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

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

