



DIAMOND CLUB MENU

Monday September 27th, 2021

Oakland Athletics – 7:10PM

At the Plate

Fresh Baked Bread – Grand Central Bakery, Compound Butter (V)

Fresh Fruit – Local Berries, Pineapple, Assorted Melons (GF) (V) (v)

Imported & Domestic Cheese's (GF) (V)

Chips & dips

1st Base

Caesar Salad – Hand-Tossed Romaine, Crouton, Anchovy Dressing, Parmesan Reggiano (V)

Arugula Salad – Grapes, Feta, Cucumbers and Arugula with Candied Walnuts and Honey Mint Vinaigrette

Orzo Salad – Scallion, Cherry Tomato, Cucumber, Italian Vinaigrette (V)(v)

Build-Your-Own-Salad – Garden Greens, Fresh Vegetables, House Dressings (GF) (V) (v)

2nd Base

Mac N Cheese Fritters – Smoked Tomato Fondue

Jalapeno Poppers – 3 Cheese Blend with Crispy Bacon (GF)

3rd base

Pan Seared Crab Cakes – Meyer Lemon Artichoke Remoulade

Smoked Tri-Tip – Choice Tri-Tip, Assorted House BBQ Sauces (GF)

Jerk Pork Loin – Carlton Farms Pork Loin, Caribbean Spices, Stone Fruit Chutney

Roasted Butternut Squash – Brown Butter, Sage (GF)(V)

Sauteed Lacinato Kale - Garlic, Shallot, Bacon (GF)

Orecchiette Pasta – Olive Oil, Garlic, Parsley and Parmesan Cheese

Dugout Bar Special

Pulled Pork Sandwiches – House Smoked and Tossed with Carolina BBQ Sauce

Home plate

Fresh Baked Cookies & Brownies (V)

Assorted Pies & Cakes (V)



DIAMOND CLUB MENU

Tuesday, September 28th, 2021

Oakland Athletics – 7:10PM

At the Plate

Fresh Baked Bread – Grand Central Bakery, Compound Butter (V)

Fresh Fruit – Local Berries, Pineapple, Assorted Melons (GF) (V) (v)

Imported & Domestic Cheese's (GF) (V)

1st Base

Caesar Salad – Hand-Tossed Romaine, Crouton, Anchovy Dressing, Parmesan Reggiano (V)

Poke salad – Ahi, Shaved Onion, Wakame, Sesame, Tamari (GF)

Sesame Chicken Salad – Romaine, Mandarin Orange, Grilled

Chicken, Sliced Almonds, Cilantro, Sesame Vinaigrette (GF)

Build-Your-Own-Salad – Garden Greens, Fresh Vegetables, House Dressings (GF) (V) (v)

2nd Base

Sushi – Assorted Maki + Nigiri

Crab Rangoon – Crab and Cream Cheese Filled with Sweet Chili Dip

3rd base

Chicken Yakisoba -grilled chicken, red pepper, celery, shredded carrots, baby corn

Orange Glazed Turkey – Slow Roasted Semi Boneless Tom, Sweet + Sour Sauce (GF)

Beef Skirt Steak – Choice Beef Skirt, Soy Ginger Lime Marinade (GF)

Sear Halibut – Line Caught Pacific Halibut, Scallions, Ginger, Cilantro (GF)

Fried rice – Jasmine Rice, Soft Scrambled Egg, Peas, Carrots, Green Onion (GF)(V)

Baby Bok Choy – Garlic, Shitake, Tamari Soy (GF)(V)(v)

Dugout Bar Special

Teriyaki Meatball – Beef Meatballs with Sweet Soy and Ginger Glaze

Home plate

Fresh Baked Cookies & Brownies (V)

Assorted Pies & Cakes (V)



DIAMOND CLUB MENU

Wednesday, September 29th, 2021
Oakland Athletics – 7:10PM

At the Plate

Fresh Baked Bread – Grand Central Bakery, Compound Butter (V)

Fresh Fruit – Local Berries, Pineapple, Assorted Melons (GF) (V) (v)

Imported & Domestic Cheese's (GF) (V)

Chips & dips

1st Base

Caesar Salad – Hand-Tossed Romaine, Crouton, Anchovy Dressing, Parmesan Reggiano (V)

Roasted Beet Salad – Poached Pears, Candied Pecans, Blue Cheese, Micro Bulls Blood, Drizzled with Honey White Balsamic Vinaigrette

Three Bean Salad – Red Beans, Cannellini Beans, Corn, Red Onion, Tomato, Celery, Cilantro, Red Wine Vinaigrette (GF)(V)(v)

Build-Your-Own-Salad – Garden Greens, Fresh Vegetables, House Dressings (GF) (V) (v)

2nd Base

Chicken Mole Empanadas

Buffalo Chicken Spring Rolls – Spicy Chicken with Cheese and Blue Cheese Dip

3rd base

Shrimp Mojo de Ajo

Latin Spiced Prime Rib – Prime Rib Roast, Pipian Sauce (GF Option)

Pork Al Pastor – Marinated Pork Shoulder, Fresh Lime, Tortilla (GF Option)

Chicken Vera Cruz – Grilled Chicken Breast, Peppers, Roma, Queen Olive (GF)

Arroz Verde – Mexican Green Rice

Grilled Asparagus – Lightly Charred Asparagus, Creamy Pasilla Sauce(GF) (V) (v)

Pinto Beans – Stewed Pinto Beans

Dugout Bar Special

Chile Rellenos with Ranchero Sauce

Home plate

Fresh Baked Cookies & Brownies (V)

Assorted Pies & Cakes (V)



