

## LUNCH

## Intros

- Chicken Noodle Soup** 8  
onion, carrot, celery, orzo
- Shrimp Cocktail Diplomat GF** 16  
four poached jumbo shrimp, shaved fennel, cilantro, mango and coconut cocktail sauce
- Confit Mushroom Flat Bread** 15  
provolone cheese, chives, white truffle oil

## Garden

- Diplomat Salad** 13  
kale, red quinoa, edamame, dry red currant, tomato, aged balsamic vinegar, olive oil
- Knife and Fork Romaine Heart** 14  
romaine hearts, caesar dressing
- Tossed Cobb Salad** 15  
tomato, carrot, roquefort cheese, bacon, egg, avocado, mustard dressing
- Add Protein:**  
grilled chicken breast 6  
three seared jumbo shrimp 12

## Side

- petite diplomat salad** 6
- seasonal fruit and berries** 7
- french fries** 5

## Burger &amp; Sandwiches

served with a choice of potato chips, french fries or diplomat salad

- Diplomat Burger\*** 17  
served with grilled onions and choice of cheese
- add bacon, sautéed mushrooms or guacamole for 1.50 each
- Falafel Wrap** 16  
chick peas, salsa fresca, cucumber sauce, red onions, parsley hummus spread
- Chicken "Caprese" Sandwich** 17  
pesto, roma tomato, buffalo mozzarella on brioche bun
- Cuban Sandwich** 17  
roasted pork, honey ham, swiss cheese, pickle, yellow mustard

## Entrees

- Quesadilla** 14  
cheddar & pepper jack cheese, onions, peppers, sun dried tomato, sour cream, fresh salsa, guacamole
- Add Protein:**  
chicken 16
- Seafood Salad GF** 23  
frisée lettuce, lobster meat, bay scallops, lump crab meat, jumbo shrimp, pickled carrot, eggs, tarragon vinaigrette
- Grilled Skirt Steak GF** 27  
chimichurri, hay stack potatoes
- Roasted Half Chicken GF** 19  
crispy Fresh fries  
asparagus, chicken jus
- Seared Skuna Bay Salmon GF** 23  
grilled tomato, steamed broccolini, grilled carrots, olive oil, lemon juice

## Cocktail

- Arnold Palmer** 9  
vodka, fresh lemonade & ice tea
- Pink Lemonade** 10  
citron vodka, strawberry puree, fresh lemonade
- Margarita** 12  
tequila silver, cointreau, agave nectar, lime juice, grand marnier float
- The DIP Mai Tai** 11  
captain morgan, amaretto disaronno, pineapple juice, orange juice, cranberry juice

## Wine

- White**  
la marca prosecco 9  
william hill, chardonnay 9  
round pond, sauvignon blanc 9  
lange, pinot gris 9
- Rosé**  
listel, france 9
- Red**  
mac murray, pinot noir 9  
canoe ridge, merlot 9  
william hill, cabernet s 9

## Beer

- Domestic** 6  
bud light  
st pauli girl (N/A)
- Premium** 7  
amstel light  
corona  
corona Light  
heineken  
pacifico  
hollywood brewery pilsner  
hollywood brewery stout  
hollywood brewery pale ale

**GF** We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware being prepared in an environment where gluten is present.

For your convenience, a 18% gratuity will be added to your check

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.