

SPECIALTY COCKTAILS

- BOMBAY SAPPHIRE
MARTINI 8.75
- ABSOLUT PEPPAR BLOODY
MARY 6.50 ★
- KETEL ONE SEABREEZE 6.75
- STOLI RAZBERI
COSMOPOLITAN 7.50
- GRAND MARNIER
MARGARITA 10
- FIREFLY PALMER 7

WINE BY THE GLASS

- WOODBIDGE BY ROBERT
MONDAVI CHARDONNAY
California 6
- KORBEL SPARKLING
California 6
- CHATEAU STE. MICHELLE
RIESLING
Columbia Valley 9
- ROBERT MONDAVI PRIVATE
SELECTION PINOT NOIR
California 6
- BERINGER FOUNDER'S
ESTATE MERLOT
California 9

DOMESTIC BEER

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite, O'Doul's

PREMIUM BEER

Blue Moon, Corona, Corona Light, Sam
Adams, Stella Artois

NON-ALCOHOLIC BEVERAGES

- SAN PELLEGRINO
Sparkling water, 1 litre 3.75
- IBC ROOT BEER
Old fashioned root beer 2.25

STARTERS

- WINGS THREE WAYS ★
Crispy chicken wings with your choice of buffalo, teriyaki or
ranch dipping sauces 9.50
- SALT & PEPPER SHRIMP
Crispy green onions and sweet chili aioli 13.75
- CHICKEN AND STEAK QUESADILLAS ★
Fire grilled steak and chicken, jack cheese, onions, peppers
and bacon. Served with sour cream and salsa. 8.50
- BUFFALO SHRIMP
Crispy rock shrimp served with a side of ranch
dipping sauce 10.50
- CLASSIC CHICKEN TENDERS
Crispy buttermilk chicken tenders with home style fries
and ranch dipping sauce 8.50
- DIAMOND RUN CRAB CAKE 
Pan seared lump crab cake with a roasted red
pepper chipotle aioli 9
- PESTO & PROSCIUTTO FLATBREAD
Classic Italian flatbread baked with prosciutto ham, basil
pesto, fresh mozzarella and balsamic glaze 8.50

ENTRÉE SALADS

- CHOP HOUSE
Crisp romaine, tomatoes, cheddar cheese, applewood
bacon, fire grilled beef tenderloin, crispy potatoes and
honey mustard dressing 14.75
- BLACKENED SALMON
Baby spinach, heirloom tomatoes, mandarin oranges,
almonds, crispy onions and sesame dressing 13.75
- CLASSIC CAESAR
Traditional favorite served with your choice of grilled
chicken or beef tenderloin 12.50
- CLASSIC COBB
Mixed greens with avocado, tomato, egg, crisp bacon, blue
cheese, grilled chicken and your choice of dressing 13.75

MEMBER TRADITIONS

Member Favorite Features

Tuesdays, 5-9pm

2 for \$25 Wednesdays, 5-9pm

Choose from a special menu created each week

Taste of Italy

Chef driven action station Thursdays, 5-9pm



Member Favorite



Signature Item



Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

CLUB SPECIALTIES

- PAN SEARED NEW YORK STRIP
Stacked potatoes, roasted tomato and grilled asparagus 34
- FILET MIGNON ★
Grilled to your desired temperature 33
- SESAME CRUSTED AHI TUNA
Asian slaw, crispy rice paper and hoisin sauce 23
- VEAL MILANESE
Crispy pan fried veal medallions served over a parmesan herb salad with sun-dried tomato ragout 21
- MEDITERRANEAN PENNE PASTA
Sun-dried tomatoes, feta cheese, toasted pine nuts and basil pesto 15.75
- ROMESCO CLAMS
Little neck clams sautéed with white wine, diced tomatoes, romesco sauce and tossed with linguine pasta 17.50

SANDWICHES

Served with your choice of one side

- GRILLED CHICKEN SANDWICH
Provolone cheese and applewood bacon 12.50
- NORTHWEST STEAK & CHEESE SANDWICH ★
Shaved prime rib, wild mushrooms, caramelized onions and blue cheese all served on a hoagie roll 13.75
- REUBEN SANDWICH
Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 10.50
- DIAMOND RUN COD SANDWICH ◆
Served on a toasted Mancini Kaiser roll with your choice of preparation; blackened, broiled or fried 12
- CLASSIC BURGER
Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 10.50

SIDES

- COLESLAW 2.75
- FRENCH FRIES 2.75
- SWEET POTATO FRIES 2.75
- SEASONAL FRESH VEGETABLE 2.75
- DIAMOND RUN HOUSE SALAD 3 ◆

Diamond Run Culinary Staff

CHEF BOB'S FAVORITES

- STUFFED BANANA PEPPERS WRAPPED IN PIZZA DOUGH
Fresh banana peppers filled with ground pork, sausage and veal. Wrapped in club-made pizza dough and finished with marinara and asiago cheese 8
- CHICKEN PRIMAVERA
Grilled chicken breast with broccoli, artichoke hearts, mushrooms, red onions and tomatoes tossed in a white wine garlic sauce served over angel hair pasta 17
- DIAMOND RUN CRAB CAKES ◆
Pan seared lump crab cakes finish with red pepper aioli 22

HEART HEALTHY

- WHOLE WHEAT PASTA ☾
Seared sea scallops, lump crab, wilted spinach, sun-dried tomato and toasted pine nuts 21
(438 / 3.3 / 42.4)
- DECONSTRUCTED BLACKENED COD TACOS ☾
Spicy slaw and Creole salsa 16.75
(330 / .4 / 48.2)

DESSERT

- DIAMOND RUN COOKIE SUNDAE ◆
House-made cookie with Ghirardelli chocolate chips 6
- CLASSIC CHEESECAKE
Traditional NY style cheesecake with graham cracker crust 6
- CHOCOLATE DECADENCE CAKE
Layers of rich chocolate cake, chocolate mousse and silky ganache 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.