

# STARTERS

## SPINACH & ARTICHOKE DIP

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

## CALAMARI

*Crispy calamari hand breaded to order and flash fried served with our house made sweet chili sauce* ♦ 10.45

## CHESAPEAKE BAY CRAB CAKES

*Old Bay, red pepper, sweet onion, fresh lemon, creole mustard, served with our house made lobster cream sauce* ♦ 10.95

## TOASTED ALMOND BRIE

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

## SONOMA GOAT CHEESE RAVIOLI

*Handmade ravioli stuffed with goat cheese, tossed with tomatoes, wild mushrooms and a white wine herb sauce* ♦ 11.95

## SHRIMP CEVICHE

*Gulf shrimp, avocado, jalapeno, fresh lime with crispy wontons* ♦ 12.25

## “SMOKING” SHRIMP COCKTAIL

*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* ♦ 12.95

# ENTRÉE SALADS

## KALE AND QUINOA SALAD

*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!*

## CLASSIC CHICKEN CAESAR SALAD

*Crisp romaine topped with fresh grilled chicken breast, shaved imported Parmesan and house garlic-herb croutons, served with our creamy caesar dressing* ♦ 11.95

## ANN ARBOR CHICKEN SALAD

*Crisp romaine tossed with champagne vinaigrette, topped with Danish blue cheese, walnuts and dried cranberries* ♦ 12.95

## DIAMOND'S SIGNATURE STEAK SALAD

*Chopped romaine with our famous Filet Mignon tips, imported Danish blue cheese, crispy fried onions, cucumbers, roma tomatoes - pairs perfectly with our house made blue cheese dressing* ♦ 13.95

## BABY SPINACH SALMON SALAD

*Fresh in-house-cut grilled Atlantic salmon, goat cheese, spiced pecans, candied bacon, roasted tomatoes, Michigan maple vinaigrette* ♦ 14.95

## OUR HOUSEMADE DRESSINGS

*Michigan maple vinaigrette, red wine vinaigrette, champagne vinaigrette, wild berry vinaigrette, creamy caesar, buttermilk ranch, blue cheese*

# 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

*with sweet cajun sauce served on skewers*

4 oz. ♦ 15.95      8 oz. ♦ 19.95

## TOP SIRLOIN

*Center Cut 8oz. ♦ 18.95*

## NEW YORK STRIP STEAK

*12oz. ♦ 27.95*

## FILET MIGNON

*Center Cut 7 oz. ♦ 29.95      Center Cut 9 oz. ♦ 31.95*

## "THE JACK"

*Prime ribeye filet 10 oz. ♦ 28.95*

## OUR SIGNATURE RIBEYE

*C.A.B., crispy fried onions, Danish blue cheese*

*12 oz. ♦ 23.95      16 oz. ♦ 27.95*

## DOWNTOWN MIXED GRILL

*Filet Mignon Tip skewer, grilled shrimp skewer,  
grilled chicken skewer with sweet cajun sauce ♦ 24.95*

## STEAK "BRAZZO"

*Our "World Famous" char grilled Filet Mignon Tips over a  
mushroom Madeira wine sauce and served over a bed of  
smashed potatoes, served with soup or house salad ♦ 18.95*

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### TOP YOUR STEAK ♦ 1.95 each

- ♦ Danish Blue Cheese
- ♦ Grilled Onion
- ♦ Steakhouse Mushrooms
- ♦ Crispy Fried Onions

## ADD TO ANY ENTRÉE

- ♦ Sweet Cajun Chicken Skewer 6
- ♦ Filet Mignon Tips Skewer 8
- ♦ Garlic Butter Shrimp 9
- ♦ Maine Lobster Tail 15

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

# SEAFOOD

SEAFOOD ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

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

## CHESAPEAKE BAY CRAB CAKES

*Old Bay, red pepper, sweet onion, fresh lemon, creole mustard, served with our house made lobster cream sauce* ◆ 14.95

