Diamond Club Kansas City Royals 5/9-5/12 2024

Cheese & Charcuterie

Local Cheese & Cured Meats

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

Salad

Watermelon Salad

Yellow & red watermelon, feta cheese, cucumber, avocado, arugula, basil vinaigrette

*dairy

Italian Chicken Salad

Grilled chicken, mixed greens, cherry tomato, pepperoncini, artichoke, lemon garlic vinaigrette

*n/a

Potato Salad

Red potatoes, celery, hardboiled egg, mayo

*egg

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>

Burnt Ends Tacos

Burnt ends, roasted corn pico de gallo, sour cream, flour tortilla

*Gluten, dairy

Grilled Pork Loin

Baked beans, bell pepper, onion, BBQ sauce

*Dairy

Small Plates/Carvery

Smoked St. Louis Ribs

House made pickles, BBQ sauce

Cheesy Corn

Smoked cheddar cheese & bacon

*Dairy

Broccoli Salad

Bacon, cauliflower, red onion, cheddar cheese, garlic mayo

*dairy, egg

Roasted Beets

Candy striped beets, goats cheese, toasted Hazelnuts

*dairy, nut

Action/Carvery

Fried Chicken

Southern style coleslaw

*dairy, gluten

Brisket Sandwich

Smoked brisket, provolone cheese, onion ring, Kansas City style BBQ sauce *aluten, dairy

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