

# DITTO'S GRILL

serving the highlands since 1990

502-581-9129

1114 Bardstown Road

## STARTERS

- buffalo wings** – two pounds, breaded wings ·20
- thai wings** – two pounds, not breaded ·20
- crabmeat quesadilla** – provolone cheese, toasted almonds, apricots & cilantro ·15
- calamari** – served with house made cocktail sauce ·15
- mozzarella sticks** – served with marinara sauce ·11

## SOUPS & SALADS

*add salmon +10, crab cake +9, chicken +8 to salad*

- soup & salad combo** ·12
  - loaded baked potato & choice of house or caesar salad** ·13
  - french onion soup – tomato ginger soup** ·5.50
  - house salad** – avocado, almonds, bacon, egg, tomato, jack & smoked gouda blend ·11 or half ·7
  - caesar salad** – with red peppers ·10 or half ·5.50
  - citrus salad** – mixed greens, currants, oranges, cherry tomatoes, lemon herb vinaigrette ·10 or half ·5.50
  - raspberry chicken salad** – sautéed chicken breast served over couscous, with baby green salad, topped with strawberries, almonds, and raspberry dressing ·16
- salad dressings: blue cheese, honey mustard, peppercorn ranch, balsamic vinaigrette, 1000 island*  
*fat free dressings: french, italian*

## SEASONAL SPECIALS

*served with a citrus salad, +1.5 for house salad*

- stacked ribs** – two pounds, dry rub, KC masterpiece sauce, tobacco onions, & served with a baked potato ·19
- stacked woodland farm meatloaf** – KY proud pork & bison with smashed potatoes, brown gravy, tobacco onions, on texas toast ·16
- ditto's lasagna** – italian sausage, ground angus beef, ricotta, mozzarella, parmesan ·17
- stuffed pacific bass** – baked bass with pesto nut stuffing served over corn risotto in a roasted garlic sauce, topped with tomato basil ·19

## DITTO'S CLASSICS

- blackened chicken alfredo** – radiatori pasta, choice of garden salad ·17
- tomato garlic bowtie pasta** – with broccoli & chicken breast, topped with tomato, green onion, & parm ·17
- pasta carbonara with crispy chicken** – spinach, bacon, alfredo sauce, topped with tomato, green onion, & parm ·17
- traditional pizza** – pepperoni, italian sausage, mozzarella, jack, & smoked gouda cheeses ·13
- new england crab cakes** – with choice of one side dish or garden salad ·19
- thai salmon** – steamed veggies & teriyaki rice ·18
- citrus cod** – served over smashed potatoes with a tangy citrus sauce topped with tomato basil ·18
- pork chop** – KY proud, port wine sauce, smashed potatoes, portobellos, caramelized onions, sautéed spinach ·19
- medallions of beef** – smashed potatoes, red wine sauce, tobacco onions, choice of garden salad ·25
- new england style stuffed shrimp** – stuffed with crabmeat, choice of two sides ·19

## SANDWICHES

*on a kaiser bun with lettuce, pickle, & red onion*

*add fries +2.50*

- batter dipped fish** ·14
  - ditto's certified angus burger** – ½ pound patty with choice of two toppings ·15
- cheddar, mozzarella, blue cheese, pepper jack, smoked gouda, swiss, provolone, bacon, tobacco onion, portobello mushroom*

**add extra topping +2**

- black bean chipotle burger** – avocado, jack cheese, sour cream, salsa, lettuce ·11
- cali-italian club** – grilled chicken breast, bacon, mozzarella, avocado, tomato basil, & mixed greens ·13

## SIDE KICKS ·5.5

fries, smashed potatoes, mac & cheese, steamed broccoli, creamed spinach, applesauce, steamed veggies with teriyaki rice, baked potato (loaded +2)

## SWEET INDULGENCES

- chocolate brownie torte** – brownie base, chocolate ganache, toasted marshmallow ·8
- seasonal cheesecake** - classic new york style cheesecake with pina colada and mango sauces ·8
- coconut cream pie** – with whipped cream ·8



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## HAND CRAFTED COCKTAILS ·10

