

STARTERS

FILET SLIDER ♦ 8.00 each

LOBSTER SLIDER ♦ 10.00 each

SPINACH & ARTICHOKE DIP

Spinach, artichokes, roasted garlic baked with Mozzarella and Parmesan cheese served with our crispy Mediterranean pita ♦ 11.95

CHESAPEAKE BAY CRAB CAKES

Old Bay, red pepper, sweet onion, fresh lemon, creole mustard, served with our house made lobster cream sauce ♦ 12.95

“SMOKING” SHRIMP COCKTAIL

Super jumbo gulf shrimp slow boiled with aromatic spices, black peppercorns and fresh lemon. Served chilled over smoking dry ice with our Steakhouse cocktail sauce ♦ 4.95/ea.

GULF SHRIMP CEVICHE

Shrimp, avocado, jalapeno, lime, crispy wontons ♦ 13.95

TOASTED ALMOND BRIE

Imported French brie cheese baked with a toasted almond crust served with warm agave pita chips and a fresh wild berry compote ♦ 14.45

CALAMARI

Crispy calamari hand breaded to order and flash fried served with our house made sweet chili sauce ♦ 15.95

ENTRÉE SALADS

KALE AND QUINOA SALAD

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

Ask your server about adding grilled chicken, salmon or Filet Mignon Tips!

CLASSIC CHICKEN CAESAR SALAD

Crisp romaine topped with fresh grilled chicken breast, shaved imported Parmesan and garlic-herb croutons, served with our creamy caesar dressing ♦ 15.95

ANN ARBOR CHICKEN SALAD

Crisp romaine tossed with champagne vinaigrette, topped with Danish blue cheese, walnuts and dried cranberries ♦ 15.95

DIAMOND'S SIGNATURE STEAK SALAD

Chopped romaine with our famous Filet Mignon tips, imported Danish blue cheese, crispy fried onions, cucumbers, roma tomatoes - pairs perfectly with our house made blue cheese dressing ♦ 19.95

OUR HOUSEMADE DRESSINGS

Red wine vinaigrette, champagne vinaigrette, creamy caesar, buttermilk ranch, blue cheese

STEAKS

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

We serve only the finest hand selected Mid-western beef aged at least 28 days for perfect flavor and tenderness.

DIAMOND'S "WORLD FAMOUS" FILET MIGNON TIPS

with sweet cajun sauce served on skewers

4 oz. ♦ 20.95 8 oz. ♦ 27.95

TOP SIRLOIN

Center Cut 8 oz. ♦ 27.95

FILET MIGNON

Center Cut 7 oz. ♦ 45.95

OUR SIGNATURE RIBEYE

Crispy fried onions, Danish blue cheese

14 oz. ♦ 43.95

DIAMONDS MIXED GRILL

*Filet Mignon Tip skewer, grilled shrimp skewer,
grilled chicken skewer with sweet cajun sauce ♦ 33.95*

STEAK "BRAZZO"

*Our "World Famous" char grilled Filet Mignon Tips over a
mushroom Madeira wine sauce and served over a bed of
smashed potatoes, served with soup or house salad ♦ 26.95*

RUBS \$2.00

Cajun Blackened ♦ Kona Coffee & Brown Sugar

SAUCES \$2.00

Diamonds Signature Zip Sauce ♦ Cabernet Demi-Glace

TOP YOUR STEAK

\$3.00 each

- ♦ Danish Blue Cheese
- ♦ Grilled Onions
- ♦ Steakhouse Mushrooms
- ♦ Crispy Fried Onions

ADD TO ANY ENTRÉE

- ♦ Sweet Cajun Chicken Skewer 6
- ♦ Filet Mignon Tips Skewer 12
- ♦ Garlic Butter Shrimp 10
- ♦ Seared Sea Scallops 13
- ♦ Maine Lobster Tail 20

*Ask your server about menu items that are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.

