



LUNCH

SMALL PLATES

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

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

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

ARANCINI 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 9
rosemary, kosher salt, butter,
extra virgin olive oil
and parmesan dip **VG**

SOUP & SALADS

SOUP OF THE DAY
bowl 9 | cup 6

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

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



Catalina Club
\$20 OFF YOUR NEXT VISIT
scan to join our newsletter



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

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

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

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* 34
long island strip steak, horseradish cream sauce, bistro fries **GF**

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	11
risata • prosecco • veneto	12
chandon • brut rosé • california	16
pommery • brut • champagne	25

INTERESTING WHITES & ROSES

tormaresca “salento calafuria” • rose • italy	12
chat d’esclans “whispering angel” • rose • france	14
chehalem • pinot gris • willamette valley	12
banfi • vermentino • tuscany	13
sauvion vouvray • chenin blanc • lourie valley	13

CHARDONNAY

noah river • california	12
sonoma cutrer • russian river valley	14
stags’ leap winery • napa valley	18

SAUVIGNON BLANC

stoneleigh • marlborough	11
le garenne • sancerre	18

INTERNATIONAL REDS

bodegas lan “reserva” • rioja • spain	13
belposto • montepulciano • abruzzo	11
querceto • chianti classico • tuscany	13
poggio al tersoro • super tuscan • tuscany	14

OTHER REDS AND RED BLENDS

lapis luna • cabernet franc • california	13
the paring • blend • california	15
quilt “fabric of the land” by caymus • blend • napa	17

PINOT NOIR

block nine “caiden’s vineyards” • california	12
montinore • willamette valley	14
louis jadot • burgundy	16

CABERNET SAUVIGNON

cataclysm • columbia valley	12
austin hope “austin” • paso robles	14
minor “emily’s cuvee” • napa valley	22

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
omb “copper” • german amber ale • charlotte, nc	6
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

ROTATING BREWERY PARTNER

SYCAMORE BREWING : CHARLOTTE, NC

“double candy” • double ipa	8
“super quench” • citrus wheat ale	8

BOTTLES + CANS

modelo especial • mexican lager • mexico	6
winchester • apple cider • shenandoah, virginia	5
coors light • light lager • golden, co	5
miller lite • light lager • milwaukee, wi	5
bitburger • na euro lager • germany	6
topo chico ranch water • lime • hard seltzer	6

HANDCRAFTED COCKTAILS

BARREL-AGED OLD FASHIONED	17
bourbon • demerara • aromatic & orange bitters	

BARREL-AGED OAXACAN OLD FASHIONED	17
reposado tequila • mezcal • agave • chocolate & orange bitters	

BARREL-AGED BLACK MANHATTAN	17
rye • china-china amaro • black walnut bitters	

PUMPKIN SPICE & EVERYTHING NICE	15
spiced rum • pumpkin puree • rumchata • cold-pressed lime & pineapple	

THE PAPER PLANE	17
rye • aperol • amaro • cold-pressed lemon	

LAST WORD	16
green chartreuse • american gin • maraschino liqueur • cold-pressed lemon	

AVIATION	16
london dry gin • creme de violette • maraschino liqueur • cold-pressed lemon	

STAY COOL BABY!	16
vodka • limoncello • cucumber-lemon • topped with prosecco	

APPLE-CINNAMON SANGRIA	14
spanish grenache wine • brandy • orange liqueur • ginger beer • cinnamon sugar rim	

ESPRESSO MARTINI	16
vodka • coffee liqueur • vanilla liqueur • fresh brewed espresso	

BRAZILIAN BLOSSOM	16
brazilian rum • american gin • rose • coconut • vanilla liqueur	

BOULEVARDIER	16
bourbon • campari • sweet vermouth	

PHILOSOPHER’S STONE	16
blanco tequila • cointreau • passion fruit • jalapeño tincture	

ORANGE AMERICANO	15
amaro • honey • orange juice • fresh brewed espresso	

APEROL SPRITZ	12
aperol • french bubbles • sparkling water • orange slice	

THE MIMOSAS	11
french bubbles • your choice of flavor	
Classic = orange juice	
Floral = house rose	
Tropical = passion fruit puree	
Tuscan = house lavender	
Autumn = cinnamon apple	

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)	