Diamond Club Cleveland 5/24 - 5/26



Cheese & Charcuterie

Local Cheese & Cured Meats

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

<u>Salad</u>

Kale Salad

Roasted corn, grilled zucchini, shaved carrots, farro, feta cheese, lemon vinaigrette *dairy,

Tomato Salad

Cherry tomato, cucumber, avocado, radish, cilantro, arugula, tomato vinaigrette *n/a

Black Bean Salsa

Charred red onion, bell pepper, tomato, tortilla chips

*n/c

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

Plancha

Parmageddon Sandwich

American cheese, onions, potato, sour dough, tomato aioli

*Gluten, dairy

Chicken Paprikash

Paprikash braised chicken thigh, bell peppers, sour cream, egg noodles

*Dairy, egg

Small Plates/Carvery

Roasted Pork Leg

Pineapple beer sauce

Sunburst Squash

Roasted garlic, fresh herbs,

*Dairy

Roasted Green Beans & Peppers

Brown butter, cajun seasoning

*dairy

Shrimp Scampi

Penne pasta, tomato, garlic, white wine, focaccia bread

*dairy, nut

Action/Carvery

Smoked Baby Back Ribs

Grilled corn on the cob

*dairy, gluten

Crab Cakes

Cajun slaw, spicy aioli

*gluten, dairy, egg

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