FRESH FISH & SHELLFISH

Our fish and shellfish are flown in 4-5 times a week to ensure maximum freshness.

FRESH FISH AND SHELLFISH ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

CHESAPEAKE BAY CRAB CAKES

Old Bay, red pepper, sweet onion, fresh lemon, creole mustard, served with our house made lobster cream sauce ♦ 15.95

ATLANTIC SALMON

OUR SALMON IS BROUGHT IN FRESH AND CUT RIGHT HERE IN HOUSE.

♦ 18.95

GRILLED ♦ *house made lobster cream sauce*

TERIYAKI ♦ *teriyaki glaze, grilled sweet pineapple*

PAN SEARED ♦ *grilled lemon herb butter*

BLACKENED ♦ *house blend Cajun seasoning*

DIAMONDS PERCH

Perch dusted with seasoned flour and lightly fried, served with remoulade ♦ 19.95

PAN SEARED SEA SCALLOPS

Fresh jumbo sea scallops caramelized and served over a rich champagne butter sauce ♦ 19.95

MAINE LOBSTER TAIL

One cold water Maine lobster tail broiled in the oven with whole butter and Old Bay. Served with drawn butter and lemon ♦ 28.95

GULF SHRIMP

♦ 19.95

SAUTEÉD ♦ *garlic, white wine, diced tomatoes*

GRILLED ♦ *lemon butter, parsley*

CHICKEN

CHICKEN ENTREES ARE SERVED WITH YOUR
CHOICE OF TWO SIDES.

SWEET CAJUN CHICKEN SKEWER

*Fresh chicken breast skewered, marinated and grilled
with our famous sweet cajun sauce* ◆ 14.95

TERIYAKI CHICKEN

Simply grilled, sweet teriyaki glaze, grilled fresh pineapple ◆ 16.95

PASTA

ALL PASTAS INCLUDE A CUP OF SOUP OR A HOUSE SALAD.

We proudly serve locally made Mama Mucci's Pasta.

Gluten free pasta available upon request.

"OUR FAMOUS" MAC N' CHEESE

*Cavatappi pasta tossed in our famous 4 cheese sauce
baked with sharp cheddar cheese
and our toasted butter crumbs* ◆ 13.95

*Ask your server about adding grilled chicken, shrimp
or Filet Mignon Tips!*

CHICKEN LINGUINE ALFREDO

*Locally made linguine pasta tossed in a scratch made
roasted garlic alfredo sauce with fresh grilled chicken* ◆ 18.95

HOWELL'S 1983 SEAFOOD PASTA

*Linguine, lobster cream sauce, asparagus,
gulf shrimp, topped with chesapeake bay crab cakes* ◆ 25.95

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.

UPGRADE TO A SIGNATURE SIDE FOR ONLY \$2.50.

CLASSIC CHEESE BURGER

House grind, Wisconsin Aged Cheddar ♦ 13.95

DIAMOND BURGER

Swiss and pepper jack cheeses, crispy fried onions ♦ 14.95

BEYOND BURGER

Plant based burger topped with caramelized onion ♦ 13.95

Add vegan cheese \$1.50

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES.

UPGRADE TO A SIGNATURE SIDE FOR ONLY \$2.50.

CHICKEN SALAD CROISSANT

House made chicken salad, tomatoes, arugula ♦ 12.95

FRENCH DIP

*Slow roasted prime rib, shaved thin with melted Swiss cheese,
on a sourdough baguette, served with au jus
and horseradish cream* ♦ 16.95

SIDES ♦ 2.95

Smashed Potatoes

Fresh Green Beans

Steakhouse Mushrooms

German Tomato Soup

French Fries

SIGNATURE SIDES ♦ 5.95

Grilled Asparagus

French Onion Soup (cup)

Diamonds Mac n' Cheese

Crispy Brussels Sprouts

House Salad

Caesar Salad

Loaded Smashed Potatoes

SUBSTITUTE SIGNATURE SIDES TO ANY MEAL ♦ 2.50 each