

## starters

oysters

**featured east or west coast** ♦ 3 for 14 / 6 for 24  
**rockefeller oysters** ♦ 3 for 15 / 6 for 25

**“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

**spinach & artichoke dip** ♦ 15.95  
spinach, artichokes, roasted garlic, mozzarella,  
parmesan, crispy pita

**chesapeake bay crab cakes** ♦ 14.95  
old bay, red pepper, lemon, lobster cream sauce

**toasted almond brie** ♦ 15.45  
toasted almond crust, agave pita chips, wild berry compote

**gulf shrimp ceviche** ♦ 14.95  
gulf shrimp, avocado, jalapeño, lime, crispy wontons

**crispy calamari** ♦ 16.95  
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** ♦ 16.95  
crisp romaine, shaved parmesan, garlic-herb  
croutons, creamy caesar dressing

**ann arbor chicken salad** ♦ 16.95  
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

*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** ♦ 14.95  
brioche bun, wisconsin aged cheddar

**diamond burger** ♦ 15.95  
brioche bun, swiss & pepper jack cheeses, crispy fried onions

**mushroom swiss burger** ♦ 15.95  
roasted wild mushrooms, swiss cheese

**beyond burger** ♦ 13.95  
plant based burger, caramelized onion

winter/spring 2025  
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” ♦ 27.95

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** ♦ 25.95  
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

**gulf shrimp** ♦ 24.95  
*sautéed* - garlic, white wine, roasted tomatoes  
*char-grilled* - basted with herbed lemon butter

**diamonds perch** ♦ 28.95  
dusted with seasoned flour  
and lightly fried, served with remoulade

**cold water lobster tail** ♦ 29.95  
broiled, drawn butter, lemon  
add an extra lobster tail + \$20

### add to any entree

sweet cajun chicken skewer ♦ 7 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** ♦ 18.95  
grilled with sweet cajun sauce

**teriyaki chicken** ♦ 21.95  
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** ♦ 15.95  
cavatappi, our famous 4 cheese sauce,  
baked with sharp cheddar cheese, toasted butter crumbs

**chicken linguine alfredo** ♦ 19.95  
grilled chicken, garlic parmesan cream sauce

**howell’s 1983 seafood pasta** ♦ 28.95  
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** ♦ 12  
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](http://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
<b>CABERNET SAUVIGNON</b> VISTA POINT	8.00/11.00	40
<b>CHARDONNAY</b> VISTA POINT	7.00/10.00	35
<b>MERLOT</b> VISTA POINT	7.00/10.00	35
<b>PINOT GRIGIO</b> SYCAMORE LANE	9.00/13.00	45

## bubbles & sparkling

	flute	BTL
<b>SPARKLING</b> KILA CAVA, PENEDES, SPAIN	9.00	38
<b>SPARKLING</b> LES ALLIES BLANC DE BLANCS CÔTE D'OR BURGUNDY, FRANCE	10.00	40
<b>SPARKLING</b> FERRARI BRUT NV TRENTO, ITALY		60
<b>PROSECCO</b> RUGGERI, VENETO, ITALY	12.00	46
<b>CHAMPAGNE</b> MOET & CHANDON IMPERIAL ROSE - NV, CHAMPAGNE, FRANCE		115
<b>CHAMPAGNE</b> VEUVE CLICQUOT YELLOW LABEL NV CHAMPAGNE, FRANCE		125

## white & rosé by the glass

	4OZ/7OZ	BTL
<b>WHITE BLEND</b> MERSEGUERA TARIMA MEDITERRANEO ALICANTE, SPAIN (2022)	9.00/14.00	40
<b>CHARDONNAY</b> SEA SUN BY CAYMUS CA (2022)	10.00/15.00	50
<b>MOSCATO</b> SARACCO PIEDMONT, ITALY (2023)	11.00/16.00	55
<b>RIESLING</b> ST. MICHAEL -RHEINHESSEN, GERMANY (2023)	9.00/14.00	35
<b>ROSÉ</b> DIAMARINE PROVENCE, FRANCE (2023)	10.00/15.00	50
<b>SAUVIGNON BLANC</b> BABICH MARLBOROUGH, NEW ZEALAND (2023)	10.00/15.00	50

