

# THE HALL

AT RIVER SQUARE CENTER

WACO'S PREMIER EVENTS SPACES

From casual buffet to seated dinner... blue jeans to black tie... from 20 guests to 200, The Hall at River Square Center is Waco's most versatile special events venue. Please ask to speak with a manager or call our event coordinator at 254-870-0901.

Wedding Receptions | Rehearsal Dinners | Corporate Events | Parties

## WINE FLIGHTS

\$19 PER FLIGHT

### DELICATE WHITES

Riesling — Fess Parker | *Santa Barbara, California*  
Sauvignon Blanc — Patient Cottat | *Loire Vally, France*  
Chardonnay — Kendall Jackson Vintner's Reserve | *California*

### ROBUST TERROIR

Merlot — Sterling | *Napa Valley, California*  
Tempranillo — Matchbook | *Dunnigan Hills, California*  
Cabernet Sauvignon — J. Lohr Seven Oaks | *Paso Robles, California*

## TOP SHELF SPIRITS

Macallan 25 \$150	Stranahan's Colorado Whiskey \$16
Johnnie Walker Blue \$65	Blanton's Bourbon \$15
Laphroaig Cask Strength \$26	Don Julio 1942 \$30
Balcones Single Malt \$25	



# HAPPY HOUR SPECIALS

MONDAY – WEDNESDAY, 4 P.M. – 7 P.M. | THURSDAY, 4 P.M. – 10 P.M.

*Happy hour items for bar dining only.*

**Shaved Prime Rib Nachos** 8  
Crispy Wonton Chips, Pico de Gallo, Saffron Aioli

**High Noon Sliders** 4.50 each  
American Wagyu Beef, Aged Cheddar, Brioche

**Prime Steak Quesadillas** 8  
Pepper Jack Cheese, Pico de Gallo, Fresh Salsa

**California Roll** 8  
Crabmeat, Avocado, Crisp Cucumber

**Crab Cake Slider** 5  
Remoulade, Aged Cheddar, Brioche

**Spinach Dip with Wonton Chips** 9

**Spicy Tuna Roll** 8  
Ahi Tuna, Spicy Mayonnaise, Crisp Cucumber

**Diamond Back's Roll** 8  
Ahi Tuna, Tempura, Cream Cheese, Jalapeño

**Philadelphia Roll** 8  
Smoked Salmon, Avocado, Cream Cheese

**Tempura Asparagus** 7  
Served with Hollandaise Dipping Sauce

**Truffle Parmesan Fries** 5

## SUSHI SELECTIONS

### DIAMONDBACK'S AHI TUNA TOWER

Ahi Tuna, Wasabi Cream, Avocado, Sushi Rice, Tobikko Caviar 19

### SIGNATURE ROLLS

**Spicy Tuna Roll** 9  
Tuna, Spicy Sauce, Cucumber

**Sunshine Roll** 13  
Shrimp, Cucumber, Avocado, Topped with Surimi

**Philadelphia Roll** 12  
Smoked Salmon, Avocado, Cream Cheese

**Shrimp Tempura Roll** 12  
Tempura Shrimp, Avocado, Cucumber

**California Roll** 14  
Crabmeat, Avocado, Crisp Cucumber

**DiamondBack's Roll** 15  
Tuna, Cream Cheese, Jalapeños, Deep Fried

**Downtown Waco Roll** 19  
Smoked Salmon, Crabstick, Avocado,  
Cucumber, Spicy Mayo

**Crunchy 254 Roll** 19  
Ahi Tuna, Crabstick, Avocado, Cucumber,  
Wasabi Cream, Tempura, Microgreens

**The Firing Squad** 18  
Tempura Shrimp, Cream Cheese, Cucumber,  
Barbecued Eel, Crabstick, Spicy Mayo, Jalapeño



## ◆ APPETIZERS ◆

**Braised Nueske's Slab Bacon  
with Balcones Whisky Reduction** 18

**Hatch Green Chile Meatballs  
with Oaxaca Cheese** 12<sup>99</sup>

**BBQ Fried Oysters** 14<sup>99</sup>  
Bleu Cheese Salad, Watermelon Radish, Chipotle Aioli

**Colossal Gulf Shrimp Cocktail** 18<sup>99</sup>  
Southwest Cocktail Sauce, Remoulade Sauce

**Jumbo Lump Blue Crab Cakes** 16<sup>99</sup>  
Simply Seasoned Jumbo Lump, Beurre Blanc, Chive

**Fried Asparagus & Jumbo Lump Crab** 17<sup>99</sup>  
Béarnaise, Frisée Salad

**Fried Point Judith Calamari** 16<sup>99</sup>  
Crispy-Fried, Spicy Cherry Peppers, Scallions

**Chophouse Onion Ring Tower** 10<sup>99</sup>  
Colossal Onions, Hand-Dipped and Golden-Fried

## ◆ SOUPS & SALADS ◆

**Classic Lobster Bisque** 12<sup>99</sup>  
Brandy, Chives

**Chef's Daily Scratch Soup** 11<sup>99</sup>

**Caesar Salad** 8<sup>99</sup>  
Garlic Parmesan Croutons, Classic Dressing

**The Wedge** 8<sup>99</sup>

Baby Iceberg, Tomato, Bleu Cheese Crumbles,  
Housemade Bleu Cheese Dressing

**Beefsteak Tomatoes & Onion** 8<sup>99</sup>  
Vine Ripened Tomatoes, Red Onion, Bleu Cheese  
Crumbles, Balsamic Dressing

