



# DIAMOND MENU



\$51 Per Person

## APPETIZERS

A Sampling of All Served Family Style

### AHI TUNA\*

*Fresh sashimi grade, seared rare in a sesame peppercorn rub served with wasabi and pickled ginger*

### GATOR BITES

*Lightly fried, a Florida favorite.*

### MILLIONAIRE BACON

*Thick sliced caramelized bourbon glazed candied bacon*

### CALAMARI

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

## SALAD & SOUP

Select One Salad for the Group

*Caesar Salad or House Salad*

*French Onion Soup Cup*

## ENTRÉES

### PRIME RIB\*

*A huge 16oz cut of our juicy, herb roasted prime rib cooked Medium Rare*

### GRILLED FRESH CATCH

*Freshly caught & freshly prepared by our Chef*

### SANIBEL COMBO

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

### FILET & LOBSTER\*

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

### T-BONE\*

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

## CRAFTED SIDES

### CREAMED SPINACH

### BAKED POTATO

*with butter & sour cream*

### JASMINE RICE

## DESSERT

Select One for the Group

### TRIPLE CHOCOLATE CHIP

### BROWNIE

*with vanilla ice cream and chocolate sauce*

### 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.