

# 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.<sup>95</sup>

## 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.<sup>95</sup>

## 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.<sup>95</sup>

## 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.<sup>95</sup>



## 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