

## starters

**“smoking” jumbo shrimp cocktail** ♦ 3.95 each  
gulf shrimp, lemon, steakhouse cocktail sauce, smoking dry ice

**spinach & artichoke dip** ♦ 9.95  
spinach, artichokes, roasted garlic, mozzarella,  
parmesan, crispy pita

**chesapeake bay crab cakes** ♦ 10.95  
old bay, red pepper, lemon, lobster cream sauce

**toasted almond brie** ♦ 12.45  
toasted almond crust, agave pita chips, wild berry compote

**gulf shrimp ceviche** ♦ 12.95  
gulf shrimp, avocado, jalapeño, lime, crispy wontons

**crispy calamari** ♦ 13.95  
hand breaded to order and flash fried, sweet chili sauce

## soup & salads

**german tomato** ♦ bowl 5.95

**baked french onion** ♦ bowl 6.95

**classic chicken caesar salad** ♦ 12.95  
crisp romaine, shaved parmesan, garlic-herb  
croutons, creamy caesar dressing

**diamonds signature steak salad** ♦ 16.95  
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 & 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, lettuce, tomato, onion and pickle*

**classic cheese burger** ♦ 12.95  
brioche bun, wisconsin aged cheddar

**diamond burger** ♦ 13.95  
brioche bun, swiss & pepper jack cheeses, crispy fried onions

**mushroom swiss burger** ♦ 13.95  
roasted wild mushrooms, swiss cheese

**beyond burger** ♦ 12.95  
plant based burger, caramelized onion

**country chicken club** ♦ 12.95  
grilled chicken breast, pepper jack cheese, bacon, avocado,  
lettuce and tomato on grilled sourdough

limited capacity  
spring 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. ♦ 18.95  
sweet cajun sauce, served on skewers 8 oz. ♦ 25.95

**steak “brazzo”** ♦ 24.95  
our “world famous” char grilled filet mignon tips, mushroom madeira wine sauce, smashed potatoes

**top sirloin** ♦ 25.95  
8 oz. center cut

**diamonds mixed grill** ♦ 29.95  
filet mignon tips skewer, lemon butter shrimp skewer, sweet cajun chicken skewer

**our signature ribeye** ♦ 38.95  
14 oz. center cut, crispy fried onions, danish blue cheese

**filet mignon** ♦ 44.95  
7 oz. center cut

### add rubs & sauces

cajun blackened rub ♦ 1    kona coffee & brown sugar rub ♦ 1    danish blue cheese ♦ 2    grilled onions ♦ 2  
diamonds signature zip sauce ♦ 1    cabernet demi-glace ♦ 1    steakhouse mushrooms ♦ 2    crispy fried onions ♦ 2

### top your steak

## fresh fish & shellfish

*seafood entrees served with choice of 2 sides - substitute a signature side for 2.50*

**atlantic salmon** ♦ 23.95  
*grilled* - lobster cream sauce  
*teriyaki glazed* - grilled sweet pineapple  
*pan seared* - grilled lemon herb butter  
*blackened* - house blend Cajun seasoning

**gulf shrimp** ♦ 20.95  
*sautéed* - garlic, white wine, roasted tomatoes  
*char-grilled* - basted with herbed lemon butter  
*coconut* - flash fried, japanese panko, fresh coconut

**chesapeake bay crab cakes** ♦ 19.95  
old bay, red pepper, lemon, lobster cream sauce

**pan seared sea scallops** ♦ 28.95  
champagne butter sauce, fresh herbs

**cold water lobster tail** ♦ 24.95  
broiled, drawn butter, lemon  
add an extra lobster tail + \$19

### add to any entree

sweet cajun chicken skewer ♦ 6    filet mignon tip skewer ♦ 8    garlic butter shrimp ♦ 9  
seared sea scallops ♦ 12    maine lobster tail ♦ 19

## chicken

*chicken entrees served with choice of 2 sides  
substitute a signature side for 2.50*

**sweet cajun chicken skewers** ♦ 15.95  
grilled with sweet cajun sauce

**teriyaki chicken** ♦ 17.95  
sweet teriyaki glaze, grilled pineapple, scallions

## pasta

*gluten free pasta available upon request  
all pastas are served with choice of soup or house salad*

**“our famous” mac n’ cheese** ♦ 12.95  
cavatappi, our famous 4 cheese sauce,  
baked with sharp cheddar cheese, toasted butter crumbs

**chicken linguine alfredo** ♦ 16.95  
grilled chicken, garlic parmesan cream sauce

**howell’s 1983 seafood pasta** ♦ 23.95  
linguine, lobster cream sauce, asparagus,  
gulf shrimp, topped with chesapeake bay crab cakes

