

**DIAMONDS**  
STEAK & SEAFOOD

*Happy Easter!*

**Course I**  
CHOOSE ONE

**Filet Mignon Tip**

**Mushroom Crostini**  
Wild Mushrooms |  
Filet Mignon Tips Herb Goat Cheese

**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 |  
Smoked Bacon |  
Danish Blue Cheese

**Classic Caesar Salad**  
Romaine | Garlic Herb Croutons |  
Shaved Parmesan Reggiano

**GLORIOUS EASTER**

CHOOSE ONE

**Filet Mignon Tips**  
Sweet Cajun Sauce

**Goat Cheese Ravioli**  
Tomatoes | Wild Mushrooms | Artichoke |  
Asparagus Tips | White Wine Herb Sauce

**Shrimp Scampi**  
White Wine | Grape Tomatoes |  
Lemon | Fresh Parsley

**Seared Atlantic Salmon**  
Lobster Cream Sauce

**Sweet Cajun  
Chicken Skewers**  
Grilled and Finished with Our Famous  
Sweet Cajun Sauce



**\$34.<sup>95</sup>**

**ULTIMATE EASTER**

CHOOSE ONE

**Filet Mignon & Lobster**  
7 oz. Center Cut | Roasted Garlic Cabernet Demi Glace |  
Maine Lobster Tail

**Twin Lobster Tails**  
Slow Roasted Lobster | Drawn Butter | Lemon

**Ribeye & Scallops**  
14 oz. | Danish Blue Cheese | Crispy Fried Onions | Jumbo Sea Scallops

**N.Y. Strip & Scottish Salmon**  
12 oz. Center Cut | Seared Scottish Salmon

**Prime Rib & Shrimp**  
16 oz. | Slow Roasted | Au Jus | Horseradish Cream  
Garlic Butter Sauteéd Shrimp



**\$54.<sup>95</sup>**

**GRAND EASTER**

CHOOSE ONE

**Prime Rib**  
16 oz. | Slow Roasted | Au Jus | Horseradish Cream

**Blackened Ahi Tuna**  
Sushi Grade Yellowfin Tuna | Sweet Soy Glaze |  
Pineapple-Mango Salsa

**Ribeye**  
14 oz. | Danish Blue Cheese |  
Crispy Fried Onions

**Filet Mignon & Shrimp**  
7 oz. Center Cut Filet |  
Cabernet Demi Glace |  
Garlic Butter Sauteéd Shrimp

**Jumbo Sea Scallops**  
Pan Seared | Champagne Butter



**\$44.<sup>95</sup>**

**UNFORGETTABLE EASTER**

**14 oz. Ribeye  
& Maine Lobster Tail**

Danish Blue Cheese | Crispy Fried Onions |  
Cold Water Lobster Tail | Drawn Butter

**12 oz. New York Strip  
& Maine Lobster Tail**

Center Cut | 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



**\$59.<sup>95</sup>**



**ADD TO ANY ENTREE**



Steakhouse  
Mushrooms \$6 ◆

Crispy Brussels  
Sprouts \$7 ◆

Filet Mignon  
Tips Skewer \$8 ◆

Jumbo Sea  
Scallops \$12 ◆

Maine Lobster  
Tail \$19 ◆

# **DIAMONDS**

## **STEAK & SEAFOOD**

### **BAR FEATURES**

#### SIGNATURE COCKTAILS

##### **BRUCE ALMIGHTY 10**

*Zim's 59 Vodka, Housemade Limoncello, Prosecco*

##### **TEQUILA PINEAPPLE 11**

*Cuervo Tradicional, Pineapple, Lemon, Fava, Smoked Sea Salt*

##### **AMR NEGRONI 10**

*Greyling Gin, Aperol, Lillet Blanc*

#### FEATURED WINE

*4 oz. 8.50 7 oz. 13.50 Bottle 40*

##### **DOMAINE BOUSQUET MALBEC**

*Argentina - Salty plum, berry flavors,  
touches of herbs, spices*

##### **EVAN & TATE "BIG SQUEEZE" SHIRAZ**

*Australia - Dark cherry, plum, black pepper  
and spice notes, toasty oak*

##### **PACO & LOLA ALBARINO**

*Spain - Light and fresh, minerally, crisp on the palate*

##### **BORSAO ROSE**

*Spain - Fruit forward, strawberry, delicate spices*

#### BUBBLY

##### **RUGGERI PROSECCO, ITALY**

*Smooth and subtle in style, displaying good  
richness and nice fruit flavors*

*Flute 7 Bottle 30*