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Black diamond london ontario

The relevant COVID security protocols follow on the Black Diamond. If you want to review our protocols click here. We are pleased to announce that we will reopen on November 26, 2020 at 4pm over dinner. We are happy to serve you again! Chef Scotty Powell returns this year as a chef, and with it returns his delicious menu. You can expect to see some classic Black Diamond dishes, such as juicy 12 ounces of AAA+ Ribeye, as well as new dishes including Fettuccine Wild Mushroom with Lemon Garlic Cream sauce, and Diamond Greens. We are introducing a new take-out program this year, the Scotty Soup Stand. This will include a selection of soups made from scratch, and always delicious Braised Short Ribs cooked for you by our talented cuisine. They will be pre-packed for you to pick up frozen and prepare in the comfort of your own home. Another addition to the take away menu are four cocktail sets created by owner and bartender extraordinaire Theresa. She worked with local businesses to bring you the following sets: Margarita Kit Caesar Kit Martini Kit Whisky Sour Kit - using maple moonshine created after the dark distillery Behind the bar Teresa would shake off delicious cocktails and mix her signature boozy shakes. It has real fun for you this year with the addition of Mokko Mudslide! For those of you looking for something a little stronger, a Manhattan twist or honey girl will of course get in place. We work diligently to ensure that your experience in the Black Diamond Bar & Grill is delicious and enjoyable, but also safe, clean and distanced. We are very serious about the health and safety of you and your loved ones. Led by the BC and WorkSafeBC Restaurant and Food Services Association, we are building expansive protocols. This plan will be available on our website shortly. Stay tuned for more information soon, including our comprehensive Covid-19 security plan, a list of items available for takeaways. Thank you very much for your continued support, we can't wait to serve you and your loved ones. More restaurants in London Crabby Joe's Bar • Grill1449 Dundas StEastside Bar & Grill - Live Music & Entertainment, London, 0750 Hamilton Rdred lobster1150 Wellington RdRiverdale Family restaurant360 Springbank DrSakata Ramen219 Queens AveTim Hortons1322 Commissioners Rd WJohnny'sShawF-ane Park Rd EJimbo's Pub & Eatery920 Commissioners Rd EHanata Sushi House900 Oxford St Eameli Wharnclyffe Rd NHoang Minh Restaurant104 Adelaide St.Svong's Garden2101 Aldersbrook RdTanakaya Japanese Restaurant130 King StMustang Sally's99 Belmont Dr\$ • Bar & Grill Hours: 1440 Jalna Blvd, London (226) 663-3263 Google Facebook Ratings Tripadvisor Take-Out/ Delivery Options More reviews(13) Monday 11AM - 11PM Tuesday 11AM - 11PM Wednesday - 11PM 4er bep 11AM - - Friday 11AM - 11PM Saturday 11AM - 11PM Sunday 12 - 7PM Hours or services may vary due to COVID-19. Please contact the company to check the hours and availability of seats. Definitely a lot of locals in the bar. What was interesting - to hear what was important in their area, which teams they support, etc. but the food was a star. My chicken caesarian wrapper and my wife's chicken quesadilla were wonderful. Although... Morgan needs a bit of seasoning, she took care of us just fine. Keep it that way, Darlin!More Philly steak sandwich with sausage onion green pepper and mozzarella cheese served withfries \$10.00 chicken fingers bread chicken fingers served with french fries and plum sauce \$9.00 fried chicken sandwich 4oz fried chicken breast topped with tomato salad onion and mayo served with french fries \$8.50 Grilled chicken caesar wrap classic Caesar salad with grilled chicken breast wrapped ina flour tortilla served with french fries \$8.99 Deluxe burger ground beef topped with cheese salad tomatoes and onions served with french fries \$7.95 Chicken or quesadilla steak fried chicken or steak with cheese peppers and onions on fried flour tortillas served with sour cream and salsa \$9.99 steak 8oz steak cooked to your liking with french fries and vegetables \$12.99 chicken & mushroom fettucci fettuccine noodles mushrooms and fried chicken, pocket in sauce acreamy alfredo served with garlic toast \$10.99 \$6.95 french fries with gravy choked in cheese method \$6.50 Nachos corn tortilla chips topped with pepper on jalapaeno pepper pepper and cheese served with sour cream and salsa \$8.50 \$4.00 wings tossed with sauce on the side of soft medium hot or honey garlic \$8.50 (1lb) \$15.00 (2lb) Black diamond dish chicken wings fried salted cucumbers mozzarella rings onion sweet potato fries served with celery and carrot sticks and dipping sauces \$17.00 House salad tomatoes cucumbers and onions with a choice of dressing blue cheese Italian or balsamic side \$5.00 big \$8.00 Caesar salad bacon bites cheese cereal and parmesan cheese thrown into the caesarian dressing side of \$6.00 big \$9.00 Greek salad cucumber tomatoes and onion nods in creamy dressing topped with black olives and feta side \$ 6.00 big \$9.00 add chicken \$4.00 Homemade Day Soup Made Freshdaily and Served With Garlic Toast \$5.00 \$5.00 \$5.00

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