

DIAMONDS

STEAK & SEAFOOD

GLUTEN FREE & VEGETARIAN DINNER MENU

GF= Gluten Free V = Vegetarian

STARTERS

“SMOKING” SHRIMP COCKTAIL GF

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 ♦ 3.95/ea.

SPINACH & ARTICHOKE DIP V

Spinach, artichokes, roasted garlic baked with Mozzarella and Parmesan cheese served with our crispy Mediterranean pita ♦ 9.95

GOAT CHEESE STUFFED RAVIOLI V

Handmade ravioli stuffed with goat cheese, tossed with tomatoes, wild mushrooms and a white wine herb sauce ♦ 11.45

TOASTED ALMOND BRIE V

Imported French brie cheese baked with a toasted almond crust served with warm agave pita chips and a fresh wild berry compote ♦ 11.75

ENTRÉE SALADS

KALE AND QUINOA SALAD GF V

Shredded kale with quinoa, golden raisin, pickled red onion, parmesan, pine nuts, champagne vinaigrette ♦ 11.95

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

SANDWICH

BUILT ON A FRESH BAKED BRIOCHE BUN
AND ARE SERVED WITH FRENCH FRIES.

BEYOND BURGER V

*Plant based burger topped with caramelized onion ♦ 12.95
Add vegan cheese \$1.50*

CHICKEN

CHICKEN ENTREES ARE SERVED WITH YOUR
CHOICE OF TWO SIDES.

SWEET CAJUN CHICKEN SKEWERS GF

Fresh chicken breast skewered, marinated and grilled with our famous sweet cajun sauce ♦ 15.95

CHICKEN PICCATA GF

Tender chicken cutlets sauteed in a lemon caper sauce with artichokes. ♦ 16.95

TERIYAKI CHICKEN GF

Simply grilled, sweet teriyaki glaze, grilled fresh pineapple ♦ 17.95

PASTA

Can be made with gluten free noodles.

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

“OUR FAMOUS” MAC N’ CHEESE V

Cavatappi pasta tossed in our famous 4 cheese sauce baked with sharp cheddar cheese and toasted butter crumbs ♦ 12.95

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 ♦ 15.95

CREOLE CHICKEN CAVATAPPI

Pan roasted chicken breast, caramelized onions, smoked bacon and tomatoes tossed in a light cajun cream sauce ♦ 16.95

*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.

ATLANTIC SALMON

Our salmon is brought in fresh and cut right here in house.

GRILLED ♦ house made lobster cream sauce ^{GF} ♦ 22.95

PAN SEARED ♦ grilled lemon herb butter ^{GF} ♦ 22.95

BLACKENED ♦ house blend Cajun seasoning ^{GF} ♦ 22.95

BLACKENED AHI TUNA ^{GF}

Sushi grade yellowfin tuna served with a fresh pineapple-mango salsa over a sweet soy glaze ♦ 22.95

PAN SEARED SEA SCALLOPS ^{GF}

Fresh jumbo sea scallops caramelized and served over a rich champagne butter sauce ♦ 26.95

MAINE LOBSTER TAIL ^{GF}

Cold water Maine lobster tail broiled in the oven with whole butter and Old Bay. Served with drawn butter and lemon ♦ 24.95
Add an extra lobster tail + \$19.00

GULF SHRIMP

SAUTEÉD ♦ garlic, white wine, diced tomatoes ^{GF} ♦ 20.95

GRILLED ♦ lemon butter, parsley ^{GF} ♦ 20.95

SIDES

♦ 2.95

Smashed Potatoes ^{GF}

Fresh Green Beans ^{GF/V}

French Fries ^V

Rice Pilaf ^{GF/V}

Chophouse Cream Corn ^{GF/V}

SIGNATURE SIDES

♦ 5.95

Grilled Asparagus ^{GF/V}

House Salad ^{GF/V}

Caesar Salad ^V

Sweet Potato Fries ^V

Diamonds Mac n' Cheese ^V

Crispy Brussels Sprouts ^V

Loaded Smashed Potatoes ^{GF}

SUBSTITUTE SIGNATURE SIDES TO ANY MEAL ♦ 2.50 each

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 ^{GF}

with sweet cajun sauce served on skewers

4 oz. ♦ 18.95 8 oz. ♦ 24.95 12 oz. ♦ 29.95

TOP SIRLOIN ^{GF}

Center Cut 8 oz. ♦ 23.95

FILET MIGNON ^{GF}

Center Cut 7 oz. ♦ 34.95

NEW YORK STRIP ^{GF}

Center Cut 12 oz. ♦ 33.95

DRY AGED NEW YORK STRIP ^{GF}

Center Cut 12 oz. ♦ 44.95

DIAMONDS MIXED GRILL ^{GF}

Filet Mignon Tip skewer, grilled shrimp skewer, grilled chicken skewer with sweet cajun sauce ♦ 28.95

STEAK "BRAZZO" ^{GF}

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 ♦ 23.95

RUBS \$1.00

Cajun Blackened ^{GF/V} ♦ Kona Coffee & Brown Sugar ^{GF/V}

SAUCES \$1.00

Diamonds Signature Zip Sauce ^{GF} ♦ Cabernet Demi-Glace ^{GF}

TOP YOUR STEAK

\$2.00 each

♦ Danish Blue Cheese ^V

♦ Steakhouse Mushrooms ^{GF}

\$1.00 each

♦ Grilled Onions ^{GF/V}

♦ Crispy Fried Onions ^V

ADD TO ANY ENTRÉE

♦ Sweet Cajun Chicken Skewer ^{GF}	6
♦ Filet Mignon Tips Skewer ^{GF}	8
♦ Garlic Butter Shrimp ^{GF}	9
♦ Seared Sea Scallops ^{GF}	12
♦ Maine Lobster Tail ^{GF}	19