



STARTERS

Spanish Chorizo Dip - \$11

Chorizo, Fire Roasted Poblanos, Creamy Fontina And Provolone Cheese Fondue, Fresh Pico De Gallo & Corn Chips

Colossal Lump Crab Cakes - \$12

Two 4oz Crab Timbale, Creamy Chipotle Aioli, Sweet Peppers Drops

Shrimp Ceviche - \$ 13

Lemon Cured Shrimp, Clamato Broth, Cucumber, Red Onions, Fresh Cilantro & Jalapeno Served With Corn Chips

Old Nogales Bruschetta - \$10

Cotija Herb Cheese Spread, Pico De Gallo, Balsamic Prickly Pear Glaze, Cilantro Pesto, Prosciutto Chicharron

Jalapeño & Potato Perogies - \$7.50

Six Each, Served With Roasted Tomatillo Sauce, Mushroom, Crispy Bacon, Sweet Peppers

SOUPS

French Onion Soup - \$7 Chef's Choice - \$6

SALADS

Garden Salad - \$8.50

Field Greens, Heirloom Cherry Tomatoes, Carrots, Black Olives, Cucumbers

Diamond Caesar Salad - \$9

Crisp Chopped Romaine, Heirloom Cherry Tomatoes, Shaved Parmesan, Spiced Pepitas & Black Beans, Focaccia Croutons, Jalapeño Caesar Dressing

Compressed Watermelon Salad - \$10

Fresh Baby Arugula, Queso Fresco, Pickled Red Onions, Heirloom Cherry Tomatoes, Shaved Radishes, Jamaica Vinaigrette

Iceberg Wedge Salad - \$10

Hard Cooked Egg, Bacon Bits, Moody Blue Cheese, Pickled Red Onions, Heirloom Cherry Tomatoes, Ranch Dressing

Add Ons

Grilled Shrimp \$10
5 Each

Seared Salmon \$5
4oz

Grilled Chicken \$4
4oz

DIAMOND COMFORT

Smoked Half Rack BBQ Spare Pork Ribs - \$18
*House-Made Coleslaw, Baked Potato,
Sweet & Smokey BBQ Sauce*

Chicken Verde - \$17
*8oz Marinated And Grilled Chicken Breast, Mashed
Potatoes, Creamy Spinach, Tomatillo Sauce, Fire
Roasted Red Pepper Purée*

Diamond Deluxe Burger - \$17.50
*8oz Fresh Patty, Brioche Bun, Garlic Aioli,
Cheddar Cheese, Bacon, Lettuce, Tomato, Onions,
Pickle Spear, Fries*

Diamond Chicken Club - \$16.50
*8oz Grilled Chicken Breast, Parmesan Sourdough
Bread, Cheddar Cheese, Bacon, Lettuce, Tomato,
Chipotle Aioli, Pickle, Fries*

Grilled Pork Chop - \$19
*Cilantro Corn Rice, Ancho Apricot Gastric,
Grilled Green Onions*

Barbacoa Quesadillas - \$17
*Shredded Cabbage, Pickled Onions,
Cilantro Avocado Crema, Cotija Cheese,
Roasted Tomatillo Salsa*

BOUNTIFUL SEAFOOD

Pan Seared Salmon, 8oz - \$ 20
*Creamy Red Pepper Polenta, Calabacitas,
Corn Rajas Sauce*

Diablo Shrimp Scampi, 5 Each - \$21.50
*Garlic Confit, White Sauce, Heirloom Cherry
Tomatoes, Asparagus Tips, Ancho Spices,
Pappardelle Pasta*

Tempura Beer Batter Fish & Chips - \$17.50
*Three, 3oz Golden Fried Beer Batter Cod,
House-Made Coleslaw, Grilled Lemon, Fries,
Remoulade Sauce*

Atlantic Lobster Tail 8oz - \$35.50
*Butter- Poached Cold-Water Lobster Tail, Claw
Meat, Jumbo Grilled Asparagus, Lemon,
Drawn Butter*

Additional Offerings

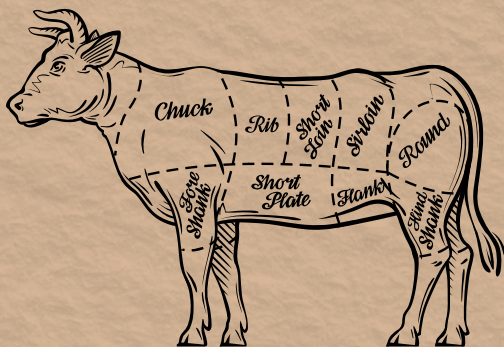
Baked Potato \$6 | Mashed Potatoes \$5
Seasonal Vegetables \$5 | Jumbo Asparagus \$6
Cilantro Corn Rice \$5 | French Fries \$5

Paring Offerings

Ancho Spiced Butter \$3 | Fried Onions \$3
Port Demi Glaze \$3 | Cognac Flamed Sautéed Mushrooms \$6
Garden Salad \$6.50 | Caesar Salad \$7.50

BUTCHER BLOCK CUTS

All Steaks Include Two Sides



Ribeye Steak 12oz - \$36
Filet Mignon 6oz - \$45
NY Steak 10oz - \$32
Sirloin Steak 8oz- \$24
Tomahawk Steak 32oz - \$130

DESSERTS - \$8.50 EACH

Death by Chocolate Cake
*Devil Food Cake, Grand Marnier Ganache,
Chocolate Gelato*

Amaretto Caramel Flan
Toasted Almonds, Amaretti Cookie

Carrot Cake Parfait
*Candied Pecans, Carrot Tuile,
Salted Caramel Sauce*

Specialty Cheesecake
**Chef's Choice, Rotating Selection
Ask Server for Details