Lunch Package 1

STARTER
select one

CHEF'S SOUP OF THE DAY
roation of our seasonal soups

MIXED GREENS SALAD VG GF
cherry tomatoes, red wine vinaigrette

CAESAR SALAD
little gems, romaine, parmigiano reggiano, garlic croutons

MIKE'S SALAD VG GF
goat cheese, cranberry, apple, candied pecan,
balsamic vinaigrette (ADD $2)

ENTREE
select three

CHICKEN PICCATA
lemon butter, caper, tomato, seasonal vegetable, whipped potatoes

PARMESAN CRUSTED COD
lemon butter, seasonal vegetable, brown rice

VODKA RIGATONI VG
crushed red chile flake, parmigiano reggiano
select one: grilled chicken or grilled shrimp

SOUTHWEST PROTEIN BOWL GF
brown rice, organic kale, cheddar-jack, pico de gallo,
corn & black bean salsa, avocado, chipotle dressing
select one: grilled chicken or grilled shrimp

DESSERT
select one

HOMEMADE ICE CREAM
vanilla or chocolate

CHOCOLATE MOUSSE
shaved white chocolate, fresh berries

BEVERAGES
includes

FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

$36 PER PERSON + APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE

Ditka's grill

Entree Upgrades

LONG ISLAND STRIP STEAK GF
10 oz, seasonal vegetable, whipped potatoes
(add $15)

CENTER CUT FILET GF
seasonal vegetable, whipped potatoes
6 oz (ADD $20) 8 oz (ADD $30)

NEW YORK STRIP GF
14 oz, seasonal vegetable, whipped potatoes
(ADD $34)

CLASSIC RIBEYE GF
14 oz, seasonal vegetable, whipped potatoes
(ADD $35)

Enhancements

OVEN FIRED BREAD VG
whipped butter (ADD $2 per person)

KEY LIME PIE
whipped cream, raspberry & mango sauce,
graham cracker crust
(ADD $7 per person)

CHOCOLATE LAYER CAKE
whipped cream, chocolate ganache,
chocolate chips
(ADD $7 per person)

Additional Sides
served family style

CRISPY BRUSSELS SPROUTS
(ADD $4 per person)

FRESH ASPARAGUS
(ADD $4 per person)

FRIES
(ADD $4 per person)

COLESLAW
(ADD $4 per person)

CLASSIC FOUR CHEESE MAC
(ADD $4 per person)

GF = GLUTEN FRIENDLY
VG = VEGETARIAN

Lunch Package 2

STARTER
select one

CHEF'S SOUP OF THE DAY
roation of our seasonal soups

CAESAR SALAD
little gems, romaine, parmigiano reggiano, garlic croutons

MIKE'S SALAD VG GF
goat cheese, cranberry, apple, candied pecan,
balsamic vinaigrette

ENTREE
select three

CHICKEN PICCATA
lemon butter, caper, tomato, seasonal vegetable, whipped potatoes

FAROE ISLAND SALMON GF
simply prepared, seasonal vegetable, brown rice

AHI TUNA POKE BOWL GF
diced tuna, soy glazed sushi rice, avocado, cucumber,
pickled fresno chile, pickled carrot, edamame, sesame seed, chili oil

BERKSHIRE PORK CHOP GF
seasonal vegetable, whipped potatoes, cherry jus

TWIN FILETS GF
seasonal vegetable, whipped potatoes, demi glaze

DESSERT
select one

KEY LIME PIE
whipped cream, rasperry & mango sauce, graham cracker crust

CHOCOLATE MOUSSE
shaved white chocolate, fresh berries

CHOCOLATE LAYER CAKE
whipped cream, chocolate ganache, chocolate chips

BEVERAGES
includes

FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

$50 PER PERSON + APPLICABLE FEES & TAXES

Ditka's grill

Entree Upgrades

LONG ISLAND STRIP STEAK GF
10 oz, seasonal vegetable, whipped potatoes
(add $8)

CENTER CUT FILET GF
seasonal vegetable, whipped potatoes
6 oz (ADD $13) 8 oz (ADD $23)

NEW YORK STRIP GF
14 oz, seasonal vegetable, whipped potatoes
(ADD $27)

CLASSIC RIBEYE GF
14 oz, seasonal vegetable, whipped potatoes
(ADD $28)

MARYLAND STYLE CRAB CAKES
seasonal vegetable, brown rice
(ADD $9)

Enhancements

OVEN FIRED BREAD VG
whipped butter (ADD $2 per person)

Additional Sides
served family style

CRISPY BRUSSELS SPROUTS
(ADD $4 per person)

FRESH ASPARAGUS
(ADD $4 per person)

FRIES
(ADD $4 per person)

COLESLAW
(ADD $4 per person)

CLASSIC FOUR CHEESE MAC
(ADD $4 per person)

GF = GLUTEN FRIENDLY
VG = VEGETARIAN