

APPETIZERS

Filet Mignon Tips

horseradish demi-glace
12~

Sesame Crusted Tuna

sesame noodles, wasabi
roasted garlic ginger soy
10~

New Orleans

BBQ Shrimp

large peel & eat, butter
cajun spices, grilled bread
12~

Oyster Nachos

fried oysters over
crispy flour tortilla
shredded lettuce, pico de gallo
chipotle aioli
9~

Quesadilla del Día

see server or blackboard for selection
lettuce, pico de gallo
cilantro sour cream
9~

Calamari

lightly dusted, flash-fried
red pepper remoulade
marinara
9~

Artichoke Soufflé

artichokes, garlic, parmesan
crackers, toasted bread
7~

Lump Crab Hushpuppies

homemade chipotle aioli
honey butter
8~

Nachos

tri-color tortillas
cheddar, monterey jack
pico de gallo, sour cream
[add chicken for 3~]
8~

BBQ Ribs

1/2 rack ribs
Diamondback® bbq sauce
10~

Old Bay Cheese Fries

french fries
cheddar, monterey jack
scallions, bacon, ranch dressing
7~

Wings

Diamondback® Texas Pete sauce
or teriyaki glaze
celery, blue cheese
8~

Grilled Rib-Eye

with demi-glace, crispy onion rings
mashed potatoes, market fresh vegetables
25~

Grilled Bacon-Wrapped Filet Mignon

with demi-glace & béarnaise
mashed potatoes, market fresh vegetables
25~

Ahi Tuna

see server/blackboard for today's selection
23~

Farmer's Market Vegan/Vegetarian Dinner

see server/blackboard for today's selection
market price~

Lump Crab Stuffed Shrimp Bake

sundried tortellini alfredo, asparagus
23~

Vegan/Vegetarian Burrito

[made-to-order] spinach, mushrooms
black beans, onions, tomatoes, pico de gallo
jack & cheddar cheeses or homemade cashew cheese
basil lime sauce
15~

Signature Maryland Lump Crab Cakes

basmati rice, asparagus
lemon beurre blanc
23~

SALADS

Mesclun Greens & Balsamic Vinaigrette

mixed greens, sundried cranberries, walnuts, blue cheese, purple onions

5.5~/8~

Iceberg Wedge & Blue Cheese Dressing

crisp iceberg, applewood bacon, blue cheese, grape tomatoes, purple onions

5.5~/8~

Classic Caesar & Parmigiano-Reggiano Caesar Dressing

romaine leaves, homemade croutons, sundried tomatoes, marinated kalamata olives

5.5~/8~

Parisian Salad & Shallot-Dijon-Sea Salt Vinaigrette

baby arugula, poached egg, béarnaise, pancetta, wild mushrooms

9~

Italian Salad & Pesto Vinaigrette

mixed greens, overnight-roasted tomatoes, red onions, cucumber, olives
roasted red peppers, fresh mozzarella

9~

Cobb Salad & Tarragon-Dill Dressing

mixed lettuces, applewood bacon, avocado, hard-boiled egg, grape tomatoes
cucumbers, blue cheese plus one of the following: grilled chicken, shrimp, or salmon

14~

Fried Oyster Salad & Bacon-Caper Vinaigrette

baby spinach, applewood bacon, hard-boiled egg, mushrooms, purple onion

14~

Grilled Salmon Salad & Balsamic Vinaigrette

organic greens, cheese tortellini, capers, sundried tomatoes, purple onions, feta

14~

Filet Mignon Napoleon & Strawberry-Basil Vinaigrette

grilled tenderloin, layered tower of mixed greens, grilled onions, sliced tomatoes,
walnuts, blue cheese

16~

SALAD Add Ons:

grilled chicken breast 6~
grilled salmon or tuna 7~
flash-fried, grilled or pesto shrimp 7~
signature lump crab cake 7~
filet mignon medallion 9~

DRESSINGS

balsamic vinaigrette, blue cheese, ranch
honey mustard, parmigiano-reggiano caesar
bacon-caper, shallot-dijon-sea salt vinaigrette
tarragon-dill, vegan-almond caesar
pesto vinaigrette, strawberry-basil vinaigrette

ENTRÉES

Diamondback® BBQ Ribs

homemade coleslaw
french fries
19~

Shrimp 'n Grits

market fresh vegetables
19~

Carolina Trout

classic caper meunière
basmati rice, market fresh vegetables
23~

Coq au Vin

red wine-braised chicken
bacon, onions, mushrooms
mashed potatoes, market fresh vegetables
19~

Roasted Atlantic Lavender Honey Salmon

local Uwharrie Mountain honey, lavender glaze
basmati rice, asparagus
21~

Fresh Carolina Seafood Platter

[select 3]
fried shrimp, signature crab cake, flounder, scallops or oysters
homemade coleslaw, wasabi-key lime cocktail sauce
roasted red pepper remoulade
23~

Grilled Bone-In Pork Chop

see server/blackboard for today's selection
21~

Eggplant Moussaka

eggplant, tomatoes, mushrooms
parmesan béchamel
17~

Oven-Roasted or Buttermilk-Fried

All-Natural Ashley Farm's Chicken
mashed potatoes, sautéed local greens
rosemary-mushroom pan gravy
18~



