with lump crab meat, asparagus and bearnaise 49.95

**NEW YORK STRIP\*** (GF) boneless strip, 16 oz. 42.95

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

**“KICK ASS” PADDLE STEAK\*** (GF) bone-in ribeye, 22 oz. 48.95

**ANGUS PRIME RIB\*** (GF) heavy aged, burgundy mushrooms, horseradish cream 12 oz. 29.95 16 oz. 35.95

**COFFEE RUBBED DELMONICO\*** (GF) 16 oz. boneless ribeye, caramelized onions, ancho butter 36.95

### STEAK ENHANCEMENTS \$3 EACH

**HORSERADISH BUTTER CRUST**

**BURGUNDY MUSHROOMS**

**PEPPERCORN DEMI**

**BLEU CHEESE CRUST**

**GRILLED ONIONS**

**BEARNAISE**

**GARLIC CRUST**

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**SOUTH AFRICAN LOBSTER TAIL**  
36.95

**KING CRAB LEG 1/2 lb.\***  
24.95

**OSCAR STYLE\***  
asparagus, bearnaise, crab meat 14.95

### MEAT TEMPERATURES

**RARE** / COOL RED CENTER   **MEDIUM RARE** / WARM RED CENTER   **MEDIUM** / HOT PINK CENTER  
**MEDIUM WELL** / HOT, SLIGHTY PINK CENTER   **WELL** / FULLY COOKED NO PINK

**PRIVATE DINING ROOMS AVAILABLE FOR UP TO 50 GUESTS**