DIAMONDS
STEAK & SEAFOOD

fall/winter 2026 menu

order carrout call (517) 548 - 5500

starters

oysters
available daily after 4:00 PM

featured east or west coast ♦ 3 for 15 | 6 for 25
rockefeller oysters ♦ 3 for 15 | 6 for 25

toasted almond brie ♦ 16.95
toasted almond crust, agave pita chips, wild berry compote

chesapeake bay crab cakes ♦ 16.95
old bay, red pepper, lemon, lobster cream sauce

crispy calamari ♦ 18.95
hand breaded to order and flash fried, sweet chili sauce

"smoking" jumbo shrimp cocktail ♦ 4 for 19.95
gulf shrimp, lemon, steakhouse cocktail sauce, smoking dry ice

spinach & artichoke dip ♦ 15.95
spinach, artichokes, roasted garlic, mozzarella,

gulf shrimp ceviche ♦ 16.95
gulf shrimp, avocado, jalapeño, lime, crispy wontons

soup & salads

german tomato ♦ bowl 5.95
baked french onion ♦ bowl 8.95

♦

classic chicken caesar salad ♦ 17.95
crisp romaine, shaved parmesan, garlic-herb croutons, creamy caesar dressing

ann arbor chicken salad ♦ 19.95
crisp romaine tossed with champagne vinaigrette, topped with danish blue cheese, walnuts and dried cranberries

diamonds signature steak salad ♦ 21.95
crisp romaine, our 'world famous' filet mignon tips, danish blue cheese, crispy fried onions, cucumbers,

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, built on a fresh-baked brioche bun, with lettuce, tomato, onion, & pickle, & served with french fries

classic cheese burger ♦ 15.95
brioche bun, wisconsin aged cheddar

diamond burger ♦ 16.95
brioche bun, swiss & pepper jack cheeses, crispy fried onions

mushroom swiss burger ♦ 16.95
roasted wild mushrooms, swiss cheese

beyond burger ♦ 14.95
plant based burger, caramelized onion

featuring hand-cut steaks

all steaks are responsibly farmed, aged for at least 28 days, seasoned and broiled at 1,200 degrees
steak entrees served with choice of two sides
substitute a signature side for 2.95

diamonds "world famous" filet mignon tips — 4 oz. ♦ 23.95 — 8 oz. ♦ 29.95
served on skewers with sweet cajun sauce

top sirloin ♦ 29.95
8 oz. center cut

diamonds mixed grill ♦ 34.95
filet mignon tips skewer, lemon butter shrimp skewer, sweet cajun chicken skewer

our signature ribeye ♦ 45.95
14 oz. center cut, crispy fried onions, danish blue cheese

filet mignon ♦ 47.95
7 oz center cut

steak brazzo ♦ 29.95
our "world famous" char-grilled filet mignon tips,
topped with mushroom madeira wine sauce over smashed potatoes
served with choice of soup or salad

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 cue cheese ♦ 3 | grilled onions ♦ 3
steakhouse mushrooms ♦ 3 | crispy fried onions ♦ 3

fresh fish & shellfish

seafood entrees served with choice of two sides
substitute a signature side for 2.95

chesapeake bay crab cakes ♦ 27.95
old bay, red pepper, lemon, lobster cream sauce

atlantic salmon ♦ 27.95
grilled - lobster cream sauce
teriyaki glazed - pineapple mango salsa
pan seared - grilled lemon herb butter
blackened - house blend Cajun seasoning

pan seared sea scallops ♦ 34.95
champagne butter sauce, fresh herbs

gulf shrimp ♦ 25.95
sautéed - garlic, white wine, roasted tomatoes
char-grilled - basted with herbed lemon butter

cold water lobster tail ♦ 32.95
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 | salmon ♦ 16

chicken

chicken entrees served with choice of two sides
substitute a signature side for 2.95

sweet cajun chicken skewers ♦ 19.95
toasted almond crust, agave pita chips, wild berry compote

teriyaki chicken ♦ 23.95
sweet teriyaki glaze, pineapple mango salsa, scallions

pasta

pasta served with choice of soup or salad
gluten-free pasta available upon request

