



STEAKHOUSE

# DIAMOND MENU

\$51 Per Person



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## APPETIZERS

A Sampling of All Served Family Style

### AHI TUNA\*

*Fresh Sashimi grade Ahi, seared rare in a Sesame Peppercorn Rub and 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

*House or Caesar Salad*

*Chef Selection*

## ENTRÉES

### PRIME RIB\*

*A huge 16oz cut of our juicy, herb roasted prime rib cooked Medium Rare  
+ Served with a Loaded Baked Potato +*

### GRILLED FRESH CATCH

*Freshly caught and prepared by our Chef  
+ Served with Jasmine Rice +*

### 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 +*

### FILET & LOBSTER\*

*Our 6oz Filet seasoned & seared on a 900 degree grill & a cold water lobster tail  
+ Served with Grilled Asparagus +*

### 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 +*

## 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.