# Diamond Club Houston Texas 6/7 - 6/9



#### **Cheese & Charcuterie**

Local Cheese & Cured Meats

Fig jam, marinated olives, pickled vegetables, marcona almonds, lavash crackers \*gluten, dairy, nut

# <u>Salad</u>

Butter lettuce Salad

Grilled chicken, butter lettuce, cucumber, tomato, cotija cheese, avocado, avocado vinaigrette

\*n/a

Cabbage Salad

Red and green cabbage, red bell pepper, onion, lima beans, cilantro, wholegrain mustard dressing

\*n/a

Texas Caviar & Chips

\*n/a

Agua fresca

Made with seasonal fruit

#### **BYO Salad**

Choice of greens, cherry tomato, bacon, feta cheese, parmesan cheese, kalamata olives, sunflower seeds, croutons, buttermilk ranch, balsamic dressing, champagne vinaigrette

## <u>Plancha</u>

Pulled Pork Sandwich

Slow cooked pork, BBQ sauce, coleslaw, chipotle mayo, potato bun  $^{\ast}\text{n/a}$ 

Shrimp & Grits

Braised kale, tomato, creamy grits \*Dairy, shellfish

## Small Plates/Carvery

Santa Maria Tri Tip Chimichurri sauce \*n/a BBQ Beans Grilled andouille sausage, red bell pepper, onions \*n/a Corn on the Cobb Parmesan cheese, paprika, butter sauce \*dairy Warm Potato Salad Red potatoes, bacon, onion, celery, parsley, Dijon mustard \*dairy Action/Carvery

Smoked Bone-In Pork Chops

Jalapeno cheddar corn bread, honey butter

\*dairy

Smoked Brisket

Crispy brussels sprouts, Texas style BBQ sauce

\*n/s

Ball Park Fare: Chef choice of bratwurst, sausages & hotdogs served with brioche buns

Condiments: Jalapenos, onion, sauerkraut, pico de gallo, shredded cheddar, relish, house made chili