"our famous" mac n' cheese ♦ 17.95
crisp romaine tossed with champagne vinaigrette, topped with danish blue cheese, walnuts and dried cranberries

chicken linguine alfredo ♦ 21.95
grilled chicken, garlic parmesan cream sauce

howell's 1983 seafood pasta ♦ 32.95
linguine, lobster cream sauce, asparagus, gulf shrimp, topped with chesapeake bay crab cakes

sides ♦ 3.95 each
smashed potatoes ♦ german tomato soup (cup)
fresh green beans ♦ french fries ♦ steakhouse mushrooms

signature sides ♦ 6.95 each
baked french onion soup (cup) ♦ house salad ♦ caesar salad
grilled asparagus ♦ diamonds mac n' cheese
loaded smashed potatoes ♦ crispy brussels sprouts

dessert

crème brûlée ♦ 11
Madagascar vanilla bean, fresh berries, mint

pot de crème ♦ 11
Dark chocolate custard, berry coulis, sea salt, whipped cream

mom's famous carrot cake ♦ 12
Served warm and frosted to order
available gluten-free

warm butter cake ♦ 13
Flambéed tableside, fresh berry coulis, vanilla bean ice cream

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

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

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wine

house wine

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

bubbles & sparkling

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

white & rosé by the glass

	4 OZ	7 OZ	BTL
WHITE BLEND MERSEGUERA TARIMA MEDITERRANEO 2025 | ALICANTE, SPAIN	9.00	14.00	40
CHARDONNAY SEA SUN CAYMUS 2023 | CA	10.00	15.00	40
MOSCATO SARACCO 2025 | PIEDMONT, ITALY	11.00	16.00	40
RIESLING ST. MICHAEL 2024 | HESSEN, GERMANY	9.00	14.00	40
ROSÉ DIAMARINE COTEAUX VAROIS EN PROVENCE 2025 | FRANCE	10.00	15.00	40
SAUVIGNON BLANC BABICH 2025 | MARLBOROUGH, NEW ZEALAND	10.00	15.00	40

red by the glass

	4 OZ	7 OZ	BTL
CABERNET SAUVIGNON METHOD 2023 | CA	12.00	17.50	60
CABERNET SAUVIGNON CLOS DE NAPA 2023 | NAPA VALLEY, CA	14.00	20.00	75
MALBEC ANDELUNA 1300 (2025) | MENDOZA, ARGENTINA	10.00	15.00	50
PINOT NOIR ELOUAN OREGON 2023	11.00	16.00	55
PINOT NOIR CALERA 2023 | CENTRAL COAST, CA	15.00	22.00	80
TEMPRANILLO VENTA MORALES 2024 | CASTILLA LA MANCHA, SPAIN	10.00	14.00	45

white & rosé bottles

	BTL
WHITE BLEND MERSEGUERA TARIMA MEDITERRANEO 2022 | ALICANTE, SPAIN	40
CHARDONNAY SEA SUN 2022 CAYMUS | CA	50
CHARDONNAY FAR NIENTE BY NICKEL & NICKEL 2021 | NAPA VALLEY, CA	95
CHARDONNAY SHAFER 'RED SHOULDER RANCH' 2023 | NAPA VALLEY, CA	105
MOSCATO SARACCO 2025 | PIEDMONT, ITALY	55
PINOT GRIGIO JERMANN 2022 | FRIULI-VENEZIA GIULIA, ITALY	65
RIESLING ST. MICHAEL WEINKELLEREI | RHEINHESSEN, GERMANY	35
RIESLING BLACK STAR FARMS 2023 | LEELANAU PENINSULA, MI	45
ROSÉ ESTANDON VIGNERONS 2025 | DIAMARINE PROVENCE, FRANCE	50
SAUVIGNON BLANC BABICH 2025 | MARLBOROUGH, NEW ZEALAND	50
SAUVIGNON BLANC CLOUDY BAY 2025 | MARLBOROUGH, NEW ZEALAND	75

