



◆ Starters

Southwestern Crab Dip Prepared with crabmeat, pepper jack and Pico de Gallo served with tricolor tortillas \$8.50

Fresh Cut Waffle Potato Chips Seasoned with old bay served with Maryland style onion dip \$4.95

Spinach and Artichoke Dip Rich kasseri cheese provides a unique creamy sharpness. Served with flat breads and pita \$6.95

Buffalo Chicken Dip Tender pulled chicken in a peppered cheddar cream served with celery stix and tortilla chips \$7.95

Flaming Kasseri Served with flatbreads, grilled vegetables and a stuffed cherry pepper, 2 for \$9.95

Beer Shrimp Steamers Served in bamboo. ½ pound of peel-and-eat shrimp Tossed in old bay with cocktail sauce \$9.95

Beer Battered Onion Rings Buttermilk marinated and hand-dipped served with chipotle ranch dip \$5.95

Black Diamond Pizza Basted with garlic oil marinara, topped with fresh mozzarella, prosciutto and basil pinwheels and Parma sausage \$5.95

Everything Nachos Fresh fried tortillas with Adobo beef and lime, Jack cheese, ripe olives, scallions, lettuce, tomatoes and jalapeno garnished with salsa, sour cream and guacamole \$8.95

Marinated Seasoned Whole Wings Mild or as hot as you can handle! Tossed with BBQ, garlic, honey mustard, or sweet and hot served with celery stix and blue cheese \$ 6.95 pound

◆ Sandwiches

Reuben with thinly-sliced pastrami braised in beer and sauerkraut with Swiss cheese, Russian dressing and grilled on marble rye \$ 8.50

Turkey Bacon and Swiss sliced turkey breast with sweet peppercorn glazed bacon and cheese grilled on a ciabatta bread with whole grain honey mustard dip \$7.95

Grilled Chicken with marinara fresh mozzarella, prosciutto, and basil on grilled focaccia basted with pesto oil \$8.50

Chicken Club Wrap soft lavash brushed with aioli rolled tightly around grilled chicken, bacon, shredded lettuce and diced tomato \$7.50

Grilled Vegetable Wraps portabella, zucchini, squash, peppers, tomatoes and shredded lettuce with feta and pesto aioli \$7.95

Bella Focaccia salami, pepperoni, ham and provolone with sweet peppers, banana peppers, olives, lettuce and tomato on grilled focaccia basted with pesto mayonnaise and vinaigrette \$8.50

Grilled Vegetable Quesadilla Portabella mushroom, zucchini, squash and grilled red onion with feta cheese, pesto mayonnaise in a grilled tortilla with lettuce, tomato and scallions, salsa and guacamole \$7.95

Pepper Steak Quesadilla Adobo seasoned skirt steak strips with grilled peppers, sharp cheddar and sour cream in a grilled tortilla with lettuce, tomato and garnished with salsa and guacamole \$9.95

Chicken and Avocado Quesadilla sharp cheddar, chipotle, sour cream, and sweet peppers in a grilled tortilla served with shredded lettuce, tomato, scallions and garnished with salsa and guacamole \$8.95

Maryland Style Lump Crab Cake

Sandwich open-faced on a grilled bun with lettuce, tomato and Cajun remoulade \$9.95

Beer Battered Fish Sandwich ½ pound cod filet battered fresh and served on a toasted hoagie roll with shredded lettuce, tomato and tartar sauce \$8.95

Hot Turkey Sandwich served on thick grilled garlic bread smothered with gravy served with fries or smashed potatoes \$8.95

◆ **Salads**

Greek Salad greens tossed with lemon olive oil vinaigrette topped with tomato, cucumber, red onion, kalamata olives, peppers, grilled vegetables and feta wedges served with pita bread wedges \$8.95

Grilled Breast of Chicken sliced over fresh greens, tomatoes, red onions, cucumbers and grated cheese topped with seasoned fries \$9.50

Skirt Steak Salad seared Pittsburgh-style in an iron skillet and cut in ribbons over greens with tomatoes, red onions, cucumbers and cherry peppers served with cheese and fresh cut fries \$10.95

