

DIAMONDS
STEAK & SEAFOOD

VALENTINE'S DAY 2020

Lobster Bisque

Served Tableside
Maine Lobster | Gulf Shrimp
Sweet Cornbread Crouton | Chives

\$10

Included in Ultimate & Unforgettable Night Out

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

BIG NIGHT OUT!

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



\$49.⁹⁵

ULTIMATE NIGHT OUT!

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



\$69.⁹⁵

GRAND NIGHT OUT!

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



\$59.⁹⁵

UNFORGETTABLE NIGHT OUT!

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



\$74.⁹⁵



ADD TO ANY ENTREE



Steakhouse
Mushrooms \$6

Crispy Brussels
Sprouts \$7

Filet Mignon
Tips Skewer \$8

Jumbo Sea
Scallops \$12

Maine Lobster
Tail \$19