

THE HALL

AT DIAMONDBACK'S

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

Aviary Chardonnay | Napa, California

Twomey Sauvignon Blanc | Napa, California

Scarpetta Pinot Grigio | Italy

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

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, Chili Apple Glaze

Downtown Waco Roll

Salmon, Crab, Avocado, Cucumber, Sriracha Mayo

Oshizushi Pressed Sushi

Salmon, Spicy Tuna, Avocado, Sushi Rice, Tobiko Caviar, Wasabi Cream

NIGIRI & SASHIMI | Salmon | Hamachi | Tuna

Nigiri (3) Sashimi (4)

Nigiri Sampler (6) Sashimi Sampler (6)

APPETIZERS

Braised Nueske's Slab Bacon with Balcones Whisky Reduction

Hatch Green Chile Meatballs with Oaxaca Cheese

BBQ Fried Oysters

Bleu Cheese Salad, Watermelon Radish, Chipotle Aioli, Chopped Bacon

Colossal Gulf Shrimp Cocktail

Southwest Cocktail Sauce

Jumbo Lump Blue Crab Cakes

Simply Seasoned Jumbo Lump, Beurre Blanc, Chives

Fried Point Judith Calamari

Remoulade Sauce

Tempura Asparagus

Bérnaise, Lump Crabmeat

Lobster S'Cargot

Cold Water Lobster, Wine, Garlic, White Truffle, Muenster, Grilled Baguette

ELEGANT PASTAS

Lobster Ravioli

Housemade Lobster Claw
and Salmon Mousse Stuffed Ravioli
with Beurre Blanc

Beef Short Rib Pappardelle

Port Wine Braised Beef Short Rib,
Cremeni Mushrooms, Heirloom Cherry
Tomato, Roasted Red Pepper,
Goat Cheese with Housemade
Pappardelle Noodles

Cajun Shrimp Pasta

Jumbo Shrimp, Andouille Sausage,
Housemade Spaghetti with
Spicy Cajun Cream Sauce

SOUPS & SALADS

Classic Lobster Bisque

Brandy, Chives

Chef's Daily Scratch Soup

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

CHEF'S SELECTIONS

Served with your choice of salad

We will gladly substitute a soup for an included salad

Petite Steak Burrata

Petite Filet, Roasted Corn Polenta,
Creamy Burrata

Chicken-Fried Venison

Colorado Venison, Green Peppercorn
Brandy Sauce, Cream Spinach Enchilada

Chicken Parmesan

Herbed Tomato Sauce, Smoked Provolone

Mixed Grill

Trio of Filet, Miso-Glazed Salmon and
Chicken-Fried Colorado Venison with
Green Peppercorn Brandy Sauce

STEAKS & CHOPS

Served with your choice of salad

We will gladly substitute a soup for an included salad

DIAMONDBACK'S SERVES USDA PRIME BEEF

Prime 16 oz. Rib Eye

Bone-In Cowboy Rib Eye 22 oz.

**Akaushi 14 oz. New York Strip
with Peppercorn Sauce**

Filet 10 oz.

Filet 8 oz.

**Slow Roasted Hand-Cut
Prime Rib 16 oz.**

ENHANCEMENTS

"ULTIMATE OSCAR"
Crab, Asparagus, Béarnaise

BÉARNAISE SAUCE

**BLEU CHEESE AND
BACON LARDON**

RED WINE DEMI-GLACE

SEAFOOD

Served with your choice of salad

We will gladly substitute a soup for an included salad

Miso-Glazed Salmon

Crab Fried Rice, Sweet and Tangy Slaw

Seared Atlantic Salmon

Lemon Herb Butter Sauce

Wild Sea Bass

Tomato and Bacon Chardonnay Broth,
Wilted Spinach, Fresh Herbs

Sesame Seared Tuna

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

Gulf Redfish Oscar

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

STEAKHOUSE SIDES

Yukon Gold Mashed Potatoes

Five Cheese Potatoes Au Gratin

Lobster Mac and Cheese

Fresh Asparagus with Hollandaise

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

Glazed Cremini Mushrooms

Crab Fried Rice

Truffle Parmesan Fries

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

**Sautéed Green Beans
with Nueske's Bacon**

**Char-Grilled Broccoli, Calabrian
Chile and Pecorino Romano**

Jumbo Baked Potato

**Creamed or Roasted Garlic
Sautéed Spinach**