Blackened Bleu Wedge Cajun spice and a hot iron skillet create the crust, cooled by a wedge of iceberg. Served with red onion, tomato, cucumber and blue cheese. Prepared with chicken, shrimp or steak \$9.50

Caesar Salad romaine lettuce and croutons tossed in a garlic lemon and olive oil dressing garnished with grated parmesan and anchovies \$5.95

Field Green Salad fresh assorted greens with tomatoes, cucumbers and sliced red onion \$4.95

◆ **The Pub Hottie - Freshly Made Soup**

These amazing soups are made fresh daily with the finest ingredients and different choices every day. Steaming with flavor - thaw out and warm up with a cup, crock or huge entrée bowl.

Chili

Noodle Soup
Vegetable Soup

Cup \$ 2.95 Crock \$5.95 Entre bowl \$7.95
Served in a warm sourdough bread bowl add \$1.50

French Onion Soup

Chowder
Cheese Soup

◆ Entrées

Chicken Romano

tender scaloppini of chicken battered in Romano with a garlic orange butter sauce and scallions served with sautéed vegetables \$12.95

Traditional Cincinnati 5-Way Chili

Beef and red bean chili over pasta with cheese, scallions, sour cream and tortillas \$11.95

Veal and Wild Mushroom Meatloaf

served with smashed potatoes and natural gravy \$13.95

Blackened Catfish

served on a bed of Creole sauce with potato pancakes garnished with sour cream \$ 14.95

New York Strip Steak

10 oz prime, hand cut, grilled to taste, basted with olive oil and garlic, served with choice of seasoned smashed potatoes \$18.95

Grilled Chicken Diablo

grilled chicken breast with sweet and hot peppers over penne \$13.95

Broiled Scrod

in lemon and garlic butter with seasoned foccacia crumbs served with sautéed vegetables \$12.95

Fish Chip Basket

beer battered fried filets served with fresh cut fries and malt vinegar and tartar \$11.95

Over Stuffed Boneless Pork Chop

with portabella and woodland mushroom with smashed potatoes \$13.95

◆ Black Diamond Burgers

1/3 Pound Grilled Angus Burgers

All burgers served with your choice of cheese, leaf lettuce, tomato and sliced onion on a grilled bun with a pickle wedge and a side of fresh cut fries, southern Maryland chips, sweet potato fries or slaw. **Grilled**

Angus Burger \$7.50

Vegetarian Portabella Burger

grilled with roasted peppers, whole grain mustard, pesto mayonnaise on a grilled bun \$ 7.95

Blackened Blue Burger

our angus burger blackened with Cajun spice, bleu cheese and fried onions served on an open grilled bun \$8.95

Philly Pepper Burger

mounds of sweet grilled peppers and onions seasoned with Worcestershire and smothered with provolone \$8.50

BBQ Bacon and Cheddar Burger

Topped with sugar and black pepper bacon, sharp cheddar and fried onions \$8.95

California Burger

avocado, mayonnaise, cheddar and jalapenos with cool lettuce, tomato and onion \$8.50

Woodland Mushroom and Swiss Burger

sautéed portabella, shitake crimini and button mushrooms seasoned with garlic and thyme served atop a grilled burger with Swiss on an aioli-basted bun \$8.95

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness or adversely affect medical conditions



Chill at the Mountain's Newest Hot
Spot

*Great Food and Fun in the Laurel
Highlands*

With an amazing selection of menu choices
& beverage favorites, The Black
Diamond Pub & Grill located in the
Outback Park just outside Hidden Valley's
entrance on Route 31 is the
new coolest spot on the mountain.

Sit back and enjoy this friendly local
pub,
live entertainment & watching the tubers
speed down the mountain.

- ◆ Wide Selection of Cuisine at a Moderate
Price ◆
- ◆ Live Entertainment ◆
- ◆ Pub Specials ◆
- ◆ Casual, Friendly Environment◆

Open Thursday through Sunday

Thursday & Friday 4 pm - last call
Saturdays 11 am - last call
Kitchen closes at 10 pm
Sunday's noon - 11 pm

Route 31 - Hidden Valley's Outback Park
877-833-7829 X4