### sides ♦ 2.95 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** ♦ 9  
Madagascar vanilla bean, fresh berries, mint

**diamonds ‘world famous’ carrot cake** ♦ 10  
Served warm and frosted to order. Also available gluten free

**warm butter cake** ♦ 10  
Flambéed tableside, fresh berry coulis, vanilla bean ice cream

**sorbet or ice cream** ♦ 4  
dairy free raspberry 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

<b>CABERNET SAUVIGNON VISTA POINT</b>	4OZ/7OZ	BTL	6.00/9.00	30
<b>CHARDONNAY VISTA POINT</b>			6.00/9.00	30
<b>MERLOT VISTA POINT</b>			6.00/9.00	30
<b>PINOT GRIGIO SYCAMORE LANE</b>			7.50/11.00	35

## bubbles & sparkling

<b>PROSECCO RUGGERI, VENETO, ITALY</b>	flute	BTL	9.00	38
<b>SPARKLING JP CHENET BRUT, FRANCE</b>			9.00	40
<b>SPARKLING FERRARI BRUT NV TRENTO, ITALY</b>				60
<b>CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL NV CHAMPAGNE, FRANCE</b>				95
<b>CHAMPAGNE MOET &amp; CHANDON IMPERIAL ROSE - NV, CHAMPAGNE, FRANCE</b>				110

## white & rosé by the glass

<b>CHARDONNAY SEA SUN BY CAYMUS CA (2016)</b>	4OZ/7OZ	BTL	10.00/14.00	40
<b>CHARDONNAY JOSEPH DROUHIN LAFORET (2017)</b>			13.00/17.00	55
<b>MOSCATO MARENCO 'STREV' 'MOSCATO D' ASTI DOCG PIEDMONT, ITALY (2018)</b>			10.00/14.00	45
<b>RIESLING PACIFIC RIM COLUMBIA VALLEY, WA (2017)</b>			8.00/11.50	35
<b>ROSÉ CHAMPS DE PROVENCE (2019)</b>			9.00/13.00	40
<b>SAUVIGNON BLANC BABICH MARLBOROUGH, NEW ZEALAND (2018)</b>			8.00/11.50	40

## red by the glass

<b>CABERNET SAUVIGNON DECOY BY DUCKHORN SONOMA, CA (2016)</b>	4OZ/7OZ	BTL	12.00/17.50	60
<b>CABERNET SAUVIGNON NAPA QUILT NAPA VALLEY, CA (2017)</b>			13.00/19.00	75
<b>MALBEC LA FLOR BY PAUL HOBBS MENDOZA, ARGENTINA (2018)</b>			9.00/13.00	40
<b>PINOT NOIR ELOUAN OREGON (2017)</b>			10.00/14.00	50
<b>PINOT NOIR CROSSBARN BY PAUL HOBBS ANDERSON VALLEY, CA (2014)</b>			14.00/20.00	80
<b>RED BLEND BIELER ET FILS 'LA JASSINE' COTES DU RHONE, FRANCE (2017)</b>			9.00/13.00	40

## white & rosé bottles

<b>CHARDONNAY SEA SUN BY CAYMUS CA (2016)</b>	BTL	40
<b>CHARDONNAY JOSEPH DROUHIN LAFORET (2017)</b>		55
<b>CHARDONNAY FAR NIENTE BY NICKEL &amp; NICKEL NAPA VALLEY, CA (2017)</b>		85
<b>CHARDONNAY SHAFER 'RED SHOULDER RANCH' NAPA VALLEY, CA (2016)</b>		85
<b>MOSCATO MARENCO 'STREV' 'MOSCATO D' ASTI DOCG PIEDMONT, ITALY (2018)</b>		45
<b>PINOT GRIGIO JERMANN, FRIULI-VENEZIA GIULIA, ITALY (2016)</b>		45
<b>RIESLING PACIFIC RIM COLUMBIA VALLEY, WA (2017)</b>		35
<b>RIESLING BLACK STAR FARMS LEELANAU PENINSULA, MI (2017)</b>		45
<b>ROSÉ CHAMPS DE PROVENCE (2019)</b>		40
<b>SAUVIGNON BLANC BABICH MARLBOROUGH, NEW ZEALAND (2018)</b>		40
<b>SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH, NEW ZEALAND (2018)</b>		75

