

## APPETIZERS

<b>New Orleans</b>	<b>Ahi Tuna Tartare</b>
<b>BBQ Shrimp</b>	thai chili oil, seaweed salad
large peel & eat, butter	crispy wonton napoleon
cajun spices, grilled bread	10~
12~	<b>Five Spice Calamari</b>
<b>Artichoke Soufflé</b>	red pepper remoulade
crackers & grilled bread	marinara
7~	9~
<b>Seared Sesame Tuna</b>	<b>Oysters</b>
sesame noodles	raw, steamed or our
roasted garlic ginger soy	<i>famous</i> "oyster nachos"
10~	market price~
<b>Quesadilla</b>	<b>Lump Crab Hushpuppies</b>
chef's selection	red pepper remoulade
cilantro sour cream	marinara
9~	8~



## SHARED PLATES

<b>Pâté</b>	<b>Mediterranean</b>
<b>de Campagne</b>	<b>Cicchetti</b>
gruyère cheese	white bean pesto tapenade
cornichons, pickled onions	hummus, marinated olives, feta
marinated olives, crackers	sundried tomatoes, grilled bread
13~	13~

## SALADS

<b>Autumn Greens &amp; Balsamic Vinaigrette</b>	5.5~/8~
mixed greens, sundried cranberries, walnuts, blue cheese, purple onions	
<b>Iceberg Wedge &amp; Blue Cheese Dressing</b>	5.5~/8~
crisp iceberg, applewood bacon, blue cheese, grape tomatoes, purple onions	
<b>Classic Caesar &amp; Parmigiano-Reggiano Caesar Dressing</b>	5.5~/8~
romaine leaves, homemade croutons, sundried tomatoes, marinated kalamata olives	
<b>Parisian Salad &amp; Shallot-Dijon-Sea Salt Vinaigrette</b>	14~
baby arugula, poached egg, béarnaise, pancetta, wild mushrooms	
<b>Italian Salad &amp; Pesto Vinaigrette</b>	14~
mixed greens, overnight-roasted tomatoes, red onions, cucumber, olives, roasted red peppers, fresh mozzarella	
<b>Cobb Salad &amp; Tarragon-Dill Dressing</b>	14~
mixed lettuces, applewood bacon, avocado, hard-boiled egg, grape tomatoes, cucumbers, blue cheese plus one of the following: grilled chicken, shrimp, or salmon	
<b>Fried Oyster Salad &amp; Bacon-Caper Vinaigrette</b>	16~
baby spinach, applewood bacon, hard-boiled egg, mushrooms, purple onion	
<b>Grilled Salmon Salad &amp; Balsamic Vinaigrette</b>	15~
organic greens, cheese tortellini, capers, sundried tomatoes, purple onions, feta	
<b>Filet Mignon Napoleon &amp; Strawberry-Basil Vinaigrette</b>	16~
grilled tenderloin, layered tower of mixed greens, grilled onions, sliced tomatoes, walnuts, blue cheese	

## DRESSINGS

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

## SALAD Add Ons:

grilled chicken breast 6~  
grilled salmon or tuna 7~  
flash-fried or grilled shrimp 7~  
signature lump crab cake 7~  
filet mignon medallion 10~

## ENTRÉES

<b>Grilled Bacon-Wrapped Filet Mignon</b>	<b>Grilled Rib-Eye</b>
smashed bliss potatoes, market fresh vegetables	smashed bliss potatoes, market fresh vegetables
béarnaise	crispy onion rings
25~	25~
<b>Ahi Tuna</b>	<b>Eggplant Moussaka</b>
chef's selection, prepared daily	eggplant, tomatoes, mushrooms, parmesan béchamel
25 ~	18~
<b>Farmer's Market Vegetarian/Vegan Dinner</b>	<b>Vegetarian Burrito</b>
ask server for today's selections	<i>[made-to-order]</i> spinach, mushrooms, jack & cheddar cheeses
market price~	black beans, pico de gallo
<b>North Carolina Mountain Trout</b>	16~
pancetta, stone ground grits	<b>Pork Osso Buco</b>
stewed tomato okra creole	risotto, sautéed spinach, overnight tomatoes
25~	23~
<b>Lump Crab Stuffed Shrimp Bake</b>	<b>Diamondback® BBQ Ribs</b>
sundried tortellini alfredo, asparagus	homemade coleslaw
23~	rosemary-roasted bliss potatoes
<b>Signature Maryland Lump Crab Cakes</b>	21~
basmati rice, asparagus	<b>Shrimp 'n Grits — "The Old Way"</b>
lemon, red pepper remoulade	market fresh vegetables
23~	21~
<b>Garlic &amp; Brown Sugar Roasted Salmon</b>	<b>Shrimp, Crab &amp; Lobster Newburg</b>
basmati rice, sautéed spinach, béarnaise	basmati rice, asparagus
23~	24~
<b>Oven-Roasted or Buttermilk-Fried</b>	<b>Coq au Vin</b>
<b>All-Natural Ashley Farm's Chicken</b>	red wine-braised chicken, bacon, onions, mushrooms
smashed bliss potatoes, market fresh vegetables, rosemary-mushroom pan gravy	smashed bliss potatoes, market fresh vegetables
18~	21~
<b>Fresh Carolina Seafood Platter</b>	<b>Live Maine Lobster</b>
<i>[select 3]</i> fried shrimp, signature crab cake, flounder, scallops or oysters	rosemary-roasted bliss potatoes, homemade coleslaw
homemade coleslaw, wasabi-key lime cocktail sauce, roasted red remoulade	herb butter, cocktail sauce
23~	<i>market price~</i>

## SOUPS

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

**Lump Crab Bisque**

**Brunswick Stew**

**Onion Soup Gratiné [bowl only]**

or ask your server about today's soups

**Cup 4.5~ Bowl 6~**

## SIDES

asparagus 5~  
sautéed mushrooms 4~  
rosemary-roasted bliss potatoes 4~  
market fresh vegetables 4~

sautéed spinach 4~ / collard greens 4~  
homemade coleslaw 3~  
sundried tortellini alfredo 6~  
risotto 7~

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

## SANDWICHES

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

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

## BAR APPETIZERS

<b>Lump Crab Hushpuppies</b> 8~		
lump crab fritters, honey butter roasted red pepper remoulade		
<b>Nachos</b> 8~		<b>BBQ Ribs</b> 10~
tri-color tortillas cheddar jack, pico de gallo sour cream <i>[add chicken for 3~]</i>		
<b>Artichoke Soufflé</b> 7~		1/2 rack ribs Diamondback® bbq sauce blue cheese celery
artichokes, garlic parmesan cheese assorted crackers		
<b>Wings</b> 8~		<b>Chips and Salsa</b> 5~
traditional bbq sauce or teriyaki sauce celery, blue cheese dressing		
		tri-color tortillas roasted corn & tomatillo salsa pico de gallo,
		<b>Old Bay Cheese Fries</b> 7~
		french fries, cheddar, monterey jack bacon, scallions, ranch dressing



## Children's Menu (12 & 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

Seasonal Cobbler or Bread Pudding 6~

Key Lime Pie 5.5~

Bourbon-Pecan Pie a la mode 6~

Café Gelato *[weekly selections]* 6~

Ice Cream 3.5~

Diamondback® Sundae 5~

## DIAMONDBACK® Grill

www.diamondbackgrill.com

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## DIAMONDBACK® Downtown

*[catering - breakfasts, lunches, dinners, parties, receptions, box lunches - we do it all!]*

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336.722.2727

## 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]*