

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 ♦ 11.95
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 6.50

baked french onion ♦ bowl 7.50

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

diamonds signature steak salad ♦ 15.95
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
summer menu

DIAMONDS STEAK & SEAFOOD

order dinner online
diamondshowell.com

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. ♦ 24.95

12 oz. ♦ 29.95

steak "brazzo" ♦ 23.95
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 ♦ 28.95
filet mignon tips skewer, lemon butter shrimp skewer, sweet cajun chicken skewer

filet mignon ♦ 34.95
7 oz. center cut

our signature ribeye ♦ 37.95
14 oz. center cut, crispy fried onions, danish blue cheese

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

fresh fish & shellfish

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

atlantic salmon ♦ 22.95
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 ♦ 15.95
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
Mmdagascar vanilla bean, fresh berries, mint

chocolate peanut butter dream ♦ 9
14 layer cake, toasted hazelnuts, whipped mascarpone

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

*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

CABERNET SAUVIGNON VISTA POINT	6.00/9.00	30
CHARDONNAY VISTA POINT	6.00/9.00	30
MERLOT VISTA POINT	6.00/9.00	30
PINOT GRIGIO SYCAMORE LANE	7.50/11.00	35

bubbles & sparkling

PROSECCO RUGGERI, VENETO, ITALY	9.00	38
SPARKLING JP CHENET BRUT, FRANCE	9.00	40
SPARKLING FERRARI BRUT NV TRENTO, ITALY		60
CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL NV CHAMPAGNE, FRANCE		95
CHAMPAGNE MOET & CHANDON IMPERIAL ROSE - NV, CHAMPAGNE, FRANCE		110

white & rosé by the glass

CHARDONNAY SEA SUN BY CAYMUS CA (2016)	10.00/14.00	40
CHARDONNAY LOUIS JADOT 'STEEL' BURGUNDY, FRANCE (2017)	13.00/17.00	55
MOSCATO MARENCO 'STREV' 'MOSCATO D' ASTI DOCG PIEDMONT, ITALY (2018)	10.00/14.00	45
RIESLING PACIFIC RIM COLUMBIA VALLEY, WA (2017)	8.00/11.50	35
ROSÉ D'ORSAYPROVENCE, FRANCE (2017)	9.00/13.00	40
SAUVIGNON BLANC BABICH MARLBOROUGH, NEW ZEALAND (2018)	8.00/11.50	40

red by the glass

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

white & rosé bottles

CHARDONNAY SEA SUN BY CAYMUS CA (2016)	40
CHARDONNAY LOUIS JADOT 'STEEL' BURGUNDY, FRANCE (2017)	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 (2018)	45
PINOT GRIGIO JERMANN, FRIULI-VENEZIA GIULIA, ITALY (2016)	45
RIESLING PACIFIC RIM COLUMBIA VALLEY, WA (2017)	35
RIESLING BLACK STARR FARMS LEELANAU PENINSULA, MI (2017)	45
ROSÉ D'ORSAY PROVENCE, FRANCE (2017)	40
SAUVIGNON BLANC BABICH MARLBOROUGH, NEW ZEALAND (2018)	40
SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH, NEW ZEALAND (2018)	75

