

SPECIALTY COCKTAILS

Bombay Sapphire Martini 8.75

ABSOLUT Peppar Bloody Mary 6.50

Ketel One Seabreeze 6.75

Hendrick's Martini 9.75

Belvedere Cosmopolitan 8.50

Firefly Palmer 7

WINE BY THE GLASS

Ecco Domani Pinot Grigio

Delle Venezie 9

Montevina Sauvignon Blanc

California 8

Woodbridge by Robert Mondavi Chardonnay

California 6

Penfolds Koonunga Hill Shiraz

Chilean 7

Gabbiano Chianti

Italian 7

Woodbridge by Robert Mondavi Pinot Noir

California 6

Beringer Founder's Estate Merlot

California 9

Beringer Founder's Estate Cabernet Sauvignon

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 3.75

IBC Root Beer

Old fashioned root beer taste 2.25

STARTERS

Romesco Clams

Little neck clams steamed in romesco broth with sun-dried tomatoes and angel hair pasta 12

Wings Three Ways

Crispy chicken wings with your choice of buffalo, teriyaki or ranch dipping sauces 9.50

★ **Diamond Run Crab Cake**

Jumbo lump crabmeat pan-seared and served with our roasted pepper aioli 9

 **Grilled Vegetables with Feta cheese**

Fresh market vegetables served with Feta cheese 8

★ **She-Crab Soup**

Homemade just like down South 4

Classic Chicken Tenders

Crispy buttermilk chicken tenders with home style fries and ranch dipping sauce 8.50

Chicken and Steak Quesadillas

Fire grilled steak and chicken, jack cheese, onions, peppers and bacon. Served with sour cream and salsa. 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

Classic Cobb

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 13.75

Avocado Duo

Avocado halves filled with chicken and tuna salads, seasonal fresh fruit garnish 12.75

Classic Caesar

Traditional favorite served with your choice of grilled chicken or beef tenderloin 12.50

MEMBER TRADITIONS

Member Favorite Features

Tuesday, 5-9pm

Two 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

 Vegetarian

CLUB SPECIALTIES

Filet & Wedge

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin 12.75

Grilled Chicken Sandwich

Provolone cheese and applewood bacon 12.50

Blackened Salmon

Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 12.75

Sunburst

Seasonal greens with mixed berries, tomatoes, blue cheese, spiced pecans, shredded chicken, mandarin oranges and balsamic dressing 12.75

Deli Tuna Sandwich

Albacore tuna prepared daily and served with your choice of bread 10

Chinese Chicken

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin oranges, macadamia nuts and Asian vinaigrette 11

SANDWICHES

Served with your choice of one side

Northwest Steak & Cheese Sandwich

Shaved prime rib, wild mushrooms, caramelized onions and blue cheese all served on a hoagie roll 13.75

Meatball Sub

Prepared in the classic style with marinara sauce and mozzarella cheese on a toasted baguette 11.75

Classic Burger

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 10.50

Double-Decker Club

Bacon, turkey, ham, crisp lettuce, tomato and American cheese served on your choice of bread 11

Diamond Run Cod Sandwich

Served on a toasted Mancini Kaiser roll with your choice of preparation: blackened, broiled or deep-fried 12

SIDES

Your Choice 2.75

French Fries

Sweet Potato Fries

Freshly Made House Cole Slaw

Fresh Fruit

Homemade Ranch Chips

Diamond Run Culinary Staff

CHEF BOB AND HIS TEAM

Our Favorites to Prepare for Our Members

SMALL PLATES

Stuffed Banana Pepper

Fresh banana peppers filled with ground pork, sausage and veal. Wrapped in club-made pizza dough and finished with marinara and asiago cheese. 8

Sesame Crusted Ahi Tuna

Asian slaw, crispy rice paper and hoisin sauce 11.50

LARGE PLATES

Reuben Sandwich

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 10.50

Chicken Primavera

Grilled chicken breast with broccoli, artichokes hearts, mushrooms, red onions and tomatoes tossed in a white wine garlic sauce served over angel hair pasta 8.50

SWEETS

Diamond Run Cookie Sundae

House-made cookie with Ghirardelli chocolate chips 6

Classic Cheesecake

Traditional NY style cheesecake with graham cracker crust 6

Flourless Chocolate 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.

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

For your convenience, the Club will add a 18% service charge to your food and beverage purchase. There is no need for individual gratuities.