



## HYATT DIAMOND COCKTAILS

### DIAMOND BLOODY MARY

Daily's Bloody Mary Mix and Absolut Peppar vodka, garnished with a cocktail olive and lime wedge  
10

### DIAMOND ICE TEA

Cruzan rum, Smirnoff vodka, Beefeater gin and Daily's Triple Sec with sweet and sour, topped with Pepsi.  
Garnished with a lemon wheel and mint sprig  
11

### DIAMOND APPLE PIE MARTINI

Level vodka, Tuaca, apple juice and a splash of fresh lemon. Served in a chilled martini glass  
11

### DIAMOND RASPBERRY RICKEY

Tanqueray #10, Daily's Bar Syrup and Caribbean Groove Raspberry, a splash of fresj lime juice, topped  
with Sierra Mist. Garnished with a lime wheel and fresh raspberries  
13

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## STARTERS

### EDAMAME SEARED TUNA

Asian slaw, soba noodles, peanut sauce  
10

### DUCK AND SOBA SPRING ROLL

Light soy and wasabi dipping sauce  
9

### STONE FIRED FLAT BREAD

Artichoke, roasted tomato, kalamata olive, roasted garlic  
7

### TEMPURA DUSTED CALAMARI

Thai pepper, house-made ketchup  
9

### GRILLED CHICKEN QUESADILLA

Avocado and Pico de Gallo with Roasted Tomato Salsa  
9

### BUFFALO WINGS

Bleu cheese dipping sauce, carrots and celery  
8

### CHICKEN AND CORN CHOWDER

Sweet cream, sherry, smoked bacon, roasted tomato crustini  
6

### CAESAR SALAD

Romaine Spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton  
7

### ROASTED CAPRESE

Buffalo mozzarella, oven-roasted roma tomatoes, fresh basil, Allegheny farm micro greens  
9

### ALLEGHENY FIELD GREENS

Dried cranberries, pears, candied pecans, goat cheese and balsamic vinaigrette  
8

### BELLE FARM HOUSE SALAD

Iceberg, applewood smoked bacon, crisp pancetta, grape tomatoes, avocado, may tag bleu cheese  
dressing  
9

## ENTREES

### WHOLE WHEAT PENNE PASTA WITH SEARED SHRIMP

Toasted pine nuts, shaved garlic, fresh spinach and basil, feta and savory tomato sauce  
22

### FARM RAISED SPICED SALMON SALAD

Romaine, feta, cucumber, roasted pepper, chick peas, olives, tomato, lemon Dijon dressing  
18

### GRAIN MUSTARD CISTRUS GLAZED SNAPPER

Wilted spinach, beluga lentils, crisp pancetta, braised fennel essence  
23

### JUMBO LUMP CRAB CAKES

Avocado tartar, mustard aioli, balsamic syrup  
33

### PAN SEARED SCALLOPS

Leek Risotto, roasted tomato truffle oil  
25

### MAPLE GLAZED CHICKEN

Pan seared chicken breast, sweet potato puree, haricots verts, maple reduction  
22

### DOUBLE THICK GRILLED PORK CHOP

Cranberry, cherry jus, smashed Yukon gold potato  
24

### SLOW ROASTED PORK SANDWICH

Fried egg, German slaw, banana peppers, toasted garlic bun with house-made chips  
14

### PAPPARDELLE STROGANOFF

Pan seared tenderloin with brandy reduction, finished with sour cream  
23

### BLACK ANGUS BURGER

Topped with slow cooked pork, fried onion, herb spread, toasted garlic bun, sweet potato fries  
16

### OSSO BUCCO

Braised veal shank, fingerling potatoes, batonnet of parsnip, rutabaga, carrot  
28

### FILET MIGNON

8oz center cut, porcini mushroom butter, sweet potato fries  
37

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## WINES BY THE GLASS

### Sparkling

Segura Viudus, *Brut*, Spain 10

### White Wines

Beringer, *White Zinfandel*, California 8  
Bonterra, *Sauvignon Blanc*, California 11  
Danzante, *Pinot Grigio*, Italy 9  
Clean Slate, *Reisling*, Germany 8  
Franciscan, *Chardonnay*, California 12  
Canvas by Michael Mondavi,  
*Chardonnay*, California 9

### Red Wines

Estancia, *Pinot Noir*, California 11  
Razor's Edge, *Shiraz*, Australia 11  
J. Lohr, *Merlot*, California 12  
Canvas by Michael Mondavi,  
*Merlot*, California 9  
De Loach, *Pinot Noir*, California 13  
Canvas by Michael Mondavi,  
*Cabernet Sauvignon*, California 9  
Jacob's Creek, *Cabernet Sauvignon*  
South Eastern Australia 11

*Hyatt's very own private label wine, Canvas, which was developed for Hyatt by the Michael Mondavi Family. Learn more about Canvas wines at [canvaswines.com](http://canvaswines.com)*

AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES 6 OR MORE.  
AS A COURTESY TO OTHERS PLEASE REFRAIN FROM USING CELL PHONES DURING DINNER HOURS.