

starters

“smoking” jumbo shrimp cocktail ♦ 4.95 each
gulf shrimp, lemon, steakhouse cocktail sauce, smoking dry ice

filet mignon sliders ♦ 8 each
caramelized onion aioli, peppery arugula, brioche slider bun

lobster sliders ♦ 10 each
lobster salad, lemon, chives, peppery arugula, brioche slider bun

spinach & artichoke dip ♦ 11.95
spinach, artichokes, roasted garlic, mozzarella, parmesan, crispy pita

chesapeake bay crab cakes ♦ 12.95
old bay, red pepper, lemon, lobster cream sauce

toasted almond brie ♦ 14.45
toasted almond crust, agave pita chips, wild berry compote

gulf shrimp ceviche ♦ 13.95
gulf shrimp, avocado, jalapeño, lime, crispy wontons

crispy calamari ♦ 15.95
hand breaded to order and flash fried, sweet chili sauce

soup & salads

german tomato ♦ bowl 5.95

baked french onion ♦ bowl 8.95

kale and quinoa salad ♦ 13.95
shredded kale with quinoa, golden raisin, pickled red onion, parmesan, pine nuts, champagne vinaigrette

classic chicken caesar salad ♦ 15.95
crisp romaine, shaved parmesan, garlic-herb croutons, creamy caesar dressing

ann arbor chicken salad ♦ 15.95
crisp romaine tossed with champagne vinaigrette, topped with danish blue cheese, walnuts and dried cranberries

diamonds signature steak salad ♦ 19.95
crisp romaine, our ‘world famous’ filet mignon tips, danish blue cheese, crispy fried onions, cucumbers, roma tomatoes, blue cheese dressing

ask your server about adding chicken, salmon or filet mignon tips

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, lettuce, tomato, onion and pickle

classic cheese burger ♦ 13.95
brioche bun, wisconsin aged cheddar

diamond burger ♦ 14.95
brioche bun, swiss & pepper jack cheeses, crispy fried onions

mushroom swiss burger ♦ 14.95
roasted wild mushrooms, swiss cheese

beyond burger ♦ 13.95
plant based burger, caramelized onion

fall/winter 2024
menu

DIAMONDS STEAK & SEAFOOD

order carry out
call 517-548-5500

featuring hand cut steaks

all steaks are responsibly farmed, aged for at least 28 days, seasoned and broiled at 1200 degrees

steak entrees served with choice of 2 sides - substitute a signature side for 2.50

diamonds “world famous” filet mignon tips 4 oz. ♦ 20.95 8 oz. ♦ 27.95
sweet cajun sauce, served on skewers

top sirloin ♦ 27.95
8 oz. center cut

diamonds mixed grill ♦ 33.95
filet mignon tips skewer, lemon butter shrimp skewer, sweet cajun chicken skewer

our signature ribeye ♦ 43.95
14 oz. center cut, crispy fried onions, danish blue cheese

filet mignon ♦ 45.95
7 oz. center cut

add rubs & sauces

cajun blackened rub ♦ 2 kona coffee & brown sugar rub ♦ 2
diamonds signature zip sauce ♦ 2 cabernet demi-glace ♦ 2

top your steak

danish blue cheese ♦ 3 grilled onions ♦ 3
steakhouse mushrooms ♦ 3 crispy fried onions ♦ 3

steak “brazzo” ♦ 26.95

our “world famous” char grilled filet mignon tips, topped with mushroom madeira wine sauce over smashed potatoes, served with choice of soup or salad

prime rib 12 oz. ♦ 39.95 16 oz. ♦ 49.95

- available Fridays and Saturdays ONLY -
roasted 12 hours overnight | scratch-made au jus, horseradish sour cream sauce, served with choice of 2 sides

fresh fish & shellfish

seafood entrees served with choice of 2 sides - substitute a signature side for 2.50

chesapeake bay crab cakes ♦ 21.95
old bay, red pepper, lemon, lobster cream sauce

atlantic salmon ♦ 24.95
grilled - lobster cream sauce
teriyaki glazed - pineapple mango salsa
pan seared - grilled lemon herb butter
blackened - house blend Cajun seasoning

pan seared sea scallops ♦ 32.95
champagne butter sauce, fresh herbs

lobster risotto

♦ 28.95 ♦
mushrooms, scallions, pancetta, parm crisp

served with choice of soup or salad

gulf shrimp ♦ 22.95

sautéed - garlic, white wine, roasted tomatoes
char-grilled - basted with herbed lemon butter

diamonds perch ♦ 27.95
dusted with seasoned flour and lightly fried, served with remoulade

cold water lobster tail ♦ 28.95
broiled, drawn butter, lemon
add an extra lobster tail + \$20

add to any entree

sweet cajun chicken skewer ♦ 6 filet mignon tip skewer ♦ 12 garlic butter shrimp ♦ 10
seared sea scallops ♦ 13 maine lobster tail ♦ 20

chicken

*chicken entrees served with choice of 2 sides
substitute a signature side for 2.50*

sweet cajun chicken skewers ♦ 17.95
grilled with sweet cajun sauce

teriyaki chicken ♦ 19.95
sweet teriyaki glaze, pineapple mango salsa, scallions

pasta

*gluten free pasta available upon request
all pastas are served with choice of soup or house salad*