red bottles

	BTL
CABERNET SAUVIGNON TREANA 2023 | PASO ROBLES, CA	50
CABERNET SAUVIGNON METHOD 2023 | CA	60
CABERNET SAUVIGNON DECOY BY DUCKHORN 2022 | SONOMA, CA	65
CABERNET SAUVIGNON CLOS DE NAPA 2023 | NAPA VALLEY, CA	75
CABERNET SAUVIGNON NAPA QUILT 2023 | NAPA VALLEY, CA	80
CABERNET SAUVIGNON CANVASBACK BY DUCKHORN 2022 | RED MOUNTAIN, WA	85
CABERNET SAUVIGNON CARAVAN 2020 | NAPA VALLEY, CA | RED MOUNTAIN, WA	90
CABERNET SAUVIGNON DUCKHORN 2022 | NAPA VALLEY, CA	115
CABERNET SAUVIGNON SILVER OAK 2022 | ALEXANDER VALLEY, CA	120
CABERNET SAUVIGNON NICKEL & NICKEL "SEASONAL VINEYARD" 2023 | NAPA VALLEY, CA	135
CABERNET SAUVIGNON PAUL HOBBS 2018 | NAPA VALLEY, CA	145
CABERNET SAUVIGNON CAYMUS 2024 | NAPA VALLEY, CA	165
CABERNET SAUVIGNON O'SHAUGHNESSY HOWELL MOUNTAIN 2019 | NAPA VALLEY, CA	180
CABERNET SAUVIGNON SPOTTSWOODE 'LYNDENHURST' 2019 | NAPA VALLEY, CA	180
CABERNET SAUVIGNON DARIOUSH 2019 | NAPA VALLEY, CA	210
MALBEC ANDELUNA 1300 (2025) | MENDOZA, ARGENTINA	50
MERLOT EMMOLO BY CAYMUS 2022 | NAPA VALLEY, CA	85
PETIT SYRAH STAGS' LEAP 2020 | NAPA VALLEY, CA	85
PINOT NOIR ELOUAN OREGON 2025	55
PINOT NOIR BELLE GLOS 'LAS ALTURAS' 2024 | SANTA LUCIA, CA	65
PINOT NOIR FLOWERS 2021 | SONOMA COAST, CA	70
PINOT NOIR CALERA 2022 | CENTRAL COAST, CA	80
PINOT NOIR CROSSBARN BY PAUL HOBBS 2020 | ANDERSON VALLEY, CA	80
RED BLEND INTRINSIC 2022 | COLUMBIA VALLEY, WA	50
RED BLEND STAG'S LEAP 'THE INVESTOR' 2021 | NAPA VALLEY, CA	105
SHIRAZ MOLLY DOOKER 'THE BOXER' 2022 | MCLAREN VALE, AUSTRALIA	65
TEMPRANILLO VENTA MORALES 2024 | CASTILLA LA MANCHA, SPAIN	45

cocktails

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

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

VELVET DISCO 15
TULLAMORE DEW WHISKEY, KOTA PANDAN LIQUEUR

TRAGICALLY HIP 15
BULLEIT RYE WHISKEY, STRAWBERRY, BASIL, LIME

FRANK STREET 16
LIBERATOR BARREL RESTED OLD TOM GIN, CHERRY HEERING, HONEY SYRUP, LEMON, LUXARDO CHERRIES

LIFE IS BEAUTIFUL 16
VALENTINE WHITE BLOSSOM VODKA, BLUEBERRY, MINT, LEMON

RYAN'S OLD FASHIONED 17
MAKER'S MARK BOURBON, LUXARDO CHERRIES, ORANGE

THE SOCIALITE 17
MAKER'S MARK BOURBON, LUXARDO CHERRIES, ORANGE

POMEGRANATE ROYALE 17
PEAR GINGER VODKA, PAMA, PINEAPPLE, LEMON, SWEDISH FISH

BERRIES & BUBBLES 18
VALENTINE WHITE BLOSSOM VODKA, CRÈME DE CASSIS, PROSECCO, GRAND MARNIER MARINATED BERRIES, BLACK CURRANT LIQUEUR, ULTRA CHILLED

ESPRESSO MARTINI SOUFFLÉ 22
FRESH ESPRESSO, VODKA, CAFFÈ BORGHETTI, PROPRIETARY ESPRESSO COLD FOAM

beer

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