## red by the glass

	4OZ/7OZ	BTL
<b>CABERNET SAUVIGNON</b> METHOD CA (2020)	12.00/17.50	60
<b>CABERNET SAUVIGNON</b> CLOS DE NAPA NAPA VALLEY, CA (2021)	14.00/20.00	75
<b>MALBEC</b> ANDELUNA 1300 MENDOZA, ARGENTINA (2022)	10.00/15.00	50
<b>PINOT NOIR</b> ELOUAN OREGON (2021)	11.00/16.00	55
<b>PINOT NOIR</b> CALERA CENTRAL COAST, CA (2022)	15.00/22.00	80
<b>TEMPRANILLO</b> VENTA MORALES CASTILLA LA MANCHA, SPAIN (2023)	10.00/14.00	45

## white & rosé bottles

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

## red bottles

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

# cocktails

<b>TRAGICALLY HIP</b> 14
BULLEIT RYE WHISKEY, STRAWBERRY, BASIL, LIME
<b>TEQUILA PINEAPPLE</b> 14
ALTOS PLATA TEQUILA, PINEAPPLE, SIMPLE SYRUP, SMOKED SEA SALT
<b>STRAWBERRY LAVENDER SANGRIA</b> 14
HENDRICKS GIN, DIAMARINE ROSÉ, STRAWBERRY LAVENDER SYRUP, LEMON
<b>BETA CHAI</b> 14
CHAI TEA, MOUNT GAY RUM, VELVET FALERNUM
<b>LIFE IS BEAUTIFUL</b> 16
VALENTINE WHITE BLOSSOM VODKA, BLUEBERRY, MINT, LEMON
<b>PEAR ESCAPE</b> 15
ABSOLUT PEAR VODKA, PROSECCO, LEMON, SIMPLE SYRUP
<b>PLUM COSMO</b> 15
PLUM SAKE, COINTREAU, LEMON, CRANBERRY

**BERRIES & BUBBLES** 17  
VALENTINE WHITE BLOSSOM VODKA, CRÈME DE CASSIS, PROSECCO, GRAND MARNIER MARINATED BERRIES, BLACK CURRANT LIQUEUR, ULTRA CHILLED

<b>RYAN'S OLD FASHIONED</b> 17
MAKER'S MARK BOURBON, LUXARDO CHERRIES, ORANGE
<b>REESE'S PIECES</b> 16
SKREWBALL PEANUT BUTTER WHISKEY, GODIVA, FRANGELICO

## spirit free

<b>THE REFRESH</b> 10
SEEDLIP SPICE 94, BROWN SUGAR SIMPLE, LIME
<b>STRAWBERRY LAVENDER DELIGHT</b> 8
STRAWBERRY-LAVENDER SYRUP, LEMON, GINGER BEER

<b>RASPBERRY NO-JITO</b> 8
RASPBERRY COULIS, FRESH MINT, SODA

# bottled beer

LABATT NON/ALCOHOLIC	6	ACE PINEAPPLE CIDER	7
MICHELOB ULTRA	6	BELL'S SEASONAL	8
MILLER LITE	6	BELL'S TWO HEARTED	8
BUDWEISER	6	CHEBOYGAN LIGHTHOUSE AMBER	8
BUD LIGHT	6	M-43 OLD NATION IPA	8
COORS LIGHT	6	NEW HOLLAND'S 'DRAGON'S MILK'	
LABATT LIGHT	6	BOURBON BARREL AGED STOUT	8
CORONA	7	WHITE CLAW	8
STELLA ARTOIS	7	HIGH NOON	8
CHEBOYGAN BLOOD ORANGE HONEY	7	LONG DRINK	8