“our famous” mac n’ cheese ♦ 13.95
cavatappi, our famous 4 cheese sauce, baked with sharp cheddar cheese, toasted butter crumbs

chicken linguine alfredo ♦ 18.95
grilled chicken, garlic parmesan cream sauce

howell’s 1983 seafood pasta ♦ 25.95
linguine, lobster cream sauce, asparagus, gulf shrimp, topped with chesapeake bay crab cakes

sides ♦ 3.49 each

smashed potatoes ♦ cup german tomato soup
fresh green beans ♦ french fries ♦ steakhouse mushrooms

signature sides ♦ 5.95 each

cup baked french onion soup ♦ house salad ♦ caesar salad
grilled asparagus ♦ diamonds mac n’ cheese
loaded smashed potatoes ♦ crispy brussels sprouts

dessert

crème brûlée ♦ 10
Madagascar vanilla bean, fresh berries, mint

pot de crème ♦ 10
Dark chocolate custard, berry coulis, sea salt, whipped cream

mom’s famous carrot cake ♦ 11
Served warm and frosted to order. Also available gluten free

warm butter cake ♦ 12
Flambéed tableside, fresh berry coulis, vanilla bean ice cream

sorbet or ice cream ♦ 5
dairy free seasonal sorbet ♦ vanilla bean ice cream

www.merkelrestaurants.com

ask your server about menu items that are cooked to order or served raw consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

wine

house wine

	4OZ/7OZ	BTL
CABERNET SAUVIGNON VISTA POINT	8.00/11.00	40
CHARDONNAY VISTA POINT	7.00/10.00	35
MERLOT VISTA POINT	7.00/10.00	35
PINOT GRIGIO SYCAMORE LANE	9.00/13.00	45

bubbles & sparkling

	flute	BTL
SPARKLING KILA CAVA, PENEDES, SPAIN	8.00	40
SPARKLING LES ALLIES BLANC DE BLANCS CÔTE D'OR BURGUNDY, FRANCE	9.00	40
SPARKLING FERRARI BRUT NV TRENTO, ITALY		60
PROSECCO RUGGERI, VENETO, ITALY	10.00	40
CHAMPAGNE MOET & CHANDON IMPERIAL ROSE - NV, CHAMPAGNE, FRANCE		115
CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL NV CHAMPAGNE, FRANCE		125

white & rosé by the glass

	4OZ/7OZ	BTL
WHITE BLEND MERSEGUERA TARIMA MEDITERRANEO ALICANTE, SPAIN (2022)	9.00/13.00	40
CHARDONNAY SEA SUN BY CAYMUS CA (2022)	10.00/14.00	50
MOSCATO SARACCO PIEDMONT, ITALY (2023)	11.00/15.00	55
RIESLING ST. MICHAEL -RHEINHESSEN, GERMANY (2023)	9.00/13.00	35
ROSÉ DIAMARINE PROVENCE, FRANCE (2023)	10.00/14.00	50
SAUVIGNON BLANC BABICH MARLBOROUGH, NEW ZEALAND (2023)	10.00/14.00	50

red by the glass

	4OZ/7OZ	BTL
CABERNET SAUVIGNON METHOD CA (2020)	12.00/17.50	60
CABERNET SAUVIGNON CLOS DE NAPA NAPA VALLEY, CA (2021)	14.00/20.00	75
MALBEC ANDELUNA 1300 MENDOZA, ARGENTINA (2022)	10.00/14.00	50
PINOT NOIR ELOUAN OREGON (2021)	11.00/15.00	55
PINOT NOIR CALERA CENTRAL COAST, CA (2022)	15.00/22.00	80
TEMPRANILLO VENTA MORALES CASTILLA LA MANCHA, SPAIN (2023)	10.00/14.00	45

white & rosé bottles

	BTL
WHITE BLEND MERSEGUERA TARIMA MEDITERRANEO ALICANTE, SPAIN (2022)	40
CHARDONNAY SEA SUN BY CAYMUS, CA (2022)	50
CHARDONNAY FAR NIENTE BY NICKEL & NICKEL NAPA VALLEY, CA (2021)	95
CHARDONNAY SHAFER 'RED SHOULDER RANCH' NAPA VALLEY, CA (2021)	105
MOSCATO SARACCO PIEDMONT, ITALY (2023)	55
PINOT GRIGIO JERMANN, FRIULI-VENEZIA GIULIA, ITALY (2023)	65
RIESLING ST. MICHAEL - RHEINHESSEN, GERMANY (2023)	35
RIESLING BLACK STAR FARMS LEELANAU PENINSULA, MI (2021)	45
ROSÉ DIAMARINE PROVENCE, FRANCE (2023)	50
SAUVIGNON BLANC BABICH MARLBOROUGH, NEW ZEALAND (2023)	50
SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH, NEW ZEALAND (2023)	75