## GULF SHRIMP

◆ 14.95

SAUTEÉD ◆ *garlic, white wine, diced tomatoes*

TEMPURA ◆ *hand battered, lightly fried*

COCONUT ◆ *flash fried, Japanese panko, fresh coconut*

## ATLANTIC SALMON

OUR SALMON IS BROUGHT IN FRESH AND CUT RIGHT HERE IN HOUSE

◆ 15.95

GRILLED ◆ *house made lobster cream sauce*

TERIYAKI ◆ *teriyaki glaze, grilled sweet pineapple*

PAN SEARED ◆ *grilled lemon herb butter*

BLACKENED ◆ *house blend Cajun seasoning*

## GREAT LAKES PERCH

*Great Lakes Perch dusted with seasoned flour and lightly fried, served with remoulade* ◆ 16.95

## PAN SEARED SEA SCALLOPS

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

## MAINE LOBSTER TAIL

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

*Add lobster tail 12.00*

# CHICKEN

CHICKEN ENTREES ARE SERVED WITH YOUR  
CHOICE OF TWO SIDES.

## SWEET CAJUN CHICKEN SKEWER

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

## TERIYAKI CHICKEN

*Simply grilled, sweet teriyaki glaze, grilled fresh pineapple* ◆ 12.95

## PARMESAN CHICKEN

*Parmesan and panko encrusted chicken breast  
served over a creamy beurre blanc sauce* ◆ 13.45

## MOZZARELLA CHICKEN MADEIRA

*Fresh chicken breast grilled and finished with melted mozzarella  
cheese and shaved asparagus spears topped with our sweet  
mushroom Madeira wine sauce* ◆ 13.95

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# 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

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

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

## CHICKEN LINGUINE ALFREDO

*Locally made linguine pasta tossed in a scratch made  
roasted garlic alfredo sauce with fresh grilled chicken* ◆ 12.45

## CREOLE GULF SHRIMP PASTA

*Fresh linguine pasta in a light, spicy cream sauce  
with large gulf shrimp, fresh arugula, tomato  
and shaved imported Parmesan* ◆ 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 a crab cake* ◆ 16.95

*SUB grilled salmon* ◆ Add 3

# STEAKHOUSE BURGERS & SANDWICHES

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

UPGRADE TO A SIGNATURE SIDE FOR ONLY \$1.95.

Our Steakhouse burgers are a blend of short rib, brisket and chuck.

## BLACK BEAN BURGER

*Made in house topped with caramelized onions* ◆ 10.95

## CLASSIC CHEESE BURGER

*Signature sauce and Wisconsin Aged Cheddar* ◆ 12.95

## DIAMOND BURGER

*Swiss and pepper jack cheeses, crispy fried onions* ◆ 13.45

## STEAKHOUSE BACON BURGER

*Caramelized onions, Applewood smoked bacon,  
Swiss cheese* ◆ 13.95

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES.

UPGRADE TO A SIGNATURE SIDE FOR ONLY \$1.95.

## CALIFORNIA CLUB

*Grilled chicken breast, pepper jack cheese, bacon, avocado spread,  
lettuce and tomato on grilled sourdough* ◆ 10.95

## PATTY MELT

*Grilled burger on local, sliced rye bread topped with Swiss cheese,  
flat top grilled onions and tavern sauces* ◆ 11.95

## FRENCH DIP

*Slow roasted prime rib, shaved thin with melted Swiss cheese,  
on a sourdough baguette, served with au jus  
and horseradish cream* ◆ 13.95

## SIDES ◆ 2.95

Smashed Potatoes

Fresh Green Beans

Rice Pilaf

Chophouse Cream Corn

German Tomato Soup (Sat-Thur)

Clam Chowder (Fridays only)

French Fries

Steakhouse Mushrooms

## SIGNATURE SIDES ◆ 4.95

Grilled Asparagus

French Onion Soup (cup)

Parmesan Truffle Fries

Diamonds Mac n' Cheese

Loaded Smashed Potatoes

House Salad

Caesar Salad

Kale and Quinoa Salad

Sweet Potato Fries

Crispy Brussels Sprouts

SUBSTITUTE SIGNATURE SIDES TO ANY MEAL ◆ 1.95 each