

Serving Our Guests  
Since 1983

# DIAMONDS

## STEAK & SEAFOOD

GF = GLUTEN FREE V = VEGETARIAN

Brunch 9:00am-2:00pm Sundays

## BREAKFAST SPECIALTIES

<b>TRADITIONAL EGG BREAKFAST</b>	9
<i>2 eggs any style, bacon, sausage or ham, Craig's crispy hash browns, choice of toast</i>	
<b>CARROT CAKE FRENCH TOAST <sup>V</sup></b>	11
<i>Griddled carrot cake, candied walnuts, maple cream cheese, maple syrup</i>	
<b>TRADITIONAL PANCAKES <sup>V</sup></b>	11
<i>3 pancakes [plain, dark chocolate chunk OR blueberry], whipped butter, maple syrup</i>	
<b>DUTCH BABY PANCAKE <sup>V</sup></b>	12
<b>Fresh baked to order. Please allow 20 minutes.</b> <i>Wild berry compote, powdered sugar, lemon</i>	
<b>CORNED BEEF HASH</b>	11
<i>2 poached eggs, melted colby jack cheese, scallions, toasted English muffin</i>	
<b>STEAK AND EGGS</b>	13
<i>2 eggs any style, 5oz. center cut sirloin, Craig's crispy hash browns, choice of toast</i>	
<b>TRADITIONAL EGGS BENEDICT</b>	14
<i>2 poached eggs, Dearborn ham, hollandaise, Wolferman's English muffin</i>	
<b>CRAB CAKE EGGS BENEDICT</b>	16
<i>2 poached eggs, Chesapeake Crab Cakes, hollandaise, Wolferman's English muffin</i>	

## OMELETS

Served with your choice of toast.

<b>WILD MUSHROOM AND ASPARAGUS</b>	11
<i>Fontina cheese, madeira sauce</i>	
<b>VEGGIE <sup>GF V</sup></b>	11
<i>Roasted tomatoes, red onion, zucchini, spinach, feta, fresh pesto</i>	
<b>SHORT RIB</b>	12
<i>Slow braised short rib, goat cheese, caramelized onions, fresh herbs</i>	
<b>SOUTHWESTERN <sup>GF</sup></b>	12
<i>Smoked bacon, avocado, colby jack cheese, pico de gallo</i>	
<b>SAUSAGE AND SAGE <sup>GF</sup></b>	12
<i>Italian sausage, mozzarella, caramelized onions, sage</i>	

## FRUITS + GRAINS

<b>FRESH FRUIT BOWL</b>	7
<i>Seasonal fruit and berries</i>	
<b>GRANOLA AND GREEK YOGURT</b>	7
<i>Housemade granola, Granny smith apples</i>	

## BREAKFAST SIDES

<b>APPLEWOOD BACON</b>	4	<b>TOAST</b>	2
<b>CRAIG'S HASHBROWNS</b>	4	<b>ENGLISH MUFFIN</b>	2
<b>BREAKFAST SAUSAGE</b>	4	<b>SINGLE PANCAKE</b>	3
<b>DEARBORN HAM</b>	4	<b>2 EGGS ANY STYLE</b>	4

## DRINKS

<b>AMR BLOODY MARY</b>	9
<i>House infused pepper vodka, sriracha, worcestershire, mild pepper olive</i>	
<b>BUBBLE + BERRIES MIMOSA*</b>	12
<i>Grand Marnier marinated berries, fresh squeezed orange juice, champagne * \$3 Refills</i>	
 <b>ALMOST BOTTOMLESS MIMOSAS**</b>	10
<i>** \$1 Refills</i>	

## ENTREE SALADS

<b>KALE AND QUINOA SALAD <sup>GF</sup></b>	9.95
<i>Shredded kale with quinoa, golden raisin, pickled red onion, parmesan, pine nuts, champagne vinaigrette</i>	
<b>CLASSIC CHICKEN CAESAR SALAD</b>	11.95
<i>Crisp romaine, fresh grilled chicken breast, shaved Parmesan, house garlic-herb croutons, creamy caesar dressing</i>	
<b>ANN ARBOR CHICKEN SALAD <sup>GF</sup></b>	12.95
<i>Romaine, champagne vinaigrette, Danish blue cheese, walnuts, dried cranberries</i>	
<b>DIAMOND'S SIGNATURE STEAK SALAD</b>	13.95
<i>Chopped romaine, Filet Mignon tips, Danish blue cheese, crispy fried onions, cucumbers, roma tomatoes, blue cheese dressing</i>	
<b>BABY SPINACH SALMON SALAD <sup>GF</sup></b>	14.95
<i>Atlantic salmon, goat cheese, spiced pecans, candied bacon, roasted tomatoes, Michigan maple vinaigrette</i>	

## LUNCH ENTREES

Entrees served with your fresh green beans and choice of potato. Pastas served with your choice of side salad.

<b>DIAMOND'S "WORLD FAMOUS"</b>	
<b>FILET MIGNON TIPS <sup>GF</sup></b>	<i>Sweet cajun sauce</i>
4 oz. ♦ 15.95 8 oz. ♦ 19.95 12 oz. ♦ 27.95	
<b>SWEET CAJUN CHICKEN SKEWER <sup>GF</sup></b>	12.95
<i>Marinated and grilled chicken breast, sweet cajun sauce</i>	
<b>OUR FAMOUS MAC 'N CHEESE</b>	10.95
<i>Large Macaroni noodles, our famous 4 cheese sauce, sharp cheddar cheese, toasted crumbs</i>	
<b>CREOLE SHRIMP LINGUINE</b>	13.95
<i>Cream sauce, large gulf shrimp, arugula, tomato, shaved Parmesan</i>	
<b>CHESAPEAKE BAY CRAB CAKES</b>	14.95
<i>Old Bay, red pepper, sweet onion, fresh lemon, creole mustard, house made lobster cream sauce</i>	
<b>TEMPURA SHRIMP</b>	14.95
<i>Hand battered, lightly fried</i>	
<b>PAN SEARED ATLANTIC SALMON <sup>GF</sup></b>	15.95
<i>Grilled lemon herb butter</i>	

## SANDWICHES

<b>BLACK BEAN BURGER <sup>V</sup></b>	10.95
<i>House made black bean patty, caramelized onions, brioche bun</i>	
<b>CALIFORNIA CLUB</b>	10.95
<i>Grilled chicken breast, pepper jack cheese, bacon, avocado spread, lettuce, tomato, grilled sourdough</i>	
<b>HOWELL'S BEST PATTY MELT</b>	11.95
<i>Grilled burger on local, sliced rye bread, Swiss cheese, flat top grilled onions, tavern sauce</i>	
<b>CLASSIC CHEESE BURGER</b>	12.95
<i>Signature sauce and Wisconsin aged cheddar</i>	
<b>DIAMOND BURGER</b>	13.45
<i>Swiss cheese, pepper jack cheese, crispy fried onions</i>	
<b>PRIME RIB SANDWICH</b>	13.95
<i>Slow roasted prime rib, melted Swiss cheese, sourdough baguette, au jus, horseradish cream</i>	