



Diamond's Edge North

Town Square 236.2006

SUMMER 2008

Soup

French Onion Soup ~ Caramelized sweet onions in homemade beef stock, baked with a garlic crouton and imported cheeses \$6

Appetizers

Crab Cake ~ Crabmeat seasoned with peppers and herbs.
Served with cole slaw and lemon aioli \$10

Crispy Calamari ~ Tender sliced calamari, lightly corn meal dusted, deep-fried, and tossed with sweet Asian chili sauce \$9

Mexican Spring Rolls ~ Spiced chicken, peppers, and onions, rolled and lightly fried. Served with salsa and guacamole \$9

P.E.I. Mussels ~ Pan seared in the shell with fresh herbs, white wine, garlic, fresh chopped tomato, and a touch of cream \$11

Stuffed Mushrooms ~ Herb and cheese stuffed mushrooms, baked with a light dusting of buttered panko crumbs \$8

Nachos ~ Baked fresh fried corn chips topped with onions, fresh tomato, jalapenos and cheddar cheese. Served with crisp lettuce, sour cream, and guacamole \$8

Salads

House Salad ~ Field greens with dried cranberries, tomatoes, cucumbers, caramelized walnuts and a friséé of leeks.
Served with balsamic Dijon vinaigrette \$6

Caesar Salad ~ Hearts of romaine lettuce tossed with our lemon garlic dressing and topped with sourdough croutons and anchovy \$7

The Goddess ~ A tomato, cucumber and red onion salad, served with classic green goddess dressing \$7

Add grilled chicken to your salad for \$4.50

Add 3 grilled shrimp to your salad for \$7.50

Cobb Salad ~ Field greens, topped with marinated grilled chicken, tomato, hardboiled egg, bacon, and crumbled bleu cheese. Served with 1000 island dressing \$11

Blackened Chicken Salad ~ Cajun grilled chicken over a bed of romaine leaves, topped with roasted peppers, onions, jalapenos, avocado, salsa, and crispy tortilla strips. Served with cilantro~lime vinaigrette \$11

Entrées

~ Served with chef's accompaniments ~

Pork Tenderloin ~ Roasted with a light herb and panko crust, and served with cranberry mango chutney and a friséé of leeks \$17

Baked Stuffed Haddock ~ Fresh haddock with our own crab and seafood stuffing, topped with a light scampi cream sauce \$19

Oven Roasted Salmon ~ Salmon fillet, oven roasted with a N.H. maple Dijon glaze \$18

Grilled Filet Mignon ~ An 8 oz. center cut tenderloin, grilled to your liking. Served with a green peppercorn demi glace and fried onion strings \$28

New York Sirloin ~ A generous 12-14 oz. center cut sirloin, grilled to your liking and served with a port wine demi glace \$26

Chicken Wellington ~ A boneless chicken breast, stuffed with mushrooms and onions, baked in puff pastry, served with a marsala wine demi glace \$17

Cashew Chicken ~ Marinated and grilled boneless chicken, sautéed with soy sauce, peppers, onion, garlic, cashews, snow peas, and Asian spices. Served over Udon noodles \$16

Pasta Milano ~ Grilled chicken, sun dried tomato, and mushrooms, tossed in a roasted garlic cream sauce, with bow tie pasta \$16

Fettuccine Alfredo ~ Fettuccine tossed in the classic Parmesan cream sauce \$13

Add grilled chicken for \$4.50

Add 3 grilled shrimp for \$7.50

Sides

Creamed Spinach \$4

Fried Onion Strings \$3

Sautéed mushroom medley \$4

Sweet potato fries \$5

18% gratuity may be added to parties of 6 or more

Diamond's Edge is available for weddings, corporate events, and functions of ANY occasion.

Please visit the entire Diamond's Edge family at
www.diamondsedge.com