## red bottles

<b>CABERNET SAUVIGNON TREANA PASO ROBLES, CA (2017)</b>	BTL	40
<b>CABERNET SAUVIGNON DECOY BY DUCKHORN SONOMA, CA (2016)</b>		60
<b>CABERNET SAUVIGNON NAPA QUILT NAPA VALLEY, CA (2017)</b>		75
<b>CABERNET SAUVIGNON CANVASBACK BY DUCKHORN RED MOUNTAIN, WA (2015)</b>		80
<b>CABERNET SAUVIGNON DUCKHORN NAPA VALLEY, CALIFORNIA (2018)</b>		105
<b>CABERNET SAUVIGNON SILVER OAK ALEXANDER VALLEY, CA (2017)</b>		110
<b>CABERNET SAUVIGNON NICKEL &amp; NICKEL "SEASONAL VINEYARD" NAPA VALLEY, CA (2016)</b>		125
<b>CABERNET SAUVIGNON PAUL HOBBS NAPA VALLEY, CA (2015)</b>		145
<b>MALBEC LA FLOR BY PAUL HOBBS MENDOZA, ARGENTINA (2018)</b>		40
<b>MERLOT EMMOLO BY CAYMUS NAPA VALLEY, CA (2017)</b>		85
<b>PETIT SYRAH STAGS' LEAP NAPA VALLEY, CA (2016)</b>		75
<b>PINOT NOIR ELOUAN OREGON (2017)</b>		50
<b>PINOT NOIR MEOIMI CA (2016)</b>		55
<b>PINOT NOIR BELLE GLOS 'LAS ALTURAS' SANTA LUCIA, CA (2016)</b>		60
<b>PINOT NOIR FLOWERS SONOMA COAST, CA (2016)</b>		70
<b>PINOT NOIR CROSSBARN BY PAUL HOBBS ANDERSON VALLEY, CA (2018)</b>		80
<b>RED BLEND BIELER ET FILS 'LA JASSINE' COTES DU RHONE, FRANCE (2017)</b>		40
<b>RED BLEND INTRINSIC COLUMBIA VALLEY, WA (2017)</b>		50
<b>RED BLEND 8 YEARS IN THE DESERT BY ORIN SWIFT CA (2017)</b>		85
<b>RED BLEND STAG'S LEAP 'THE INVESTOR' NAPA VALLEY, CA (2015)</b>		90
<b>SANGIOVESE ROCCA DELLE MACIE RUBIZZO TUSCANY, ITALY (2015)</b>		55
<b>SHIRAZ MOLLY DOOKER 'THE BOXER' MCLAREN VALE, AUSTRALIA (2017)</b>		65

# cocktails

**TRAGICALLY HIP 13**  
BULLEIT RYE WHISKEY, STRAWBERRY, BASIL, LIME

**TEQUILA PINEAPPLE 13**  
ALTOS PLATA TEQUILA, PINEAPPLE, SIMPLE SYRUP, SMOKED SEA SALT

**STRAWBERRY SUMMER SANGRIA 13**  
HENDRICKS GIN, D'ORSAY ROSÉ, STRAWBERRY LAVENDER SYRUP, LEMON

**BETA CHAI 13**  
CHAI TEA, MOUNT GAY RUM, VELVET FALERNUM

**GARDEN DAIQUIRI 14**  
CANE RUM, VELVET FALERNUM, BASIL SYRUP, CUCUMBER, LIME

**LIFE IS BEAUTIFUL 14**  
VALENTINE WHITE BLOSSOM VODKA, BLUEBERRY, MINT, LEMON

**PEAR ESCAPE 14**  
ABSOLUT PEAR VODKA, PROSECCO, LEMON, SIMPLE SYRUP

**GRAPE CRUSH 14**  
ZIM'S 81 VODKA, GRAPES, BASIL SYRUP

**PLUM COSMO 14**  
PLUM SAKE, COINTREAU, LEMON, CRANBERRY

**BERRIES & BUBBLES 15**  
VALENTINE WHITE BLOSSOM VODKA, CRÈME DE CASSIS, PROSECCO, GRAND MARNIER MARINATED BERRIES, BLACK CURRANT LIQUEUR, ULTRA CHILLED

**RYAN'S OLD FASHIONED 15**  
BUFFALO TRACE BOURBON, LUXARDO CHERRIES, ORANGE

**REESE'S PIECES 15**  
SKREWBALL PEANUT BUTTER WHISKEY, GODIVA, FRANGELICO

# bottled beer

LABATT NON/ALCOHOLIC

MICHELOB ULTRA

MILLER LITE

BUDWEISER

BUD LIGHT

COORS LIGHT

LABATT LIGHT

CORONA

STELLA ARTOIS

ACE PINEAPPLE CIDER

NEW HOLLAND'S 'DRAGON'S MILK'

BOURBON BARREL AGED STOUT

BELL'S TWO HEARTED

BELL'S OBERON

CHEBOYGAN LIGHTHOUSE AMBER

CHEBOYGAN BLOOD ORANGE HONEY

ARBOR STRAWBERRY BLONDE

EPIC TART N JUICY SOUR IPA

M-43 OLD NATION IPA