- absolut sangria** - house recipe with citron, midori, red & white wine
- white sangria** - peach schnapps, grapefruit juice, triple Sec, agave, prosecco
- absolut bloody mary** - with pepperoncini & stuffed olive
- woodford manhattan lemon drop** - woodford, limóncello, sweet vermouth
- ginger old fashion** - makers, ginger syrup, pomegranate seeds, angostura bitters
- wildberry cosmo** - vodka, lime, orange liqueur, wild berry
- big easy** - spiced rum, coconut, pineapple, orange juice & wild berry juices
- spiked strawberry lemonade** - with berri acai absolut vodka
- pomegranate agave margarita** - pomegranate seeds, agave syrup, lime, tequila, sugar rim
- arnold palmer green tea** - jameson, peach schnapps, tea, lemonade
- brittany's love potion #9** - korbelt brut, vodka, peach schnapps, desert pear
- godiva chocolate mousse martini** - godiva liqueur, kahlua, whipped cream

## HOUSE WINES

- |   |              |
|---|--------------|
| <b>crane lake</b> - chardonnay, merlot, cabernet, white zinfandel | <b>glass</b> |
| <b>14 hands</b> - rosé  | 8            |

## CHAMPAGNE

- |   |                     |
|---|---------------------|
| <b>korbelt brut</b> - crisp apple, bright lemon flavor, dry and refreshing              | <b>split bottle</b> |
| <b>la marca prosecco</b> - ripe citrus, lemon, green apple, light, refreshing and crisp | 9                   |

## WHITE WINE

- |  | <b>glass</b> | <b>bottle</b> |
|--|--------------|---------------|
| <b>sonoma cutrer chardonnay</b> - creamy richness, with flavors of apple & pear                | 11           | 38            |
| <b>kendall jackson chardonnay</b> - tropical & apple flavors                                   | 10           | 35            |
| <b>matua sauvignon blanc</b> - succulent, peachy, key lime, mango, wine spectator rating of 90 | 9            | 32            |
| <b>joel gott sauvignon blanc</b> - grapefruit, key lime, wine spectator rating of 89           | 9            | 32            |
| <b>fontana pinot grigio</b> - light & crisp, an italian classic                                | 9            | 32            |
| <b>chateau st. michelle riesling</b> - peach & pear flavors                                    | 9            | 32            |
| <b>cupcake moscato</b> - vibrant bright fruit, sweet & soft finish                             | 9            | 32            |

## RED WINE

- |  |    |    |
|--|----|----|
| <b>smith &amp; hook cabernet</b> - deep plum, black cherry & vanilla, great mouthfeel    | 11 | 38 |
| <b>columbia crest cabernet</b> - chocolate, cherry, plum, wine spectator rating of 89    | 9  | 32 |
| <b>14 hands cabernet</b> - round tannins & black cherry                                  | 9  | 32 |
| <b>broquel malbec</b> - rich and spicy on the palate, providing a long & pleasant finish | 9  | 32 |
| <b>la crema pinot noir</b> - outstanding vintage, red plum, raspberry, soft finish       | 10 | 35 |
| <b>meiomi pinot noir</b> - bright strawberry & jammy fruit, mocha, vanilla               | 10 | 35 |

## BEER bottles & cans

- |                          |                         |                                  |
|--------------------------|-------------------------|----------------------------------|
| <b>bud/bud light</b> —5  | <b>coors light</b> —5   | <b>miller lite</b> —5            |
| <b>michelob ultra</b> —5 | <b>kaliber</b> —5       | <b>sam adams boston lager</b> —6 |
| <b>corona</b> —6         | <b>2X IPA</b> —6        | <b>newcastle</b> —6              |
| <b>space dust IPA</b> —6 | <b>stella artois</b> —6 | <b>guinness</b> —6               |
| <b>angry orchard</b> —6  |                         |                                  |

## DRAFT BEER

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| <b>yuengling traditional lager</b> —6 | <b>bud light</b> —6                   |
| <b>blue moon</b> —6                   | <b>country boy shotgun wedding</b> —6 |

**\*\*please alert your server of any food allergies\*\***

\*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a preexisting medical condition

*for parties of five adults or more there is an automatic 18% gratuity*