

The Diamond Room

Four Seasons Island Resort

On Miscauno Island, Pembine, Wisconsin

Appetizers

<i>Maryland Lump Crab Cake, Confetti Slaw, Remoulade Sauce</i>	14
<i>Calamari Deep Fried with Spicy Sweet Cocktail Sauce</i>	12
<i>Escargot AU Gratin Large Snails in Butter Sauce, Melted Mozzarella Cheese</i>	13
<i>Jumbo Bacon Wrapped Scallop Sautéed, White Wine, Fresh Garlic, Select Herbs</i>	12
<i>Seared Ahi Tuna served rare with Wasabi & Ginger Sauce</i>	13

Four-Course Dinner

Entrees include

*Chef's Daily Soup, Salad, Sorbet, Selection of Fresh Vegetable,
Potato, Pasta, Quinoa with Wild rice.
Baked French Onions Soup add \$5*

House Salad or Insalata Caprese Salad

House Salad: *Mixed Greens, Tomatoes, Cucumbers, Onions, Croutons, Parmesan & Romano*

Insalata Caprese: *Fresh Mozzarella, Ripe Tomatoes, Fresh Basil, Olive Oil, Balsamic Reduction*

Entrees

<i>Jumbo Scallops Sautéed in Butter Sauce or Lightly Breaded & Fried</i>	26
<i>Blackened Filet of Salmon with Asparagus, King Crab & Hollandaise Sauce</i>	29
<i>8 oz. Filet Mignon with Compote Butter</i>	36
<i>18 oz. Ribeye, Dry Aged, with Compote Butter & Crispy Onions</i>	39
<i>Veal with King Crab, Asparagus Spears & Hollandaise Sauce</i>	32
<i>Vegetarian Linguine with Sautéed Fresh Vegetables, Olive Oil and Lemon Juice</i>	23
<i>Chicken Piccata, Sautéed and Topped with Mushrooms, Lemon & White Wine</i>	25
<i>Chicken Cavatappi Pasta, Sautéed Breast, Fresh Spinach, Tomato & Garlic Butter</i>	24
<i>Sautéed Shrimp, Scallop, King Crab in Alfredo Sauce over Fettuccini Pasta</i>	30
<i>Linguine with Clams, Olive Oil, Garlic, Parmesan Cheese in White or Red Sauce</i>	23
<i>Lobster, 1 pound Split Lobster with Melted Butter</i>	Market Price

House Made Desserts

<i>Crème Brûlée</i>	6
<i>New York Turtle Cheesecake</i>	6
<i>Chocolate Lava Cake with Vanilla Bean Ice Cream & Whipped Cream</i>	8

Notice: Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.