SOUPS

Diamondback® soups are uniquely ours – made from scratch here at the restaurant using the finest seasonal ingredients. Our winter favorites are:

Lump Crab Bisque
Brunswick Stew
Vegetarian Chili

Onion Soup Gratinéé [bowl only]
Celery Root with Cashew Cream
Seafood & Corn Chowder

Hearty Chili
Tomato & Basil
Gumbo

or see server / blackboard for today's soups

Cup 4.5~ Bowl 6~

SIDES

asparagus 5~
sautéed mushrooms 4~
market fresh vegetables 4~
sautéed spinach 4~

homemade coleslaw 3~
sundried tortellini alfredo 6~
sautéed local greens 4~
chef's special side 5~

basmati rice 3~
buttermilk-battered onion rings 5~
mashed potatoes 4~
french fries 3~

SANDWICHES

Croque Monsieur	10.5~
cured black forest ham, gruyere cheese béchamel, broiled on ciabatta	
London Calling	9~
roast beef, cheddar, horseradish-sour cream purple onion, lettuce, tomato, ciabatta	
Pilgrim in Paris	9~
smoked turkey, brie, apple purple onion, cranberry mayo, ciabatta	
Po Boy	10~
fried shrimp, oysters or flounder red pepper remoulade shredded lettuce, ciabatta	
Baltimore Burger	10~
sautéed lump crab cake, red pepper remoulade lettuce, tomato, toasted bun	
Quesadilla del Día	9~
[see server or blackboard for today's selection] lettuce, pico de gallo, cilantro sour cream	
Carolina Flounder, Yellow Fin Tuna or Norwegian Salmon Sandwich	10.5~
grilled or blackened, lettuce, tomato lemon aioli or red pepper remoulade, toasted bun	
Yellow Fin Tuna Tacos	10.5~
tuna grilled rare, shredded purple cabbage fresh lime, organic mixed greens, avocado pico de gallo, lemon aioli, corn tortillas	
Monterey Grill	9.5~
marinated chicken breast, applewood bacon monterey jack, avocado, purple onion lettuce, tomato, ciabatta	
Columbus Grill	9.5~
marinated chicken breast, sun-dried tomatoes provolone, pesto, ciabatta	
Big on the Pig	9~
pulled pork, vidalia-peach chutney, slaw cider vinegar bbq sauce, toasted bun	
Ciao Bella	9~
grilled portabella, pesto aioli, provolone grilled red onion, tomato, organic mixed greens balsamic vinaigrette, ciabatta	
Southwest BBQ Grill	9.5~
marinated chicken breast, southwestern bbq sauce applewood bacon, homemade coleslaw pepper jack, ciabatta	
Sloppy Joe	9~
lean ground chuck sautéed with red peppers homemade southwestern bbq sauce coleslaw, onions, pepper jack, toasted bun	
Bacon Cheese Burger	9~
applewood bacon, purple onion choice of cheddar, blue or gruyère lettuce, tomato, ciabatta	
Rib-Eye Sandwich	10~
8-ounce rib-eye steak sautéed onions, mushrooms, gruyère lettuce, tomato, ciabatta	

[sandwiches include your choice of homemade potato salad
black bean salad, homemade coleslaw, or French fries.]

SPLIT PLATE CHARGE

2~ for sandwiches and salads 4~ for entrées

[includes an extra portion of the accompanying side item]

METHODS OF PAYMENT

cash, mastercard, visa, american express

[a 20% gratuity may be added to parties of 6 or more]

BAR APPETIZERS

Lump Crab Hushpuppies 8~	Old Bay Cheese Fries 7~
homemade chipotle aioli	french fries, cheddar, monterey jack bacon, scallions, ranch dressing
honey butter	
Nachos 8~	Oyster Nachos 9~
tri-color tortillas	fried oysters over crispy flour tortilla
cheddar jack, pico de gallo	shredded lettuce, pico de gallo chipotle aioli
sour cream	
[add chicken for 3~]	Artichoke Souffle 7~
BBQ Ribs 10~	artichokes, garlic parmesan
1/2 rack ribs	
Diamondback® bbq sauce	toasted bread, crackers
Wings 8~	Chips and Salsa 5~
Diamondback® Texas Pete sauce	tri-color tortilla chips cilantro sour cream
or teriyaki glaze	
celery, blue cheese	pico de gallo

Children's Menu (11 & under please!)

Fresh Homemade Chicken Fingers 5~

Grilled Half-Chicken Breast 5~

Tortellini Alfredo 5.5~

cheese tortellini, alfredo sauce

Grilled Cheese 4.5~

cheddar cheese, Ollie's Bakery bread

Go Dog Go 4~

Nathan's plain hot dog on a toasted bun

Quarter-Pound Cheese Burger 5~

fresh ground chuck, cheddar cheese, toasted bun

Noodles 5.5~

noodles, sauce [choose from alfredo, pesto or butter]

PB&J 4~

Jiff peanut butter, Smucker's strawberry jam, Ollie's Bakery bread

[children's meals include soft drink and choice of side salad, fresh fruit
applesauce, homemade potato salad, black bean salad or french fries]

DESSERTS

Bourbon-Pecan Pie à la mode 6~

Café Gelato [weekly selections] 6~

Key Lime Pie 5.5~

Ice Cream 3.5~

Diamondback® Sundae 5~

Seasonal Cobbler or Bread Pudding 6~



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