

DIAMONDS

STEAK & SEAFOOD

GLUTEN FREE & VEGETARIAN LUNCH MENU

GF= Gluten Free V = Vegetarian

STARTERS

“SMOKING” SHRIMP COCKTAIL GF

Four super jumbo gulf shrimp slow boiled with aromatic spices, black peppercorns and fresh lemon. Served chilled over smoking dry ice with our Steakhouse cocktail sauce ♦ 3.95/ea.

SPINACH & ARTICHOKE DIP V

Spinach, artichokes, roasted garlic baked with Mozzarella and Parmesan cheese served with our crispy Mediterranean pita ♦ 9.95

TOASTED ALMOND BRIE V

Imported French brie cheese baked with a toasted almond crust served with warm agave pita chips and a fresh wild berry compote ♦ 11.25

ENTRÉE SALAD

KALE AND QUINOA SALAD GF

Shredded kale with quinoa, golden raisin, pickled red onion, parmesan, pine nuts, champagne vinaigrette ♦ 9.95

Ask your server about adding grilled chicken, salmon or Filet Mignon Tips!

SANDWICH

BUILT ON A FRESH BAKED BRIOCHE BUN AND ARE SERVED WITH FRENCH FRIES.

BLACK BEAN BURGER V

Made in house topped with caramelized onions ♦ 9.95

CHICKEN

CHICKEN ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES

SWEET CAJUN CHICKEN SKEWER GF

Fresh chicken breast skewered, marinated and grilled with our famous sweet cajun sauce ♦ 12.95

PASTA

ALL PASTAS INCLUDE A CUP OF SOUP OR A HOUSE SALAD.

We proudly serve locally made Mama Mucci's Pasta.

Gluten free pasta available upon request.

“OUR FAMOUS” MAC N’ CHEESE V

Cavatappi pasta tossed in our famous 4 cheese sauce baked with sharp cheddar cheese and toasted butter crumbs ♦ 10.95

Ask your server about adding grilled chicken, shrimp or Filet Mignon Tips!

CREOLE CHICKEN CAVATAPPI

Pan roasted chicken breast, caramelized onions, smoked bacon and tomatoes tossed in a light cajun cream sauce ♦ 12.95

CHICKEN LINGUINE ALFREDO

Locally made linguine pasta tossed in a scratch made roasted garlic alfredo sauce with fresh grilled chicken ♦ 13.95

DIAMONDS TWISTED STROGANOFF

Cavatappi pasta tossed in our house made Stroganoff sauce with our famous Filet Mignon Tips, steakhouse mushrooms and fresh herbs ♦ 14.95

OUR SIGNATURE SEAFOOD PASTA

Linguine pasta, house made lobster cream sauce, fresh asparagus tips, Gulf shrimp, topped with crab cakes ♦ 17.95

FRESH FISH & SHELLFISH

Our fish and shellfish are flown in 4-5 times a week to ensure maximum freshness.

FRESH FISH AND SHELLFISH ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

ATLANTIC SALMON

Our salmon is brought in fresh and cut right here in house

GRILLED ♦ house made lobster cream sauce ^{GF} ♦ 15.95

PAN SEARED ♦ grilled lemon herb butter ^{GF} ♦ 15.95

BLACKENED ♦ house blend Cajun seasoning ^{GF} ♦ 15.95

PAN SEARED SEA SCALLOPS ^{GF}

Fresh jumbo sea scallops caramelized and served over a rich champagne butter sauce ♦ 18.95

MAINE LOBSTER TAIL ^{GF}

One cold water Maine lobster tail broiled in the oven with whole butter and Old Bay. Served with drawn butter and lemon ♦ 19.95

GULF SHRIMP

SAUTEÉD ♦ garlic, white wine, diced tomatoes ^{GF} ♦ 14.95

GRILLED ♦ lemon butter, parsley ^{GF} ♦ 14.95

SIDES

♦ 2.95

Smashed Potatoes ^{GF}

Fresh Green Beans ^{GF V}

Steakhouse Mushrooms ^{GF V}

French Fries ^V

Chophouse Cream Corn ^{GF V}

Rice Pilaf ^{GF V}

SIGNATURE SIDES

♦ 4.95

Grilled Asparagus ^{GF V}

House Salad ^{GF V}

Caesar Salad ^V

Sweet Potato Fries ^V

Diamonds Mac n' Cheese ^V

Crispy Brussels Sprouts ^V

Loaded Smashed Potatoes ^{GF}

SUBSTITUTE SIGNATURE SIDES TO ANY MEAL ♦ 1.95 each

STEAKS

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

We serve only the finest hand selected Mid-western beef aged at least 28 days for perfect flavor and tenderness.

DIAMOND'S "WORLD FAMOUS" FILET MIGNON TIPS ^{GF}

with sweet cajun sauce served on skewers

4 oz. ♦ 15.95 8 oz. ♦ 19.95

TOP SIRLOIN ^{GF}

Center Cut 8 oz. ♦ 19.95

NEW YORK STRIP STEAK ^{GF}

C.A.B. Center Cut 12 oz. ♦ 28.95

FILET MIGNON ^{GF}

Center Cut 7 oz. ♦ 29.95

DIAMONDS MIXED GRILL ^{GF}

Filet Mignon Tip skewer, grilled shrimp skewer, grilled chicken skewer with sweet cajun sauce ♦ 25.95

TOP YOUR STEAK

1.50 each

♦ Danish Blue Cheese ^V

♦ Grilled Onions ^{GF V}

♦ Steakhouse Mushroom ^{GF V}

♦ Crispy Fried Onions ^V

ADD TO ANY ENTRÉE

♦ Filet Mignon Tips ^{GF} Skewer 8

♦ Garlic Butter Shrimp ^{GF} 9

♦ Seared Sea Scallops ^{GF} 12

♦ Maine Lobster Tail ^{GF} 18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.