red bottles

	BTL
CABERNET SAUVIGNON TREANA PASO ROBLES, CA (2022)	50
CABERNET SAUVIGNON METHOD, CA (2020)	60
CABERNET SAUVIGNON DECOY BY DUCKHORN SONOMA, CA (2020)	65
CABERNET SAUVIGNON CLOS DE NAPA NAPA VALLEY, CA (2021)	75
CABERNET SAUVIGNON NAPA QUILT NAPA VALLEY, CA (2020)	80
CABERNET SAUVIGNON CANVASBACK BY DUCKHORN RED MOUNTAIN, WA (2019)	85
CABERNET SAUVIGNON CARAVAN NAPA VALLEY, CA (2018)	90
CABERNET SAUVIGNON DUCKHORN NAPA VALLEY, CA (2021)	115
CABERNET SAUVIGNON SILVER OAK ALEXANDER VALLEY, CA (2019)	120
CABERNET SAUVIGNON NICKEL & NICKEL "SEASONAL VINEYARD" NAPA VALLEY, CA (2022)	135
CABERNET SAUVIGNON PAUL HOBBS NAPA VALLEY, CA (2018)	145
CABERNET SAUVIGNON CAYMUS NAPA VALLEY, CA (2021)	165
CABERNET SAUVIGNON O'SHAUGHNESSY HOWELL MOUNTAIN, NAPA VALLEY, CA (2019)	180
CABERNET SAUVIGNON SPOTTSWOOD 'LYNDENHURST' NAPA VALLEY, CA (2019)	180
CABERNET SAUVIGNON DARIOUSH NAPA VALLEY, CA (2019)	210
MALBEC ANDELUNA 1300 MENDOZA, ARGENTINA (2022)	50
MERLOT EMMOLO BY CAYMUS NAPA VALLEY, CA (2020)	85
PETIT SYRAH STAGS' LEAP NAPA VALLEY, CA (2020)	85
PINOT NOIR ELOUAN OREGON (2021)	55
PINOT NOIR BELLE GLOS 'LAS ALTURAS' SANTA LUCIA, CA (2022)	65
PINOT NOIR FLOWERS SONOMA COAST, CA (2021)	70
PINOT NOIR CALERA CENTRAL COAST, CA (2022)	80
PINOT NOIR CROSSBARN BY PAUL HOBBS ANDERSON VALLEY, CA (2020)	80
RED BLEND INTRINSIC COLUMBIA VALLEY, WA (2020)	50
RED BLEND STAG'S LEAP 'THE INVESTOR' NAPA VALLEY, CA (2020)	105
SHIRAZ MOLLY DOOKER 'THE BOXER' MCLAREN VALE, AUSTRALIA (2019)	65
TEMPRANILLO VENTA MORALES CASTILLA LA MANCHA, SPAIN (2023)	45

cocktails

TRAGICALLY HIP 14
BULLEIT RYE WHISKEY, STRAWBERRY, BASIL, LIME

TEQUILA PINEAPPLE 14
ALTOS PLATA TEQUILA, PINEAPPLE, SIMPLE SYRUP, SMOKED SEA SALT

STRAWBERRY LAVENDER SANGRIA 14
HENDRICKS GIN, DIAMARINE ROSÉ, STRAWBERRY LAVENDER SYRUP, LEMON

BETA CHAI 14
CHAI TEA, MOUNT GAY RUM, VELVET FALERNUM

LIFE IS BEAUTIFUL 15
VALENTINE WHITE BLOSSOM VODKA, BLUEBERRY, MINT, LEMON

PEAR ESCAPE 15
ABSOLUT PEAR VODKA, PROSECCO, LEMON, SIMPLE SYRUP

PLUM COSMO 15
PLUM SAKE, COINTREAU, LEMON, CRANBERRY

BERRIES & BUBBLES 16
VALENTINE WHITE BLOSSOM VODKA, CRÈME DE CASSIS, PROSECCO, GRAND MARNIER MARINATED BERRIES, BLACK CURRANT LIQUEUR, ULTRA CHILLED

RYAN'S OLD FASHIONED 16
MAKER'S MARK BOURBON, LUXARDO CHERRIES, ORANGE

REESE'S PIECES 16
SKREWBALL PEANUT BUTTER WHISKEY, GODIVA, FRANGELICO

bottled beer

LABATT NON/ALCOHOLIC	5	ACE PINEAPPLE CIDER	6
MICHELOB ULTRA	5	BELL'S SEASONAL	7
MILLER LITE	5	BELL'S TWO HEARTED	7
BUDWEISER	5	CHEBOYGAN LIGHTHOUSE AMBER	7
BUD LIGHT	5	M-43 OLD NATION IPA	7
COORS LIGHT	5	NEW HOLLAND'S 'DRAGON'S MILK'	
LABATT LIGHT	5	BOURBON BARREL AGED STOUT	7
CORONA	6	WHITECLAW	7
STELLA ARTOIS	6	HIGHNOON	7
CHEBOYGAN BLOOD ORANGE HONEY	6	LONG DRINK	7