Diamond Club St. Louis Cardinals 5/13 - 5/15 2024

Cheese & Charcuterie

Local Cheese & Cured Meats

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

<u>Salad</u>

Mayfair Salad

Baby and red Romaine lettuce, ham, Swiss cheese, croutons, Mayfair salad dressing *dairy, fish, egg

Spring Salad

Mixed greens, black beans, avocado, red bell pepper, radish, roasted garlic dressing $^{\ast}\text{n/a}$

Corn Salsa

Vine ripe tomato, roasted corn, cilantro, red onion, tortilla 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>

Grilled Chicken Taco

Cajun chicken, coleslaw, chipotle sauce, flour tortilla *Gluten, dairy Shrimp & Grits

Southern marinaded shrimp, creamy grits *Dairy, shellfish

Small Plates/Carvery

Smoked Pastrami Whole grain mustard sauce Crispy Brussel Sprouts Charred onion, maple reduction *Dairy Roasted Fingerling Potato Red potato, garlic, fresh herbs *n/a Toasted Ravioli Beef Ravioli, parmesan cheese, tomato sauce *dairy, nut

Action/Carvery

Slow Roasted Pork Shoulder

Rainbow chard, bacon, orange juice, raisins *dairy, gluten St. Paul Sandwich

Roast beef, white onion, iceberg lettuce, garlic aioli, pickle, white bread *gluten, dairy

<u>Ball Park Fare:</u> Chef choice of bratwurst, sausages & hotdogs served with brioche buns Condiments: Jalapenos, onion, sauerkraut, pico de gallo, shredded cheddar, relish, house made chili