



LUNCH

SMALL PLATES

CRISPY BRUSSELS SPROUTS **VG** **GF** 13
sweet chili, peanut, scallion

WHIPPED BURRATA **VG** 16
honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough

CALIFORNIA DEVEILED EGGS **GF** 14
avocado, crispy prosciutto, chow chow, tomato, radish

ARANCINI **VG** 13
crusted red pepper risotto, stuffed mozzarella, pomodoro, parmesan reggiano, sweet basil vinaigrette

SPICY AHI TUNA* 22
soy sriracha sauce, sesame, yuzu guacamole, scallion, seasoned crispy wontons

OVEN FIRED BREAD **VG** 9
rosemary, kosher salt, butter, extra virgin olive oil and parmesan dip

SOUP & SALADS

SOUP OF THE DAY
bowl 9 | cup 6

THE HOUSE SALAD **VG** 8
mixed greens, grape tomato, red onion, cucumber, french feta, toasted pine nut, garlic crouton, creamy herb vinaigrette

LITTLE CAESAR SALAD 9
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons



Catalina Club
\$20 OFF YOUR NEXT VISIT
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all of our fish and seafood are sourced from the most sustainable sources possible, delivered daily, and butchered in house



meats by linz from chicago breeds, butchers, & heavy - ages all of our meat.

ENTREE SALADS

add any of the following proteins to our salads listed below
grilled chicken 5 • petite filet mignon 12 • salmon 13 • lemon poached shrimp 9

SONOMA 15
avocado, corn, almond, date, bacon, tomato, danish blue cheese crumbles, cornbread croutons, green goddess dressing

HARVEST **GF** 15
organic kale, romaine, butternut squash, dried cranberry, red quinoa, goat cheese, toasted pine nut, granny smith apple, citrus vinaigrette

TUSCAN 15
arugula, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese crumbles, garlic croutons, sweet basil vinaigrette

BIG CAESAR 14
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons

PROTEIN BOWLS

AHI TUNA POKE* 24
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, cherry pepper, carrot, sushi rice

SANTA FE BLACKENED CHICKEN **GF** 20
organic kale, romaine, cheddar-jack, avocado, pico de gallo, corn & black bean salsa, chipotle mayo, cilantro rice

HANDHELDS

choice of coleslaw, small salad or fries (cup of soup add \$1)

LOBSTER & SHRIMP ROLL 22
poached lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll

WILD MAHI MAHI TACOS **GF** 19
pan-seared, chipotle mayo, sour cream, jalapeno slaw, white corn tortillas

SPICY BUTTERMILK FRIED CHICKEN SANDWICH 17
pickle, slaw, ranch dressing

WRAPS

choice of coleslaw, small salad or fries (cup of soup add \$1)

BLACKENED CHICKEN AVOCADO WRAP 16
grilled chicken, pepper jack, guacamole, bacon, lettuce, tomato, mayo, sundried tomato tortilla

CHICKEN CAESAR WRAP 16
grilled chicken, romaine, garlic crouton crumbles, parmigiano reggiano, spinach tortilla

ITALIANO TURKEY CLUB WRAP 16
oven roasted turkey breast, swiss, bacon, avocado, sundried tomato, lettuce, nut-free pesto aioli, whole wheat tortilla

PREMIUM BURGERS

choice of coleslaw, small salad or fries (cup of soup add \$1)
half pound 100% black angus steakhouse burgers with ground chuck, strip loin, brisket and ribeye

DITKA BURGER* 17
aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo

STEAKHOUSE BURGER* 18
swiss, steak sauce, bacon, mushroom, caramelized onion, lettuce, mayo

HOUSE MADE PASTA & MAINS

with house filtered water & caputo 00 semolina flour

TAGLIATELLE* 19
shrimp, white wine, butter, chili flake, fresh herbs, fresh lemon

RIGATONI 19
vodka sauce, whipped ricotta, prosciutto, fresh basil
add chicken 5 / add shrimp 9

HEAVY-AGED STEAK FRITES* **GF** 34
long island strip steak, horseradish cream sauce, bistro fries

GF = gluten free **VG** = vegetarian
cashless payments preferred

*These items may be consumed raw.
Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness.

