



# DIAMOND MENU



\$51 Per Person

Price is subject to change. Quote is Valid for 60 Days

## APPETIZERS

A Sampling of All Served Family Style

### AHI TUNA\*

*Sashimi grade Ahi, seared rare and served with Wasabi and pickled Ginger*

### GATOR BITES

*Lightly fried, a Florida favorite*

### CALAMARI

*Lightly floured and fried, Sweet Asian chili sauce, Candied Cashews*

### SHRIMP COCKTAIL

*Jumbo Shrimp Cocktail served with cocktail sauce and lemons*

## SOUP & SALAD

Select One Salad for the Group

*Chef Soup Selection*

*House Salad with Balsamic Dressing*

*House Salad with Ranch Dressing*

*Caesar Salad*

## ENTRÉES

### FILET & LOBSTER\*

*Our 6oz Filet seasoned & seared on a 900 degree grill & a cold water lobster tail*

+ Served with Baked Potato with butter and sour cream +

### SANIBEL COMBO

*Our Coldwater lobster tail and large sea scallops served with drawn butter*

+ Served with Fresh Brussel Sprouts made with our Aged Balsamic Glaze +

### PRIME RIB\*

*A huge 14oz cut of our juicy, herb roasted prime rib cooked Medium Rare*

+ Served with a Loaded Baked Potato +

### T-BONE\*

*The best of both worlds our 18oz T-Bone is seasoned & seared on a 900 degree grill*

+ Served with our Famous Loaded Twice Baked Potatoes +

### CHEF'S CATCH OF THE DAY

*Freshly prepared by our Chef*

+ Served with Jasmine Rice +

## DESSERT

Select One for the Group

### TRIPLE CHOCOLATE CHIP

### BROWNIE

*with Vanilla Ice Cream and a rich Chocolate Sauce drizzle*

### BREAD PUDDING

*A house-made family recipe topped with a buttery rum sauce*

\*All of our beef and fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.