

Serving Our Guests
Since 1983

DIAMONDS STEAK & SEAFOOD

GF = GLUTEN FREE V = VEGETARIAN

Brunch 10:00am-2:00pm Sundays

DRINKS FOR BRUNCH

AMR BLOODY MARY

House infused pepper vodka, sriracha, worcestershire, mild pepper olive

9

HOWELL MELON BELLINI

Prosecco, mint, ginger, Howell melon

11



ALMOST BOTTOMLESS MIMOSAS**

** \$1 Refills

12

BUBBLE + BERRIES MIMOSA*

Grand Marnier marinated berries, fresh squeezed orange juice, champagne * \$3 Refills

12

BREAKFAST SPECIALTIES

TRADITIONAL PANCAKES ^V

3 pancakes [plain, dark chocolate chunk OR blueberry], whipped butter, maple syrup

11

CARROT CAKE FRENCH TOAST ^V

Griddled carrot cake, candied walnuts, maple cream cheese, maple syrup

11

CORNED BEEF HASH

2 poached eggs, melted colby jack cheese, scallions, toasted English muffin

11

TRADITIONAL EGGS BENEDICT

2 poached eggs, Dearborn ham, hollandaise, Wolferman's English muffin

14

CRAB CAKE EGGS BENEDICT

2 poached eggs, Chesapeake Crab Cakes, hollandaise, Wolferman's English muffin

16

OMELETS

Served with your choice of toast.

WILD MUSHROOM AND ASPARAGUS

Fontina cheese, madeira sauce

11

VEGGIE ^{GF V}

Roasted tomatoes, red onion, zucchini, spinach, feta, fresh pesto

11

SHORT RIB

Slow braised short rib, goat cheese, caramelized onions, fresh herbs

12

SOUTHWESTERN ^{GF}

Smoked bacon, avocado, colby jack cheese, pico de gallo

12

SAUSAGE AND SAGE ^{GF}

Italian sausage, mozzarella, caramelized onions, sage

12

FRUITS + GRAINS

FRESH FRUIT BOWL

Seasonal fruit and berries

7

GRANOLA AND GREEK YOGURT

Housemade granola, Granny smith apples

7

BREAKFAST SIDES

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

ENTREE SALADS

KALE AND QUINOA SALAD ^{GF}

Shredded kale with quinoa, golden raisin, pickled red onion, parmesan, pine nuts, champagne vinaigrette

9.95

CLASSIC CHICKEN CAESAR SALAD

Crisp romaine, fresh grilled chicken breast, shaved Parmesan, house garlic-herb croutons, creamy caesar dressing

11.95

ANN ARBOR CHICKEN SALAD ^{GF}

Romaine, champagne vinaigrette, Danish blue cheese, walnuts, dried cranberries

12.95

DIAMOND'S SIGNATURE STEAK SALAD

Chopped romaine, Filet Mignon tips, Danish blue cheese, crispy fried onions, cucumbers, roma tomatoes, blue cheese dressing

13.95

BABY SPINACH SALMON SALAD ^{GF}

Atlantic salmon, goat cheese, spiced pecans, candied bacon, roasted tomatoes, Michigan maple vinaigrette

14.95

LUNCH ENTREES

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

DIAMOND'S "WORLD FAMOUS"

FILET MIGNON TIPS ^{GF} Sweet cajun sauce

4 oz. ♦ 15.95 8 oz. ♦ 19.95 12 oz. ♦ 27.95

SWEET CAJUN CHICKEN SKEWER ^{GF}

Marinated and grilled chicken breast, sweet cajun sauce

12.95

OUR FAMOUS MAC 'N CHEESE

Cavatappi noodles, our famous 4 cheese sauce, sharp cheddar cheese, toasted crumbs

10.95

CREOLE SHRIMP LINGUINE

Cream sauce, large gulf shrimp, arugula, tomato, shaved Parmesan

13.95

CHESAPEAKE BAY CRAB CAKES

Old Bay, red pepper, sweet onion, fresh lemon, creole mustard, house made lobster cream sauce

14.95

TEMPURA SHRIMP

Hand battered, lightly fried

14.95

PAN SEARED ATLANTIC SALMON ^{GF}

Grilled lemon herb butter

15.95

SANDWICHES

BLACK BEAN BURGER ^V

House made black bean patty, caramelized onions, brioche bun

10.95

CALIFORNIA CLUB

Grilled chicken breast, pepper jack cheese, bacon, avocado spread, lettuce, tomato, grilled sourdough

10.95

HOWELL'S BEST PATTY MELT

Grilled burger on local, sliced rye bread, Swiss cheese, flat top grilled onions, tavern sauce

11.95

CLASSIC CHEESE BURGER

Signature sauce and Wisconsin aged cheddar

12.95

DIAMOND BURGER

Swiss cheese, pepper jack cheese, crispy fried onions

13.45

PRIME RIB SANDWICH

Slow roasted prime rib, melted Swiss cheese, sourdough baguette, au jus, horseradish cream

13.95