



at HOTEL *D* DIAMOND

In-Room Dining

~ Appetizers ~

~ **Blackened Ahi...** Sashimi grade Yellowfin Tuna dry rubbed with Chef Symmes Five Chili Seasoning, cast iron seared medium rare, served on cucumber, carrot salad with ginger soy vinaigrette \$ 12

~ **Calamari....** Buttermilk marinated rings and tentacles tossed in an herbed semolina breading then flash fried to a golden brown, served with caper cocktail sauce and lemon wedges \$ 12

~ **Brie en Crouté....** Aged brie wrapped with puff pastry and served with Granny Smith apples, oven roasted garlic and garlic crostinis, drizzled with a blackberry balsamic reduction \$ 12

~ Salad & Pizza ~

~ **Classic Caesar....** Crisp Romaine hearts tossed with house made Caesar dressing, buttery croutons and grated Asiago cheese sm.\$ 5 lg.\$ 8
*Add chicken or prawns for additional\$\$

~ **Champagne Pear....** Organic field greens tossed with citrus champagne vinaigrette topped with Mandarin oranges, spiced walnuts, Maytag Bleu cheese, Asian pears, and Grand Marnier marinated sun dried cherries \$8

~ **Margherite Pizza....** Organic heirloom tomatoes, fresh Buffalo Mozzarella, fontina, parmesan, garlic and basil \$10

~ **Garlic Chicken....** Oven roasted chicken breast, garlic, crispy bacon, green onions parsley, and four cheese blend on top of a chipotle ranch lined pizza dough \$14

Please call ext. 7107 or Operator to place your order. Served from 11 Am – Close
18% Gratuity and 8.25% tax will be added

~ Main Entrees ~

~ **Four Diamond Macaroni & Cheese....** Ditalini pasta tossed in our legendary creamy four cheese sauce \$14

*Add chicken or prawns for additional \$\$

~ **Herbed Chicken Fettuccini....** Boneless chicken breast sautéed with a handful of wild mushrooms, garlic, baby spinach and fresh herbs in a rich Sherry cream sauce \$15

~ **Alaskan Halibut....** 8 oz. filet of Alaskan Halibut seasoned and pan roasted, served on steamed Basmati rice, sautéed vegetables and topped with a lemon Scampi Buerre Blanc \$23

~ **Fish & Chips....** Today's Catch: Fresh Atlantic Cod fried crispy in Pale Ale Beer batter served with cucumber and roasted pepper tartar sauce, coleslaw and hand cut French fries \$16

~ **Chicken Cordon Bleu....** Boneless chicken breast roulade, stuffed with Prosciutto de Parma and Fontina cheese, smothered in a rich nutmeg laced Mornay sauce with Italian mixed vegetables \$17

~ **Filet Mignon....** A hand cut 9 oz Prime Beef Tenderloin seasoned and charbroiled, smothered in traditional Béarnaise, with sautéed vegetables \$30

~ **Baby Back Ribs....** A full rack of baby back ribs slow roasted slathered in Whiskey BBQ sauce and served with brick oven baked beans \$22

~ Sweet Tooth ~

~ **Chocolate Mousse Martini....** Bitter sweet chocolate folded into fresh whipped cream and topped with Raspberry vodka cream \$8

~ **Meyers Lemon Cheesecake....** Hand squeezed Meyers lemons folded into a velvety cheesecake topped with blue berry champagne sauce \$7

~ **Island Bread Pudding....** Light and creamy, made in house and stuffed with sun dried fruits, served warm with vanilla ice cream and a rich whiskey caramel sauce \$8