

DIAMONDS
STEAK & SEAFOOD

Lobster Bisque

Served Tableside
Maine Lobster | Gulf Shrimp
Sweet Cornbread Crouton | Chives

\$12

Included in Ultimate & Unforgettable Night Out

Course I

CHOOSE ONE

Spinach and Artichoke Dip

Spinach | Artichokes | Roasted Garlic |
Mozzarella | Parmesan | Crispy Pita

Gulf Shrimp Ceviche

Shrimp | Avocado | Crispy Wontons
Jalepeño | Lime

Lump Crab Cake

Lobster Cream Sauce | Lemon



Course II

CHOOSE ONE

Mixed Greens Salad

Champagne Vinaigrette | Cucumber
Tomatoes | Chickpeas
Carrots

Classic Caesar Salad

Romaine | Garlic Herb Croutons |
Shaved Parmesan Reggiano

BIG NIGHT OUT!

CHOOSE ONE

Filet Mignon Tips

Sweet Cajun Sauce

Goat Cheese Ravioli

Pappadew Cream Sauce | Spinach |
Grape Tomatoes | Fried Basil

Seared Shrimp

White Wine | Grape Tomatoes |
Lemon | Fresh Parsley

Seared Atlantic Salmon

Garlic Butter

**Sweet Cajun
Chicken Skewers**

Grilled and Finished with Our Famous
Sweet Cajun Sauce



\$59.⁹⁵

ULTIMATE NIGHT OUT!

CHOOSE ONE

Filet Mignon & Shrimp

7 oz. Center Cut | Green Peppercorn Sauce |
Garlic Butter Shrimp

Twin Lobster Tails

Butter Basted Lobster | Drawn Butter | Lemon

Ribeye & Scallops

14 oz. | Danish Blue Cheese | Crispy Fried Onions | Jumbo Sea Scallops

Wagyu Sirloin & Scallops

8oz. | Scallion | Jumbo Sea Scallops

Prime Rib & Shrimp

16 oz. | Slow Roasted | Au Jus | Horseradish Cream
Garlic Butter Grilled Shrimp



\$79.⁹⁵

GRAND NIGHT OUT!

CHOOSE ONE

Prime Rib

16 oz. | Slow Roasted | Au Jus |
Horseradish Cream

Seared Ahi Tuna

Honey Sesame Sauce

Ribeye

14 oz. | Danish Blue Cheese |
Crispy Fried Onions

Filet Mignon

7 oz. Center Cut Filet |
Green Peppercorn Sauce

Jumbo Sea Scallops

Pan Seared | Champagne Butter



\$69.⁹⁵

UNFORGETTABLE NIGHT OUT!

**14 oz. Ribeye
& Maine Lobster Tail**

Danish Blue Cheese | Crispy Fried Onions |
Cold Water Lobster Tail | Drawn Butter

**8 oz. Wagyu Sirloin
& Maine Lobster Tail**

Cold Water Lobster Tail |
Drawn Butter

**16 oz. Prime Rib
& Maine Lobster Tail**

Slow Roasted | Au Jus | Horseradish Cream
Cold Water Lobster Tail | Drawn Butter



\$89.⁹⁵



ADD TO ANY ENTREE



Steakhouse ◆ Asaparagus ◆ Crispy Brussels ◆ Filet Mignon ◆ Jumbo Sea ◆ Maine Lobster
Mushrooms \$8 ◆ Sprouts \$8 ◆ Tips Skewer \$13 ◆ Scallops \$13 ◆ Tail \$20

DIAMONDS

STEAK & SEAFOOD

BAR FEATURES

SIGNATURE COCKTAILS

FRENCH 75 13

Bombay Gin, Ruggeri Prosecco, Lemon

BLOOD ORANGE MARTINI 13

Absolut Vanilia, Blood Orange Purée, Fresh Lemon, Fava

FEATURED WINE

6oz. 13 Bottle 55

DOMAINE BOUSQUET RESERVE MALBEC 2016

ANGELINE CHARDONNAY 2020

BUON NATALE MOSCATO

DON SILVESTRE CABERNET 2020

LES ALLIES BRUT ROSE *(Flute)*

BUBBLY

- Complimentary Toast With Each Night Out -

KILA CAVA, PENEDES, SPAIN

Flute 8 Bottle 35

JP CHENET BRUT, FRANCE

Flute 9 Bottle 40

RUGGERI, ITALY

Flute 10 Bottle 40

MOËT & CHANDON IMPERIAL BRUT

(750ml) 115

VEUVE CLIQUOT 'YELLOW LABEL'

CHAMPAGNE, FRANCE

(750ml) 60 (Full Bottle) 125

LOUIS ROEDERER CRISTAL,

FRANCE 2013 395