red bottles

CABERNET SAUVIGNON TREANA PASO ROBLES, CA (2017)	40
CABERNET SAUVIGNON DECOY BY DUCKHORN SONOMA, CA (2016)	60
CABERNET SAUVIGNON NAPA QUILT NAPA VALLEY, CA (2017)	75
CABERNET SAUVIGNON CANVASBACK BY DUCKHORN RED MOUNTAIN, WA (2015)	80
CABERNET SAUVIGNON CARAVAN ESTATE BY DARIOUSH NAPA VALLEY, CA (2016)	85
CABERNET SAUVIGNON SILVER OAK ALEXANDER VALLEY, CA (2014)	110
CABERNET SAUVIGNON NICKEL & NICKEL "SEASONAL VINEYARD" NAPA VALLEY, CA (2016)	125
CABERNET SAUVIGNON PAUL HOBBS NAPA VALLEY, CA (2015)	145
MALBEC LA FLOR BY PAUL HOBBS MENDOZA, ARGENTINA (2018)	40
MERLOT EMMOLO BY CAYMUS NAPA VALLEY, CA (2017)	85
PETIT SYRAH STAGS' LEAP NAPA VALLEY, CA (2016)	75
PINOT NOIR ELOUAN OREGON (2017)	50
PINOT NOIR MEOIMI CA (2016)	55
PINOT NOIR BELLE GLOS 'LAS ALTURAS' SANTA LUCIA, CA (2016)	60
PINOT NOIR FLOWERS SONOMA COAST, CA (2016)	70
PINOT NOIR CROSSBARN BY PAUL HOBBS ANDERSON VALLEY, CA (2014)	80
RED BLEND BIELER ET FILS 'LA JASSINE' COTES DU RHONE, FRANCE (2017)	40
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 (2015)	90
SANGIOVESE ROCCA DELLE MACIE RUBIZZO TUSCANY, ITALY (2015)	55
SHIRAZ MOLLY DOOKER 'THE BOXER' MCLAREN VALE, AUSTRALIA (2017)	65

cocktails

LIFE IS BEAUTIFUL 11
VALENTINE WHITE BLOSSOM VODKA, BLUEBERRY, MINT, LEMON

PEAR ESCAPE 11
ABSOLUT PEAR VODKA, PROSECCO, LEMON, SIMPLE SYRUP

TRAGICALLY HIP 11
BULLEIT RYE WHISKEY, STRAWBERRY, BASIL, LIME

BERRIES & BUBBLES 11
VALENTINE WHITE BLOSSOM VODKA, CRÈME DE CASSIS, PROSECCO, GRAND MARNIER MARINATED BERRIES, BLACK CURRENT LIQUEUR, ULTRA CHILLED

BETA CHAI 11
CHAI TEA, MOUNT GAY RUM, VELVET FALERNUM

GARDEN DAIQUIRI 11
CANE RUM, VELVET FALERNUM, BASIL SYRUP, CUCUMBER, LIME

TEQUILA PINEAPPLE 11
ALTOS PLATA TEQUILA, PINEAPPLE, SIMPLE SYRUP, SMOKED SEA SALT

STRAWBERRY SUMMER SANGRIA 11
HENDRICKS GIN, D'ORSAY ROSÉ, STRAWBERRY LAVENDER SYRUP, LEMON

THE CRUSH 11
ZIM'S 81 VODKA, GRAPES, BASIL SYRUP

THE PLUM COSMO 11
PLUM SAKE, COINTREAU, LEMON, CRANBERRY

RYAN'S OLD FASHIONED 12
BUFFALO TRACE BOURBON, LUXARDO CHERRIES, ORANGE

REESE'S PIECES 12
SCREWBALL PEANUT BUTTER WHISKEY, GODIVA, FRANGELICO

draft beer

MILLER LITE
BELL'S TWO HEARTED
CHEBOYGAN LIGHTHOUSE AMBER
CHEBOYGAN BLOOD ORANGE HONEY
ARBOR STRAWBERRY BLONDE
MIDLAND BREWING CO.
PEANUT BUTTER PORTER
EPIC TART N JUICY
ORIGINAL SIN PEAR CIDER
DIRTWOLF DOUBLE IPA
STONE BREWING SEASONAL STOUT
ROTATING SEASONAL SELECTION
DARK HORSE BBA SCOTTY
KARATE SCOTCH ALE

bottled beer

BUDWEISER
BUD LIGHT
COORS LIGHT
LABATT LIGHT
LABATT NON/ALCOHOLIC
MICHELOB ULTRA
MILLER LITE
ACE PINEAPPLE CIDER
BODDINGTON'S ENGLISH PUB ALE
CORONA
NEW HOLLAND'S 'DRAGON'S MILK'
BOURBON BARREL AGED STOUT
STELLA ARTOIS