



DIAMOND MENU



\$55 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

House Salad With Ranch

Caesar Salad

ENTRÉES

Select 4 Entrées for the Group

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 +

CHEF'S CATCH OF THE DAY

Freshly prepared by our Chef

+ Served with Jasmine Rice +

LIZZIE'S FILET MIGNON*

Our 8oz Filet seasoned & seared on a 900 degree grill

+ Served with Baked Potato with Butter and Sour Cream +

DESSERT

Select One Dessert for the Group

TIRAMISU

Sponge cake featuring espresso-flavored mascarpone mousse, whipped cream, and a dusting of cocoa

CHOCOLATE TURTLE PIE

Chocolate cookie crust topped with chocolate mousse, then finished with caramel, chocolate chips, and pecans

KEY LIME PIE

Whipped cream rosettes and toasted coconut decorate a tart Key lime mousse pie set atop a graham cracker crust

*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.