

# 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

### Delicate Whites

Jean Manciaat | BURGUNDY, FRANCE

Aviary Chardonnay | NAPA, CALIFORNIA

Scarpetta Pinot Grigio

### California Cabernets

J. Lohr "Seven Oaks" | PASO ROBLES, CALIFORNIA

Ultraviolet | CALIFORNIA

True Myth | PASO ROBLES, CALIFORNIA

### Red Blends

Le Reveur "Cotes du Rhone" | FRANCE

Angels & Cowboys "Proprietary Blend" | SONOMA COAST

Klinker Brick "Brick Mason" | CALIFORNIA

## SPECIALTY COCKTAILS

### 50/50 Martini

FORD'S GIN, DOLIN'S DRY VERMOUTH,  
ORANGE BITTERS

### Dutch Collins

KETEL ONE CITROEN, LEMON JUICE,  
SIMPLE SYRUP, CLUB SODA

### El Martini

CASAMIGOS REPOSADO TEQUILA,  
ORANGE LIQUEUR, FRESH LIME,  
OLIVE JUICE

### Ginger Cham

MALIBU COCONUT RUM, CHAMBORD,  
Q GINGER BEER, RASPBERRY, GINGER

### Lonestar Gimlet

DEEP EDDY RUBY RED VODKA, AGAVE, FRESH  
LIME, ORANGE BITTERS

### McLennan Mule

BALCONES RUMBLE, FRESH LIME,  
Q GINGER BEER, MINT

### Old Basil

BASIL HAYDEN, ANGOSTURA BITTERS,  
FRESH BASIL, SIMPLE SYRUP, ORANGE

### Pomegranate Limeade

BACARDI SILVER RUM, POMEGRANATE  
JUICE, FRESH LIME JUICE

### Texas 336

TITO'S HANDMADE VODKA,  
BUBBLES, FRESH LEMON

### Yellow Rose

DEEP EDDY LEMON VODKA,  
ST. GERMAIN'S ELDERFLOWER, HIGH  
CARBONATED SODA, FRESH ROSEMARY

# DIAMONDBACK'S

A TEXAS STEAKHOUSE

## SUSHI SELECTIONS

### DiamondBack's Ahi Tuna Tower

AHI TUNA, KANI CRAB, WASABI CREAM,  
AVOCADO, SUSHI RICE, TOBIKO CAVIAR

### Spicy Tuna Roll

MARINATED SRIRACHA-SPICED  
AHI TUNA, CUCUMBER

### Yellowtail Crunch Roll

HAMACHI, TEMPURA, CUCUMBER, CURRY  
CREAM, PICKLED FRESNO, TOGARASHI

### California Roll

KANI CRAB SALAD, AVOCADO,  
CRISP CUCUMBER

### DiamondBack's Roll

TUNA, CREAM CHEESE, JALAPEÑO,  
TEMPURA DEEP FRIED

### Shrimp Tempura Roll

TEMPURA SHRIMP, CUCUMBER,  
AVOCADO, TERIYAKI

### Crunchy 254 Roll

TUNA, CRAB, CUCUMBER, TEMPURA,  
AVOCADO, CHILE APPLE GLAZE

### Downtown Waco Roll

SALMON, CRAB, AVOCADO,  
CUCUMBER, SRIRACHA MAYO

### Oshizushi Pressed Sushi

SALMON, SPICY TUNA, AVOCADO, SUSHI RICE,  
TOBIKO CAVIAR, WASABI CREAM

## APPETIZERS

### Braised Nueske's Slab Bacon with Balcones Whisky Reduction

### Hatch Green Chile Meatballs with Oaxaca Cheese

### Fried Point Judith Calamari

REMOULADE SAUCE

### Colossal Gulf Shrimp Cocktail

SOUTHWEST COCKTAIL SAUCE

### Jumbo Lump Blue Crab Cakes

SIMPLY SEASONED JUMBO LUMP,  
BEURRE BLANC, CHIVES

### Lobster S'Cargot

COLD WATER LOBSTER, WINE, GARLIC,  
WHITE TRUFFLE, MUIENSTER, GRILLED BAGUETTE

## SOUPS & SALADS

### Caesar Salad

GARLIC PARMESAN CROUTONS,  
