

# THE DOUBLE DIAMOND

STEAK HOUSE

WINE BAR

## STARTERS

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- Maine Crab Cakes 12.  
*Pan seared Maine crab meat finished with an orange remoulade and chili aioli*
- Bruchetta Al Pomodoro 8.  
*Roma tomatoes, basil, garlic, capers and Greek olives over garlic bread with fresh mozzarella*
- Baked Brie 13.  
*French brie wrapped in puff pastry, granny smith apples, Swedish longberries and crostinis*
- Mussels Gorgonzola 12.  
*Farm raised mussels, shallots, garlic in a chardonnay butter sauce finished with gorgonzola cheese*
- Chef Reed's Cheese Spread 5.  
*A secret blend of three cheeses served cold with a variety of crackers*
- Garlic Jumbo Shrimp 12.  
*Char-broiled and served with chipotle cocktail sauce and lemon*
- Bacon Wrapped Mozzarella 12.  
*Black olive, lemon zest vinaigrette and crostinis*

## SOUPS & SALADS

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- Market Fresh Soup 7.5  
*Always homemade, fresh and hearty*
- New England Clam Chowder 8.5  
*Classic Maine coast chowder with potatoes, onions and cream*
- Double Diamond Salad 9.  
*Mixed greens, candied walnuts, dried blueberries, goat cheese and balsamic vinaigrette*
- Caesar Salad 9.  
*Romaine, classic Caesar dressing, parmesan cheese and croutons* 13.  
*with shrimp* 15.
- Caprese Salad 9.  
*Vine ripened tomatoes, fresh mozzarella, basil then drizzled with a balsamic vinaigrette*
- Char-broiled Hearts of Romaine 10.  
*Romaine, shaved red onions, bacon, and bleu cheese dressing*
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## ENTREES

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- Lemon Artichoke Chicken 23.  
*Sauteed chicken breast, artichokes, capers and shitake mushrooms over linguini*
- Pasta Mediterranean 20.  
*Sun-dried tomatoes, kalamata olives, spinach and feta cheese tossed with linguini*
- Mushroom Ravioli 26.  
*With seared scallops and shrimp in a pesto roasted red pepper cream sauce*
- Roast Half of Duckling 26.  
*Maple corn bread stuffing and a grand marnier orange demi glaze*
- Lobster Risotto 28.  
*With grilled asparagus and parmesan cheese*
- Roasted Statler Chicken Breast 25.  
*Stuffed with prosciutto and mozzarella finished with a tarragon mushroom cream*
- Char-Broiled Salmon Filet 25.  
*With a tomato leek sauce and garlic basil oil*
- Frenched Pork Chop 22.  
*Char-broiled served with a marsala demi glaze and mushroom risotto*
- Dijon Crusted Tuna Steak 25.  
*Pan seared tuna steak served over a tomato, kalamata olive relish and topped with a shallot caper cream*

## STEAKS

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- Petite Flank 21.  
*Our signature steak marinated in handcrafted teriyaki sauce and topped with caramelized onions and peppers*
- New York Sirloin 25.  
*A classic cut char-broiled to perfection, tender and flavorful*
- Bacon Wrapped Filet 28.  
*The most tender, melt in your mouth steak*
- Char-Broiled Rib Eye 26.  
*Richly marbled, flavorful, a steak lovers choice*
- Gorgonzola Sirloin 26.  
*Char-broiled sirloin topped with melted gorgonzola and caramelized shallots*
- Brousin Rib Eye and Shrimp 31.  
*Char-broiled rib eye topped with creamy boursin cheese and grilled shrimp*

### Sauces

Bearnaise – Wild Mushroom Demi Glaze – Chimichurri – Green Peppercorn Bordelaise

~All entrée's served with market fresh vegetable, along with your choice of baked potato, bacon potato pancake, French fries or rice of the day~

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## Pub Fare

### Buffalo Wings

Spicy oven glazed wings with celery, carrots and bleu cheese dressing  
\$12.00

### Double Diamond Burger

Caramelized onions and peppers, Vermont cheddar cheese,  
double wide bacon, fries and pickle  
\$13.00

