



Diamond Club Philadelphia 4/29-5/1

Cheese & Charcuterie

Local Cheese & Cured Meats

Fig jam, marinated olives, pickled vegetables, marcona almonds, lavash crackers

*gluten, dairy, nut

Salad

Antipasto Salad

Artichokes, olives, pepperoncini, red onion, parmesan cheese, bibb lettuce, radicchio,

Italian vinaigrette

*dairy

Spring Panzanella

Roasted leeks, english peas, artichoke hearts, arugula, basil vinaigrette

*n/a

Sweet Potato-Blue Cheese Dip

Parmesan pita chips

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

Philly Cheesesteak

Ribeye, grilled onion, american cheese, italian roll

*Gluten, dairy

Braised Lamb Shoulder

Chickpeas, carrots, onion, pomegranate, mint

*n/a

Small Plates/Carvery

Prime Rib

Horseradish cream

Roasted Fingerling Potatoes

*n/a

Roasted baby Eggplant

Baby eggplant, onion, celery, tomato, garlic

*n/a

Polenta Cake

Tomato jam, prosciutto, micro basil

*dairy

Action/Carvery

Smoked Pork Leg

Green bean, brown butter, almonds

*n/a

Italian Hoagie

Ham, mortadella, salami, onion, tomato, iceberg lettuce, provolone cheese, Italian

vinaigrette

*gluten, dairy

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

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