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

codorniu • brut cava • spain
risata • prosecco • veneto
chandon • brut rosé • california
pommery • brut • champagne

INTERESTING WHITES & ROSES

tormaresca “salento calafuria” • rose • italy
chat d’esclans “whispering angel” • rose • france
chehalem • pinot gris • willamette valley
banfi • vermentino • tuscany
sauvion vouvray • chenin blanc • lourie valley

CHARDONNAY

noah river • california
sonoma cutrer • russian river valley

SAUVIGNON BLANC

stoneleigh • marlborough
mason • napa valley
le garenne • sancerre

INTERNATIONAL REDS

bodegas lan “reserva” • rioja • spain
belposto • montepulciano • abruzzo
querceto • chianti classico • tuscany
poggio al tersoro • super tuscan • tuscany

OTHER REDS AND RED BLENDS

lapis luna • cabernet franc • california
jax “y3 taureau” • cabernet blend • napa valley
quilt “fabric of the land” by caymus • blend • napa

PINOT NOIR

block nine “caiden’s vineyards” • california
montinore • willamette valley

CABERNET SAUVIGNON

cataclysm • columbia valley
austin hope “austin” • paso robles
post & beam by far niente • napa valley

PREMIUM BEER

DRAFT

triple c “golden boy” • blonde ale • charlotte, nc 7
stone brewing “buenaveza” • mexican lager • richmond, va 7
burial “surf wax” • west coast ipa • charlotte, nc 8
sycamore “mountain candy” • ipa • charlotte, nc 8
wicked weed “milk & cookies” • stout • asheville, nc 8
omb “copper” • german amber ale • charlotte, nc 7
birdsong “hazy sexy cool” • e.c. ipa • charlotte, nc 7
noda brewing “lager days” • american lager • charlotte, nc 7
southern tier “pumking” • imperial ale • lakewood, ny 7
stella artois • belgian pilsner • leuven, belgium 7

BOTTLES + CANS

modelo especial • mexican lager • mexico 6
coors light • light lager • golden, co 5
miller lite • light lager • milwaukee, wi 5
michelob ultra • light lager • st. louis, mo 6
stella artois “cidre” • hard cider • leuven, belgium 6
sycamore “southern girl • na blonde • charlotte, nc 6
topo chico ranch water • lime • hard seltzer 6



HANDCRAFTED COCKTAILS

GLASS

11	BARREL-AGED OLD FASHIONED	17
12	bourbon • demerara • aromatic & orange bitters	
16	BARREL-AGED OAXACAN OLD FASHIONED	17
25	reposado tequila • mezcal • agave • chocolate & orange bitters	
12	BARREL-AGED BLACK MANHATTAN	17
14	rye • china-china amaro • black walnut bitters	
12	MONTE CASSINO	18
13	rye • yellow chartreuse • benedictine • cold-pressed lemon • honey	
13	THE PAPER PLANE	17
	rye • aperol • amaro • cold-pressed lemon	
12	LOVE ON THE ROCKS	16
14	reposado tequila & grand marnier clarified with coconut milk • luxardo cherry juice & chocolate	
	STAY COOL BABY!	16
11	vodka • limoncello • cucumber-lemon • topped with prosecco	
14	APPLE-CINNAMON SANGRIA	14
18	spanish grenache wine • apple brandy • orange liqueur • ginger beer • cinnamon sugar rim	
	ESPRESSO MARTINI	16
13	vodka • coffee liqueur • vanilla liqueur • fresh brewed espresso	
14	GIN & JINGLE	16
	french dry gin • blood orange liqueur • rosemary • cinnamon • pomegranate • star anise • clove • tonic	
	PHILOSOPHER’S STONE	16
	blanco tequila • cointreau • passion fruit • jalapeño tincture	

The Mimosas

BY THE GLASS	11
french bubbles • choice of flavor	
BOTTLE SERVICE	30
bottle of french bubbles • choice of three flavors	
Classic = orange juice	
Floral = house rose	
Tropical = passion fruit puree	
Tuscan = house lavender	
Autumn = cinnamon apple	

ORANGE AMERICANO	15
amaro • honey • orange juice • fresh brewed espresso	
HUGO SPRITZ	12
elderflower liqueur • french bubbles • mint	
APEROL SPRITZ	12
aperol • french bubbles • sparkling water • orange slice	

ZERO PROOF COCKTAILS

LAVENDER LEMONADE	11
fresh lemonade • lavender infused syrup • cold-pressed lemon (add vodka \$3)	
QUEEN CITY SPRITZ	11
cold-pressed grapefruit • rose infused syrup • cold-pressed lime (add reposado tequila \$4)	