CLASSIC DRESSING

### The Wedge

BABY ICEBERG, TOMATO, BLEU CHEESE  
CRUMBLES, HOUSEMADE BLEU  
CHEESE DRESSING

### The House

MIXED GREENS, GRANNY SMITH  
APPLES, PECANS, BLEU CHEESE,  
BALSAMIC VINAIGRETTE

### Classic Lobster Bisque

BRANDY, CHIVES

### Tortilla Soup

ICONIC DISH FROM THE FAMED  
DALLAS HOTEL WITH ANCHO CHILE,  
SPICES AND CHICKEN

## NOODLES

### Lobster Ravioli

HOUSEMADE LOBSTER CLAW  
AND SALMON MOUSSE-STUFFED  
RAVIOLI WITH BEURRE BLANC

### Cajun Shrimp Pasta

JUMBO SHRIMP, ANDOUILLE SAUSAGE,  
HOUSEMADE SPAGHETTI WITH  
SPICY CAJUN CREAM SAUCE

# DIAMONDBACK'S

A TEXAS STEAKHOUSE

## CHEF'S SELECTIONS

Served with your choice of salad. Substitute a soup for an included salad for an additional charge.

### Petite Steak Burrata

PETITE FILET, ROASTED CORN  
POLENTA, CREAMY BURRATA

### Mixed Grill

TRIO OF FILET, MISO-GLAZED SALMON  
AND FRIED SHRIMP WITH GREEN  
PEPPERCORN BRANDY SAUCE

### Chicken Parmesan

HERBED TOMATO SAUCE,  
SMOKED PROVOLONE

## STEAKS & CHOPS

Served with your choice of salad. Substitute a soup for an included salad for an additional charge.

DIAMONDBACK'S SERVES USDA PRIME BEEF

### Berkshire Pork Chop with Bone Gravy

Slow Roasted Hand-Cut  
Prime Rib 16 oz.

### Bone-In Cowboy Rib Eye 22 oz. with Chile Butter

Akaushi 14 oz. New York  
Strip with Peppercorn Sauce

### Prime 16 Oz. Rib Eye

Filet 10 oz.

Filet 8 oz.

## ENHANCEMENTS

"Ultimate Oscar"  
Crab, Asparagus, Béarnaise  
Béarnaise Sauce

Bleu Cheese & Bacon Lardon  
Red Wine Demi-Glace  
Chile Butter

Truffle Butter  
Green Peppercorn  
Brandy Sauce

## SEAFOOD

Served with your choice of salad. Substitute a soup for an included salad for an additional charge.

### Miso-Glazed Salmon

CRAB FRIED RICE, SWEET AND TANGY SLAW

### Wild Sea Bass

TOMATO AND BACON CHARDONNAY BROTH,  
WILTED SPINACH, FRESH HERBS

### Seared Atlantic Salmon

LEMON HERB BUTTER SAUCE

### Gulf Redfish Oscar

PECAN CRUST, BASIL BEURRE BLANC,  
JUMBO LUMP CRAB, BÉARNAISE

### Sesame Seared Tuna

SUSHI-GRADE, MEDIUM RARE WITH  
SOY GINGER GLAZE AND TERIYAKI SAUCE,  
YUKON GOLD MASHED POTATOES

## STEAKHOUSE SIDES

Yukon Gold Mashed Potatoes

Five Cheese Potatoes Au Gratin

### Spicy Rigatoni

Lobster Mac & Cheese

Fresh Asparagus with Hollandaise

Glazed Cremini Mushrooms

Five-Cheese Mac & Cheese with  
Apple Smoked Bacon

Thunder Fries with Truffle Aioli

Sautéed Green Beans  
with Nueske's Bacon

Charred Umami Brussels Sprouts  
with Limeade Vinaigrette  
and Nueske's Bacon

Jumbo Baked Potato

Creamed or Roasted Garlic  
Sautéed Spinach