

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

spring 2022
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

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
diamonds signature zip sauce ♦ 1 cabernet demi-glace ♦ 1

top your steak

danish blue cheese ♦ 2 grilled onions ♦ 2
steakhouse mushrooms ♦ 2 crispy fried onions ♦ 2

steak "brazzo" ♦ 24.95

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

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

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

mom's 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

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

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

bubbles & sparkling

	flute	BTL
SPARKLING JP CHENET BRUT, FRANCE	9.00	40
SPARKLING FERRARI BRUT NV TRENTO, ITALY		60
PROSECCO RUGGERI, VENETO, ITALY	10.00	40
CHAMPAGNE MOET & CHANDON IMPERIAL ROSE - NV, CHAMPAGNE, FRANCE		115
CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL NV CHAMPAGNE, FRANCE		125

white & rosé by the glass

	4OZ/7OZ	BTL
CHARDONNAY SEA SUN BY CAYMUS CA (2020)	10.00/14.00	45
CHARDONNAY JOSEPH DROUHIN LAFORET (2020)	13.00/17.00	55
MOSCATO MARENCO 'STREV' 'MOSCATO D' ASTI DOCG PIEDMONT, ITALY (2020)	10.00/14.00	45
RIESLING PACIFIC RIM COLUMBIA VALLEY, WA (2020)	9.00/13.00	35
ROSÉ CHAMPS DE PROVENCE (2020)	10.00/14.00	50
SAUVIGNON BLANC BABICH MARLBOROUGH, NEW ZEALAND (2020)	10.00/14.00	50

red by the glass

	4OZ/7OZ	BTL
CABERNET SAUVIGNON DECOY BY DUCKHORN SONOMA, CA (2019)	12.00/17.50	60
CABERNET SAUVIGNON NAPA QUILT NAPA VALLEY, CA (2018)	14.00/20.00	75
MALBEC ANDELUNA RAICES MENDOZA, ARGENTINA (2019)	10.00/14.00	50
PINOT NOIR ELOUAN OREGON (2018)	11.00/15.00	55
PINOT NOIR CROSSBARN BY PAUL HOBBS ANDERSON VALLEY, CA (2018)	15.00/22.00	80
RED BLEND BIELER ET FILS 'LA JASSINE' COTES DU RHONE, FRANCE (2018)	10.00/14.00	45

white & rosé bottles

	BTL
CHARDONNAY SEA SUN BY CAYMUS, CA (2020)	45
CHARDONNAY JOSEPH DROUHIN LAFORET (2020)	55
CHARDONNAY FAR NIENTE BY NICKEL & NICKEL NAPA VALLEY, CA (2017)	85
CHARDONNAY SHAFER 'RED SHOULDER RANCH' NAPA VALLEY, CA (2016)	85
MOSCATO MARENCO 'STREV' 'MOSCATO D' ASTI DOCG PIEDMONT, ITALY (2020)	45
PINOT GRIGIO JERMANN, FRIULI-VENEZIA GIULIA, ITALY (2016)	45
RIESLING PACIFIC RIM COLUMBIA VALLEY, WA (2020)	35
RIESLING BLACK STAR FARMS LEELANAU PENINSULA, MI (2020)	45
ROSÉ CHAMPS DE PROVENCE (2020)	50
SAUVIGNON BLANC BABICH MARLBOROUGH, NEW ZEALAND (2021)	50
SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH, NEW ZEALAND (2021)	75

red bottles

	BTL
CABERNET SAUVIGNON TREANA PASO ROBLES, CA (2019)	40
CABERNET SAUVIGNON DECOY BY DUCKHORN SONOMA, CA (2019)	60
CABERNET SAUVIGNON NAPA QUILT NAPA VALLEY, CA (2018)	75
CABERNET SAUVIGNON CANVASBACK BY DUCKHORN RED MOUNTAIN, WA (2016)	80
CABERNET SAUVIGNON SILVER OAK ALEXANDER VALLEY, CA (2017)	110
CABERNET SAUVIGNON NICKEL & NICKEL "SEASONAL VINEYARD" NAPA VALLEY, CA (2016)	125
CABERNET SAUVIGNON PAUL HOBBS NAPA VALLEY, CA (2016)	145
CABERNET SAUVIGNON CAYMUS NAPA VALLEY, CA (2019)	165
MALBEC ANDELUNA RAICES MENDOZA, ARGENTINA (2019)	50
MERLOT EMMOLO BY CAYMUS NAPA VALLEY, CA (2017)	85
PETIT SYRAH STAGS' LEAP NAPA VALLEY, CA (2016)	75
PINOT NOIR ELOUAN OREGON (2017)	55
PINOT NOIR MEOIMI CA (2016)	55
PINOT NOIR BELLE GLOS 'LAS ALTURAS' SANTA LUCIA, CA (2018)	60
PINOT NOIR FLOWERS SONOMA COAST, CA (2018)	70
PINOT NOIR CROSSBARN BY PAUL HOBBS ANDERSON VALLEY, CA (2018)	80
RED BLEND BIELER ET FILS 'LA JASSINE' COTES DU RHONE, FRANCE (2018)	45
RED BLEND INTRINSIC COLUMBIA VALLEY, WA (2017)	50
RED BLEND 8 YEARS IN THE DESERT BY ORIN SWIFT CA (2017)	85
RED BLEND STAG'S LEAP 'THE INVESTOR' NAPA VALLEY, CA (2017)	90
SANGIOVESE ROCCA DELLE MACIE RUBIZZO TUSCANY, ITALY (2016)	55
SHIRAZ MOLLY DOOKER 'THE BOXER' MCLAREN VALE, AUSTRALIA (2019)	65

cocktails

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

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

STRAWBERRY LAVENDER 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
MAKER'S MARK 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 OBERON

BELL'S TWO HEARTED

CHEBOYGAN LIGHTHOUSE AMBER

CHEBOYGAN BLOOD ORANGE HONEY

WITCH'S HAT TREAT YO SELF' RASPBERRY SOUR

EPIC TART N JUICY SOUR IPA

M-43 OLD NATION IPA