**The Diamond Back House Salad** 8<sup>99</sup>

Mixed Greens, Granny Smith Apples, Pecans,  
Bleu Cheese, Balsamic Vinaigrette

## CHEF'S SELECTIONS

*Served with your choice of salad*

We will gladly substitute a soup for an included salad for 6

**Chicken Parmesan** 28<sup>99</sup>  
Herbed Tomato Sauce, Smoked Provolone

**Chicken-Fried Venison** 30<sup>99</sup>  
Colorado Venison, Green Peppercorn  
Brandy Sauce, Cream Spinach Enchilada

**7 Spice Chicken-Fried Shrimp** 34<sup>99</sup>  
Rémoulade, Housemade Cocktail Sauce

**Mixed Grill** 38<sup>99</sup>  
Trio of Filet, Miso-Glazed Salmon and  
Chicken-Fried Colorado Venison with  
Green Peppercorn Brandy Sauce

**Heritage Herb-Roasted  
Chicken Breast** 28<sup>99</sup>  
Free Range Bird Brined Overnight,  
Blistered Skin over Creamed Corn with  
Mild Shishito Peppers "Street Style"



## ◆ STEAKS & CHOPS ◆

*Served with your choice of salad*

We will gladly substitute a soup for an included salad for 6

**DIAMONDBACK'S SERVES USDA PRIME BEEF**

### Garlic & Herb Roasted Hand-Cut Prime Rib

12 oz. 39<sup>99</sup> | 16 oz. 49<sup>99</sup>

22 oz. Bone-In Rib Eye Chop 58<sup>99</sup>

8 oz. Filet 41<sup>99</sup>

Prime 12 oz. Rib Eye 42<sup>99</sup>

12 oz. Filet 49<sup>99</sup>

Prime 16 oz. Rib Eye 51<sup>99</sup>

16 oz. Bone-In Filet 64<sup>99</sup>

### Sliced Filet Tips 36<sup>99</sup>

Served over a Colossal Onion Ring with Yukon Gold Mashed Potatoes

*(Subject to Availability)*

ADD A PAIR OF GIANT 7-SPICE  
CHICKEN FRIED SHRIMP 11<sup>99</sup>

"OSCAR" ANY STEAK 13<sup>99</sup>  
Colossal Lump Crab, Béarnaise

ADD BLEU CHEESE  
CRUST TO ANY STEAK 10<sup>99</sup>

YOUR CHOICE OF SAUCE 5<sup>99</sup>  
Béarnaise | Hollandaise | Red Wine Demi-Glace

## ◆ SEAFOOD ◆

*Served with your choice of salad*

We will gladly substitute a soup for an included salad for 6

### Wild Sea Bass 44<sup>99</sup>

Tomato and Bacon Chardonnay Broth,  
Wilted Spinach, Fresh Herbs

### Gulf Red Snapper Oscar 43<sup>99</sup>

Pecan Crust, Basil Beurre Blanc,  
Jumbo Lump Crab, Béarnaise

### Seared Atlantic Salmon 33<sup>99</sup>

Lemon Herb Butter Sauce

### Maine Lobster Surf & Turf *MP*

8 oz. Filet, Cold Water Lobster Tail;  
Your Choice of Broiled or Chicken-Fried

### Miso-Glazed Salmon 38<sup>99</sup>

Crab Fried Rice, Sweet and Tangy Slaw

### Sesame Seared Tuna 37<sup>99</sup>

Sushi-Grade, Medium Rare with Soy Ginger  
Glaze and Wasabi Cream, Yukon Gold  
Mashed Potatoes

### 10 oz. Cold Water Lobster Tail 44

Your Choice of Broiled or Chicken-Fried

## ◆ POTATOES & FRESH VEGETABLES ◆

### Truffle Parmesan Fries

HALF 7<sup>99</sup> FULL 12<sup>99</sup>

### Fresh Asparagus with Hollandaise

HALF 8<sup>99</sup> FULL 15<sup>99</sup>

### Crab Fried Rice

HALF 10<sup>99</sup> FULL 18<sup>99</sup>

### Sautéed Button Mushrooms

HALF 7<sup>99</sup> FULL 14<sup>99</sup>

### Lobster Mac and Cheese 19

### Five-Cheese Mac & Cheese with Apple Smoked Bacon

HALF 10<sup>99</sup> FULL 17<sup>99</sup>

### Charred Creamed Corn with Mild Shishito Peppers "Street Style"

HALF 10<sup>99</sup> FULL 17<sup>99</sup>

### Creamed or Roasted Garlic Sautéed Spinach

HALF 8<sup>99</sup> FULL 15<sup>99</sup>

### Five-Cheese Potato Au Gratin

HALF 10<sup>99</sup> FULL 17<sup>99</sup>

### Jumbo Baked Potato 8<sup>99</sup>

### Lobster Mashed Potatoes 18

### Yukon Gold Mashed Potatoes

HALF 8<sup>99</sup> FULL 15<sup>99</sup>

### Sautéed Green Beans with Nueske's Bacon

HALF 8<sup>99</sup> FULL 15<sup>99</sup>