



**The Diamond Room**  
*At Four Seasons Island Resort*  
*On Miscauno Island, Pembine, Wisconsin*

**Appetizers**

<i>Maryland Lump Crab Cake, Confetti Slaw, Corn Relish, Remoulade Sauce</i>	14
<i>Crab Stuffed Mushroom Caps</i>	13
<i>Calamari, Deep Fried with Spicy Sweet Cocktail Sauce</i>	12
<i>Jumbo Scallops, Bacon Wrapped &amp; Sautéed in Butter, White Wine, Fresh Garlic, Select Herbs</i>	12
<i>Seared Ahi Tuna, Served with Wasabi &amp; Pickled Ginger Sauce</i>	13

**All Entrees Served** w/ House Salad, Seasoned Vegetables and Potato or Pasta

**Soups**

<i>French Onion</i>	7
<i>Chef's Daily Soup Selection</i>	5

**Entrees**

<i>Jumbo Scallops Sautéed in Butter Sauce or Lightly Breaded &amp; Fried</i>	27
<i>Pan Fried Filet of Salmon w/ Lemon Butter Caper Sauce</i>	23
<i>Blackened Filet of Salmon, Asparagus Spears, Blue Crab, Hollandaise Sauce</i>	27
<i>Cajun Cavatappi Shrimp or Chicken w/ Mushrooms, &amp; Cajun Cream Sauce, over Cavatappi Pasta</i>	24
<i>8 oz. Filet Mignon w/ Sautéed Mushrooms</i>	37
<i>18 oz. Ribeye, Aged to Perfection w/ Crispy Onions</i>	39
<i>Vegetarian Linguine w/ Sautéed Fresh Vegetables, Olive Oil &amp; Lemon</i>	22
<i>Chicken Piccata, Sautéed, Topped with Mushrooms, Lemon &amp; White Wine Sauce</i>	24
<i>Sautéed Chicken Breast with Blue Crab, Asparagus Spears &amp; Hollandaise Sauce</i>	27
<i>Sautéed Shrimp, Scallop, Blue Crab in Alfredo Sauce over Fettuccini Pasta</i>	29
<i>Linguine with Clams, Olive Oil, Garlic, Parmesan Cheese in White or Red Sauce</i>	23

**House Made Desserts**

*All Deserts are Homemade, Ask Server for Today's Offerings*

*Due to Covid-19 our food vendor supply lines are impacted. We sincerely apologize if any menu item is unavailable.  
 Notice: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*