



SUMMER

2020

STARTERS

◆Warm, Artisan Sourdough Round - Served with seasoned dipping oil, bubbling garlic-feta dip & roasted beet Hummus....\$12

◆Korean BBQ Chicken Wings- Served over a pickled vegetable salad of red onion, peppers, cabbage & carrot....\$13

◆Kentucky Derby Shrimp.-Jumbo red Argentinian shrimp tossed in a celery seed & white wine vinaigrette with cherry tomatoes, red onion & capers...\$15



◆Diablas Nachos-Baked corn tortilla chips topped with cabbage, bell peppers, onion, jalapeno & melted pepper jack cheese. Finished with Apricot – red pepper glaze and a spicy black bean – papaya salsa....\$13



Soup & Salad

◆Caesar.-Romaine lettuce tossed in our homemade Caesar dressing, Topped with Kalamata olives, croutons, cherry tomato, Parmesan & grilled chicken breast....\$12

◆Steak Salad-Pan grilled filet of beef, grilled peppers, onions, zucchini, squash, blue cheese crumbles, shredded carrots, cherry tomatoes, olive oil & balsamic reduction....\$17

◆Dressings. Ranch, Blue cheese, Creamy Tarragon, Strawberry-Maple-Dijon, Stone fruit vinaigrette, oil & vinegar.

◆Creamy Tomato Basil.

◆Creamy Mushroom.

{Bowl \$9 / Cup \$5}

◆ Daily soup special◆

{ Ask your server about today's soup of the day, prices vary}



= Plant Based



= Gluten Free



= Dairy Free

* Sandwiches & Burgers & Burritos.....Oh My!!*

{Served with green salad, apple-jalapeno coleslaw or Taylor farms russet potato french fries. Upgrade to sweet potato tater tots or a cup of soup for \$2.00}

- ◆Ms D's Chicken Salad Sandwich- Chopped chicken breast, dried fruit, pumpkin seeds, sunflower seeds, bell peppers, green onions, carrot & celery tossed in fresh herb-dijon vinaigrette. Served on a brioche bun with greens....\$13
- ◆Grilled Tuna Melt- Homemade tuna salad tossed with carrot, cucumber, caper & red radish on grilled sourdough with melted swiss....\$13
- ◆Adult Grilled Cheese- Swiss, provolone, cheddar, asiago & brie on parmesan crusted sourdough with tomato, spinach and pesto....\$12
- ◆525 Burger- Pan grilled half ground beef, half ground bacon burger. Topped with melted cheddar, provolone, red onion, tomato, arugula & garlic-dill mayo on a brioche bun....\$15
- ◆Diablas Rueben- " Best Rueben EVER!!!" { A bunch of people from New York...} Slow roasted corned beef, signature 1000 island spread, sauekraut & melted swiss on grilled marble rye....\$15
- ◆15 Spice Beet Burrito- Shredded beets, cabbage, carrot, onion, peppers, & jalapenos sautéed in our house 15 spice blend. A ll wrapped in a grilled tomato tortilla with non dairy sour cream. Topped with apricot-red pepper sauce, fresh cilantro, parsley and scallion....\$13 🌿
- ◆Pork Verde Burrito- 15 spice braised pork loin tossed in homemade verde sauce & wrapped in a grilled tomato tortilla with apple-jalapeno slaw & pepper jack. Finished with apricot-red pepper sauce, cilantro, parsley & scallion....\$17

Send Noods.....or a Pizza

- ◆Caprese Pasta- Linguine, cherub tomato, fresh basil and fresh mozzarella tossed in a gralic herb oil. Served in a parmesan bowl with balsamic reduction....\$14
- ◆Shrimp Scampi- Jumbo shrimp, tomato, basil & scallion tossed in a chardonnay-garlic butter sauce served over fresh linguine....\$18
- ◆Bolognese Ala Diabla- Our signature Bolognese recipe served over fresh linguine with parmesan & fresh herbs....\$15
- ◆Big Mamou- SPICY creole style tomato sauce over fresh linguine. Topped with parmesan & fresh herbs....\$15
- ◆Farmers Market Pizza- Butternut squash, zucchini, yellow squash, red onion, peppers, spinach, sliced tomato & non dairy cream cheese on a n artisan baked crust. Finished with oil, balsamic & fresh herbs. Served with a side salad....\$20
- ◆Rueben Pizza- Corned beef, signature 1000 island spread, sauerkraut, cabbage & melted swiss on an artisan baked crust. Served with a side salad....\$23

{ Pizzas are enough for two people to share }

Entrees

- ◆ Seared filet of beef tenderloin. Topped with chevre, blackberries, fresh basil, olive oil & balsamic reduction....\$32
- ◆ Irish cheddar crusted, nutmeg-garlic cream poached Barramundi (light, flakey, white fish)\$24
- ◆ Duck Breast- Espresso-garlic-pepper rubbed, seared. Topped with cherry-port wine sauce & melted blue cheese....\$28
- ◆ Double thick pork loin, grilled & braised with a walnut-apricot-honey glaze....\$22

{ All served with starch & vegetable of the day }



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#diablaskitchen

fast food > ISN'T GOOD & < *good food* > ISN'T FAST