



*Black Diamond*  
RESTAURANT



# Appetizers

## Spicy Maple Wings

Eight bone in chicken wings tossed in our spicy sweet Vermont Maple Buffalo sauce served with Celery, Carrots, and Blue Cheese dressing - \$12

## Wachusett Dry Rub Wings

Eight bone in Chicken Wings dusted in our unique dry rub spice served with Honey Dijon dipping sauce - \$12

## Boneless Buffalo Tenders

Six boneless strips of chicken tossed in our Vermont Maple Buffalo Sauce, served with Celery, Carrots, and Blue Cheese dressing. - \$12

## Chicken Tenders

Six boneless strips of Breaded Chicken served with Honey Dijon dipping sauce - \$12

## Plenty to Share!

### Nastar Nachos

Baked corn Tortilla Chips layered with our famous mountain Chili, Cheddar and Jack Cheeses, Jalapeño Peppers, diced Tomatoes, Black Olives, topped off with Sour Cream and Scallions - \$15

### Chili and Chips

Our famous Mountain Chili topped with Sour Cream, Jack Cheese and Green Onion accompanied by crispy Tortilla Chips - \$9

## Daffy Quesadilla

Sliced grilled Chicken breast with Tomatoes, Scallions, Jack and Cheddar Cheese blend served with Sour Cream and Salsa - \$11

## Steak and Cheese Flat Bread

Thin sliced char grilled flat iron Sirloin with Grape Tomato, Green Onion and melted Pepper Jack on our crisp Flat Bread finished with a zesty Horseradish Sour Cream sauce - \$13

## Smith's Farm Flatbread

Grape Tomatoes, Herb Oil, Smith Country Cheese award winning aged Gouda baked on our Flat Bread with Balsamic Greens. - \$13

## Orson's Hummus Platter

A bowl of roasted Red Pepper and Garlic Hummus garnished with grilled Flat Bread, Carrots, Celery and assorted fresh Vegetables - \$9

## Iron Cross Calamari

Calamari Rings, and Cherry Pepper Rings are lightly battered and deep fried, golden brown, tossed in light Garlic Cherry Pepper Oil garnished with shaved Parmesan Cheese. Served with side of Marinara Sauce. - \$14

## Drunken Knot

Fresh baked Jumbo Pretzel with Horseradish Beer Cheese made from local Wachusett Winter Ale and Sharp Cheddar Cheese. - \$6





## Salads

### Mountain High Caesar Salad

Fresh romaine chopped and piled high with shaved Parmesan, Croutons, and a classic Caesar dressing - \$9  
Add Chicken \$5  
Add Flat Iron Sirloin \$8  
Add Seared Salmon Fillet \$8  
\*Roll it up and add Fries \$9

### Alpine Garden Salad <sup>GF</sup>

Garden fresh Greens topped with Cucumber, Tomatoes, Carrots, and Red Onion. Served with your choice of dressing - \$8  
Add Chicken \$5  
Add Flat Iron Sirloin \$8  
Add Seared Salmon Fillet \$8\*  
Roll it up and add Fries \$8

### Snow Ball Salad <sup>GF</sup>

Delicate baby iceberg lettuce filled with crumbled Blue Cheese, Bacon bits, Grape Tomatoes and Red Onion topped with creamy Blue Cheese dressing. - \$9  
Add Chicken \$5  
Add Flat Iron Sirloin \$8  
Add Seared Salmon Fillet \$8  
\*Roll it up and add Fries \$9

## Soups

### Famous Mountain Chili <sup>GF</sup>

A long time favorite, garnished with Cheese, Scallions and Sour Cream - \$7

### New England Clam Chowder

A lodge-goer's favorite. Warm up to a bowl of New England Clams stewed in hearty white Chowder - \$7

### Soup of the Day

Be sure to ask your server about our soup of the day. - \$7

<sup>GF</sup> Gluten Free

Photo credits: Mike Halloran & Rob Bossi

## Sandwiches

*(Sandwiches and Burgers come with crisp seasoned fries.)*

### **The Princeton Club**

Oven roasted Turkey Breast, Applewood Smoked Bacon served on toasted wheat with Lettuce, Tomato, and Cranberry Mayonnaise - \$13

### **Double Black Diamond Pastrami**

Thinly sliced grilled black Pastrami on grilled Marble Rye with stone ground Mustard and melted Swiss Cheese - \$13

### **Open Face North Face**

Char grilled sliced flat iron Sirloin served on grilled French Bread with sautéed Garlic Sherry Mushrooms - \$15

### **Snow Plow**

Savory Chicken Salad wrapped in a Flour Tortilla with Bacon and Swiss Cheese grilled crispy - \$12

