

STARTERS

“SMOKING” SHRIMP COCKTAIL

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

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

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 ♦ 11.45

CALAMARI

Crispy calamari hand breaded to order and flash fried served with our house made sweet chili sauce ♦ 11.95

SHRIMP CEVICHE

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

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

OUR HOUSEMADE DRESSINGS

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. ♦ 19.95

NEW YORK STRIP STEAK

12oz. ♦ 28.95

FILET MIGNON

Center Cut 7 oz. ♦ 29.95

OUR SIGNATURE RIBEYE

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

14 oz. ♦ 28.95

DIAMONDS MIXED GRILL

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

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 ♦ 19.95*

TOP YOUR STEAK

1.50 each

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

ADD TO ANY ENTRÉE

- ♦ Filet Mignon Tips Skewer 8
- ♦ Garlic Butter Shrimp 9
- ♦ Seared Sea Scallops 12
- ♦ Maine Lobster Tail 18

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

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.

CHESAPEAKE BAY CRAB CAKES

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

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

GULF SHRIMP

◆ 14.95

SAUTEÉD ◆ *garlic, white wine, diced tomatoes*

GRILLED ◆ *lemon butter, parsley*

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

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 ◆ 13.95

CHICKEN PICATTA

*Tender chicken cutlets sauteed in a lemon caper
sauce with artichokes.* ◆ 14.45

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!*

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 a crab cake* ◆ 17.95

STEAKHOUSE BURGERS & SANDWICHES

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

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.

BLACK BEAN BURGER

Made in house topped with caramelized onions ◆ 9.95

CLASSIC CHEESE BURGER

Signature sauce and Wisconsin Aged Cheddar ◆ 12.95

DIAMOND BURGER

Swiss and pepper jack cheeses, crispy fried onions ◆ 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* ◆ 11.95

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* ◆ 15.95

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)

Diamonds Mac n' Cheese

Loaded Smashed Potatoes

House Salad

Caesar Salad

Sweet Potato Fries

Crispy Brussels Sprouts

SUBSTITUTE SIGNATURE SIDES TO ANY MEAL ◆ 1.95 each