### Chicken Tenders

Lightly battered deep fried chicken strips, honey mustard dipping sauce, fries and pickle  
\$11.00

### Prosciutto Chicken Melt

Grilled chicken breast, prosciutto, roasted red peppers,  
cheese, pesto mayo, fries and pickle  
\$13.00

### Fish Sandwich

Broiled haddock, cheese, caper tarragon tartar sauce, hoagie roll, fries and pickle  
\$13.00

### BBQ Pulled Pork Sandwich

Pulled roasted pork, kahlua espresso barbeque sauce,  
cheddar cheese on a baguette, fries and pickle  
\$12.50

### Lobster Club Sandwich

A triple decker lobster salad with tomato, lettuce, bacon, fries and a pickle  
\$18.00

# White Wines

	Glass	Bottle
Riesling, Clean Slate (California)	\$7.00	\$26.00
Riesling, Flying Fish (Washington)		\$35.00
Pinot Grigio, Baron Fini (Italy)	\$7.00	\$25.00
Pinot Grigio, Acrobat (California)		\$28.00
Torrontes, San Telmo (Argentina)	\$8.00	\$28.00
Chardonnay, A by Acacia (California)		\$29.00
Chardonnay, Landmark, Overlook (California)		\$68.00
Chardonnay, William Hill (California)	\$7.50	\$31.00
Pouilly-Fuisse, Laboure Roi (France)		\$56.00
Sauvignon Blanc, La Capra (Chile)	\$8.00	\$31.00
Sauvignon Blanc, Whitehaven (New Zealand)		\$40.00
Fume Blanc, Dry Creek (California)		\$39.00
Sancerre, Cherrier (France)		\$59.00

# Blush Wine

White Zinfandel, Montevina (California)	\$6.50	\$25.00
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# Sparkling Wines

Brut, Kenwood Yulupa (California)	split	\$10.00
Extra Dry, Mirabelle, Schramsberg (California)		\$58.00
Brut, Gosset (France)		\$84.00
Prosecco, Lunetta (Italy)	\$8.00	\$26.00

# Red Wines

	Glass	Bottle
Pinot Noir, Mirassou (California)	\$8.00	\$29.00
Pinot Noir, MacMurray Ranch (California)		\$42.00
Pinot Noir, La Crema (California)		\$54.00
Brouilly, Beaujolais, Georges Duboeuf (France)		\$34.00
Merlot, Pine Ridge, Crimson Creek (California)		\$69.00
Merlot, Red Rock (California)	\$6.50	\$25.00
Chianti, Straccali (Italy)		\$27.00
Sangiovese, Lionello Marchesi (Italy)		\$35.00
Syrah, Bridlewood (California)		\$39.00
Petite Syrah, David Bruce (California)		\$44.00
Shiraz, Rosemount (Australia)	\$7.50	\$28.00
Zinfandel, Coppola Diamond (California)		\$34.00
Zinfandel, Rancho Zabaco (California)	\$8.00	\$29.00
Cotes Du Rhone, Perrin (France)		\$31.00
Malbec, Salentein (Argentina)		\$49.00
Malbec, Alamos (Argentina)	\$8.00	\$29.00
Cabernet Franc, Merriam (California)		\$90.00
Cabernet Sauvignon, Folie A Deux (California)		\$53.00
Cabernet Sauvignon, Louis Martini (Sonoma)	\$9.00	\$36.00
Cabernet Sauvignon, Sebastiani (California)		\$44.00
Cabernet Sauvignon, Kenwood "Jack London" (California)		\$78.00
Carmenere, Santa Rita (Chile)		\$28.00
St. Emilion, Bordeaux, Chateau Lyonnat (France)		\$64.00
Meritage, Justin Isosceles, (California)		\$119.00

## After Dinner Selections

Warres LBV 2000 Port (Potugal)	\$9.00
Otima 10 year Tawny (Portugal)	\$9.00
Hardy's Tawny Whisker Blake Port (Australia)	\$7.00
Campbell's Tokay (Australia)	\$8.00