## Burgers & Grilled Chicken Sandwiches

*(Sandwiches and Burgers come with crisp seasoned fries.)*

### **Black Diamond Classic**

Char-grilled with American Cheese, Lettuce and Tomato, on a Brioche Roll - \$13



### **“Great Hill” Smokehouse**

Char-grilled with Cheddar Cheese and Applewood Smoked Bacon, Lettuce and Tomato, on a Brioche Roll - \$13

### **Black and Bleu at 2006 Feet**

Char grilled with our zesty Cajun seasoning topped with melted Blue Cheese, Lettuce and Tomato on a Brioche Roll - \$13

### **Winchendon Winds**

Char grilled with local Smith's Farm award winning Gouda and sautéed Garlic Sherry Mushrooms, Lettuce and Tomato on a Brioche Roll- \$13

*(Gluten-free Breads available)*



# Black Diamond Specialties

## **“Red Apple Farm” Cajun Blackened Salmon**

Salmon filet is dusted in our Cajun seasoning then pan seared and blackened in our cast iron skillet served with Butternut and Sage Ravioli with our own Apple Farm’s fresh Apple Cider Butter sauce - \$18

## **Simple Salmon**

Fresh Atlantic Salmon Fillet simply seasoned with sea salt and ground pepper is pan seared served with Cranberry and Herb Wild Rice and fresh Vegetables. - \$17

## **Flat Iron Sirloin**

10 oz certified Black Angus flat iron Sirloin seasoned with our special steak rub, char grilled to your liking served with whipped Idaho Potato, Rosemary Cabernet au-jus and fresh Vegetables - \$18

## **Chicken Parmesan**

Seasoned breaded breast of Chicken sautéed in olive oil then baked with Marinara Sauce and Provolone Cheese served with Ziti Marinara - \$15

## **Guinness Pie**

Fork tender boneless Beef Short Ribs braised with Vegetables in Guinness Stout served with flakey Pastry and whipped Idaho Potato. - \$15

## **Baked Ziti Marinara (Vegetarian)**

Ziti tossed with slow simmered Marinara Sauce baked with Provolone Cheese. - \$11

## **Butternut and Sage Ravioli (Vegetarian)**

Savory butternut squash filled Sage Ravioli are served with a savory sweet local “Red Apple Farm” Apple Cider Butter sauce - \$13

*Notice: Consuming raw or undercooked meat, seafood, poultry or eggs may increase risk of foodborne illness.*

## *Desserts*

### **Look Mom Brownie Sundae**

Layers of rich Chocolate Brownies and Vanilla Ice Cream topped with Chocolate Sauce - \$6

### **Rustic Bread Pudding**

A classic New England favorite served with Vanilla Ice Cream, Cinnamon and Caramel Sauce - \$6





## *Beverages*

### **Coffee, Tea & Hot Chocolate** - \$3

#### **Mountain Mocha**

A blend of Coffee and Hot Chocolate, topped with Whipped Cream & sprinkled with ground Chocolate - \$3

#### **Nantucket Nectars**

Mango, Half and Half, or Cranberry - \$4

#### **Polar Classic**

Root Beer or Orange Cream - \$3.50

#### **Polar Soda**

Cola, Diet Cola, 7up or Ginger Ale  
16 oz. - \$3      Pitcher - \$5

#### **Polar Orange Dry** - \$2.50

#### **Polar Bottled Water** - \$2.50

## *Specialty Coffee Drinks*

#### **Wachusett Warmer**

Kahlua, Brandy, Dark Creme de Cacao - \$6.50

#### **Irish Coffee** Jameson's or Bailey's - \$6

#### **Toledo**

Grand Marnier, Kahlua and Bailey's - \$6.50

#### **Spanish** Kahlua and Bailey's - \$6.50

#### **Italian** Sambuca - \$6

#### **Nutty Irishman**

Frangelico and Bailey's Irish Cream - \$6.50

## *Hot Chocolate*

#### **Peppermint Patty**

Peppermint Schnapps - \$6

#### **Vanilla Bean**

Dr. McGillicuddy's Vanilla and Bailey's - \$6

#### **Butterscotch Kiss**

Butterscotch Schnapps - \$6

#### **Almond Mocha** Amaretto - \$6

#### **Cocoa Raspberry** Chambord - \$6

## *Hot Mulled Cider*

#### **Hot Cider** with Cinnamon Stick - \$4

#### **Coppertop Cider**

Captain Morgan Spiced Rum - \$6

#### **Apple Pie**

Tuaca Liquor and Whipped Cream - \$6