THANKSGIVING

Ditka's grill

WHEATON

## STARTERS

**OVEN FIRED BREAD**
rosemary, kosher salt, evoo, whipped butter, marinated olives VG 8

**WHIPPED BURRATA**
honey balsamic blistered sweet pepper & tomato, nut free pesto, onion garlic chili crunch, grilled italian pane bread VG 17

**ARANCINI**
italian sausage, beef, marinara, mozzarella, parmigiano-reggiano 17

**CRISPY BRUSSELS SPROUTS**
sweet n' spicy thai chili sauce, toasted peanut VG 14

**CALIFORNIA DEVILED EGGS**
avocado, bacon, radish, tomato GF 15

**JUMBO SHRIMP COCKTAIL**
house cocktail sauce, horseradish GF 19

**POT ROAST NACHOS**
cheddar-jack, pickled jalapeno, sour cream, tomato, scallion
SMALL 15 LARGE 20

## SOUP + SALADS

**SOUP OF THE DAY**
chef's rotating selection
CUP 4 BOWL 7

**A REALLY NICE HOUSE SALAD**
mixed greens, tomato, red onion, cucumber, toasted pine nut, french feta, crouton, creamy herb vinaigrette VG 9

**CAESAR SALAD**
little gems, romaine, parmigiano reggiano, garlic croutons, caesar dressing 8

**MIKE'S SALAD**
mixed greens, iceberg, pecan, dried cranberry, diced apple, goat cheese crumbles, balsamic vinaigrette GF VG 9

### ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

**CHICKEN BREAST** +9
**BLACKENED SHRIMP** +9
**FAROE ISLAND SALMON** +15

## SUSHI

**THE SUNSET***
lump crab, mango, avocado, cucumber, sweet chili mayo, roe, nori wrap GF 19

**TEARDROP SPICY SHRIMP***
sriracha, yuzu aioli, avocado, cucumber, cilantro, roe, sesame soy wrap 16

**VEGGIE VOLCANO***
tempura asparagus, avocado, carrot, cilantro miso, soy wrap VG 14

**SPICY AHI TUNA***
avocado, cucumber, serrano, spicy mayo, nori wrap GF 19

**PHILLY***
salmon, cream cheese, cucumber, nori wrap GF 14

**SPICY CALIFORNIA***
lump crab, avocado, cucumber, sriracha, nori wrap GF 19

**FRIED SHRIMP**
serrano, cream cheese, gochujang mayo, nori wrap 17

## ENTREE SALADS + BOWLS

**SEAFOOD COBB SALAD**
gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch dressing GF 24

**SONOMA CHICKEN SALAD**
romaine, mixed greens, corn, toasted almond, date, bacon, tomato, cornbread crouton, blue cheese crumbles, green goddess dressing 19

**HARVEST SALMON SALAD***
organic kale, romaine, butternut squash, dried cranberry, quinoa, toasted almond, diced apple, crumbled goat cheese, citrus vinaigrette GF VG 25

**POKE BOWL***
soy glazed sushi rice, avocado, cucumber, pickled fresno chile, pickled carrot, edamame, sesame seed, chili oil GF
AHI TUNA OR SALMON OR COMBINATION 22

**SOUTHWEST BOWL**
brown rice, organic kale, cheddar-jack, corn & black bean salsa, pico de gallo, avocado, chipotle dressing GF
BLACKENED CHICKEN OR BLACKENED SHRIMP 19

## HOUSE SPECIALTIES

**THE COACH'S BURGER***
aged cheddar, mayo, mustard, onion, pickle, lettuce, tomato, fries 18

**PARMESAN CRUSTED COD**
lemon butter, asparagus, brown rice 27

**FAROE ISLAND SALMON***
sweet & spicy asian glaze, stir-fried vegetables, whipped potatoes GF 34

**RIGATONI VODKA**
crushed chile flake, parmigiano-reggiano VG 18
GRILLED CHICKEN OR GRILLED SHRIMP +3

**LASAGNA**
house bolognese sauce, burrata, mozzarella, parmigiano-reggiano 24

**TAGLIATELLE BOLOGNESE**
house bolognese sauce, parmigiano-reggiano 21

**CHICKEN PICCATA**
lemon butter, caper, tomato, whipped potatoes, asparagus 24

**BBQ BABY BACK RIBS**
house bbq sauce, slaw, fries
HALF RACK 22 FULL RACK 30

**BERKSHIRE PORK CHOP***
10 oz. cut, michigan cherry jus, apple chutney, whipped potatoes GF 27

## TURKEY FEAST

**$50 PER PERSON**

### FIRST : SOUP
SOUP OF THE DAY *OR* ROASTED BUTTERNUT SQUASH

### SECOND : SALAD
CAESAR SALAD *OR* MIKE'S SALAD

### THIRD : ENTREE
OVEN ROASTED TURKEY BREAST
whipped yukon potatoes, whipped sweet potatoes, herb stuffing, green beans, carrots, turkey gravy, cranberry sauce

### FOURTH : DESSERT
PUMPKIN CHEESECAKE *OR* PECAN PIE
*OR* FLOURLESS CHOCOLATE CAKE

## WORLD CLASS STEAKS

indulge in our selection of linz heritage angus steaks, celebrated for their superior quality

**CENTER CUT FILET***
asparagus, bearnaise GF 6 oz 44 8 oz 54

**FILET & CRAB CAKE***
4 oz filet medallion, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, asparagus 38

**STEAK N' FRITES***
10 oz, long island strip, herb butter, fries 36

**NEW YORK STRIP***
14 oz, asparagus GF 62

**CLASSIC RIBEYE***
14 oz, boneless, cipollini onion, asparagus GF 68

## Sides

ASPARAGUS 11 • BAKED POTATO 9 • FRENCH FRIES 7
FOUR CHEESE MAC 9 • WHIPPED POTATOES 7

GF = GLUTEN FRIENDLY VG = VEGETARIAN

*Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness. Not all ingredients are listed

We add a 3% Restaurant Fee to all checks. This fee helps us offset increased operational costs. It can be removed upon request.

*FOOD PEOPLE LOVE*

# CHILDREN'S THANKSGIVING

*(10 & under)*

## OVEN ROASTED TURKEY BREAST

COUNTRY GRAVY, GREEN BEANS, STUFFING,
WHIPPED POTATOES $20

## PETITE FILET MIGNON

WHIPPED POTATOES $19

## GRILLED CHICKEN BREAST

WHIPPED POTATOES $15

## MACARONI N' CHEESE

FUSILLI, HOMEMADE CHEESE SAUCE $10

## CHEESEBURGER

CHEDDAR, FRENCH FRIES $15