

DIAMOND MENU

HORS D'OEUVRES

(A Sampling of all based on availability)

GATOR BITES

Lightly fried, a Florida favorite.

AHI TUNA*

Fresh Sashimi Grade seared rare in a sesame peppercorn rub served with wasabi and pickled ginger

CALAMARI

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

MILLIONAIRE BACON

Thick sliced caramelized bourbon glazed candied bacon, served best at room temperature

FIRST COURSE

(Select One for the group) Cup of French Onion soup or Cup of chef's choice soup

SECOND COURSE

(Select One for the group) Caesar or House Salad

★★★★ ENTRÉES ★★★★★

(Select One)

FILET & LOBSTER*

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

FLORIDA CUT 16OZ PRIME RIB*

Herb Encrusted and slow roasted Rare to Medium Rare

T-BONE*

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

TWIN LOBSTER TAILS

Cold water lobster tails served with drawn butter

Creamed Spinach, Jasmine Rice or Baked Potato with butter & sour cream

DESSERT

(Select One for the group)

BREAD PUDDING

Fresh made family recipe with buttery rum sauce

CAMPFIRE BROWNIE

Baked with marshmallows & topped with Gourmet Cinnamon Ice Cream

CHEF'S CHOICE

Based on Availability

We strive to have the freshest ingredients for you. If we cannot get a item on this menu we will substitute another item in it's place *All of our beef & fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Vegetarian and Gluten-Free options available upon request. Let us know if you have a food allergy or sensitivity.