



Diamond Club Minnesota Twins 4/26- 4/28

Cheese & Charcuterie

Local Cheese & Cured Meats

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

Salad

Crispy Rice Salad

Jasmine rice, red thai curry, sweet peppers, shallots, crispy garlic, cilantro, mint, spicy lime vinaigrette
*dairy

Endive Salad

Frisee, walnuts, bleu cheese, dill, cider vinaigrette
*dairy

German Potato Salad

Yukon gold potatoes, bacon, apple cider, green onion
*gluten, dairy

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

Juicy Lucy Slider

Ground beef, american cheese, lettuce, tomato, potato bun
*Gluten, egg, dairy

Taiwanese Popcorn Chicken

thai basil aioli, white rice
*Gluten, sesame, soy

Small Plates/Carvery

Bacon Wrapped Pork Tenderloin

Roasted wild mushrooms, rosemary pork jus
*Dairy

Thyme Roasted Summer Squash

*n/a

Rustic Mashed Potatoes

*Dairy

Spring Gnocchi

Artichokes, spring peas, asparagus, feta, sorrel, brown butter
*Gluten, Dairy

Action/Carvery

Smoked Turkey Breast

French onion strata, smokey gravy
*n/a

Hot Dago Sandwich

Pork sausage, tomato sauce, white cheddar cheese, sourdough bread
*dairy, gluten

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