DIAMOND CLUB MENU

Friday, October 1st, 2021
Los Angeles Angels – 7:10PM

At the Plate

Fresh Baked Bread – Grand Central Bakery, Compound Butter (V)
Fresh Fruit – Local Berries, Pineapple, Assorted Melons (GF) (V) (v)
Imported & Domestic Cheese's (GF) (V)

1st Base

Caesar Salad – Hand-Tossed Romaine, Crouton, Anchovy Dressing, Parmesan Reggiano (V)
Broccoli Salad – Broccoli, Cashews, Golden Raisins, Creamy Vinaigrette
Elote Salad – Grilled Corn, Red Onion, Queso Fresco, Fresh Herbs, Ancho Aioli (GF)(V)
Build-Your-Own-Salad – Garden Greens, Fresh Vegetables, House Dressings (GF) (V) (v)

2nd Base

Guacamole Bar – House Made Guacamole, Tortilla Crisps (GF)(V)(v)
Bacon Jam Tart – Bacon, Caramelized Onion, Crema, Chive

3rd base

Blackened Chicken Pasta – Chicken, penne, tomato, spinach
Brined Turkey Breast – Chipotle Cranberry Sauce
Grilled Tenderloin – Bearnaise Sauce (GF)
Ling Cod – Seared Cod, Cilantro + Pepita Gremolata (GF)
Roasted Potatoes – Baby Red Potatoes, Confit Garlic, Fresh Herbs (GF)(V)(v)
Coriander Honey Glazed Carrots – Chili Flakes and Cumin (GF) (V)

Dugout Bar Special

Loaded Chicken Nacho Bar

Home plate

Fresh Baked Cookies & Brownies (V)
Assorted Pies & Cakes (V)



DIAMOND CLUB MENU

**Saturday, October 2nd, 2021
Los Angeles Angels – 6:10PM**

At the Plate

Fresh Baked Bread – Grand Central Bakery, Compound Butter (V)
Fresh Fruit – Local Berries, Pineapple, Assorted Melons (GF) (V) (v)
Imported & Domestic Cheese's (GF) (V)

1st Base

Caesar Salad – Hand-Tossed Romaine, Crouton, Anchovy Dressing, Parmesan Reggiano (V)
Panzanella Salad – Grand Central Crouton, Heirloom Tomato, Frisee, Wild Arugula, Vinaigrette (V)
Brussel Sprout Salad – Shaved Brussel Sprouts + Radicchio, Sliced Almonds, Parmesan, Bacon Vinaigrette (GF)
Build-Your-Own-Salad – Garden Greens, Fresh Vegetables, House Dressings (GF) (V) (v)

2nd Base

Marinated Olives – Spanish Olives, Fresh Herbs, Citrus (GF)(V)(v)
Fritto Misto – Flash Fried Calamari, Lemon Caper Aioli

3rd base

Gnocchi – Potato Pillows, Brown Butter, Sage, Walnuts (V)
Smoked Whole Hog – Suckling Pig, Toasted Fennel, Fennel Pollen, Italian Salsa Verde (GF)
NY Strip – Choice Beef Striploin, Tomato + Parsley Salsa Cruda (GF)
Chicken Saltimbocca – Airline Chicken Breast, Prosciutto, Sage, White Wine Butter Sauce (GF)
Herbed Polenta – Rustic Cornmeal, Fresh Herbs, Cream (GF)(V)
Grilled Broccolini – Garlic, Red Chili, Lemon Zest, EVOO, Maldon (GF)(V)(v)

Dugout Bar Special

Bucatini + Bolognese

Home plate

Fresh Baked Cookies & Brownies (V)
Assorted Pies & Cakes (V)



DIAMOND CLUB MENU

Sunday, October 3rd, 2021

Los Angeles Angels – 12:10PM

At the Plate

Fresh Baked Bread – Grand Central Bakery, Compound Butter (V)

Fresh Fruit – Local Berries, Pineapple, Assorted Melons (GF) (V) (v)

Imported & Domestic Cheese's (GF) (V)

Chips & dips

1st Base

Caesar Salad – Hand-Tossed Romaine, Crouton, Anchovy Dressing, Parmesan Reggiano (V)

Pesto Chicken Salad – Cavatappi, Red Onion, Cherry Tomatoes, Olive, Grilled Chicken

Watermelon + Citrus Salad – Summer Melon, Orange Supremes, Red, Onion, Feta (GF)(V)

Build-Your-Own-Salad – Garden Greens, Fresh Vegetables, House Dressings (GF) (V) (v)

2nd Base

Caprese Skewer – Ciliengine, Heirloom Cherry Tomato, Basil (GF)(V)

Assorted Appetizers – Chef Choice of Assorted Appetizers

3rd base

Seafood display - King + Dungeness Crab Legs, Pacific White Shrimp, Cocktail Sauce, Drawn Butter, Citrus (GF)

Egg to Order – Chef's Choice of Fillings (GF)(V opt.)

Slow Roasted Ham – Spiral Cut Hog Leg, Peach Compote (GF)

Smoked Tenderloin – Choice Beef Tenderloin, House Rub, House BBQ Sauces (GF)

Pecan Crusted French Toast – Brioche,

Berry Compote, Powder Sugar, Pure Maple Syrup (V)

Bacon and Sausage Mountain – Applewood Smoked

Bacon + Uli's Breakfast Sausage (GF) (v)

Smoked Potato – Yukon + Baby Red's, Smoked Paprika, Fresh Herbs

Dugout Bar Special

Chicken Fried Steak + Biscuit's with Sausage Gravy

Home plate

Fresh Baked Cookies & Brownies (V)

Assorted Pies & Cakes (V)