

APPETIZERS

CHEESE BREAD

Toasted French Loaf, baked with delicious Parmesan Cheese. 4.95

GARLIC TOAST

Toasted French loaf & savoury Garlic butter. 2.95

ESCARGOT 12.95

*Sizzling in Garlic butter,
Lemon, & White wine.*

MUSHROOM VICTORIA 13.95

*Sautéed mushroom caps stuffed with Crab,
Shrimp & cream cheese. Baked in the oven.*

SCALLOPS & BACON 14.95

*Pan seared Scallops with Chili-Lime Glaze.
Served with thick Canadian Bacon.*

SMOKED SOCKEYE SALMON 15.95

*Smoked Sockeye Salmon accompanied
by Capers, Onions, and Pumpernickel Bread
with Cream Cheese.*

GREEK RIBS 14.95

Half a rack of tender ribs seasoned with savoury garlic, lemon, & oregano.

TUSCAN GOAT CHEESE 14.95

*Delicious Goat Cheese baked with
fresh Tomato-Basil Sauce.
Served with Pesto Crostinis.*

SAGANAKI 14.95

*Kefalotyri cheese lightly fried &
flambéed. Served with Pita chips.*

SHRIMP COCKTAIL 14.95

*Jumbo Shrimps served on ice with our
horseradish cocktail sauce.*



SHRIMP SCAMPI 15.95

*Jumbo Shrimps sautéed in garlic, onions,
& finished with a creamy wine sauce.*

KOBE CARPACCIO 27.95

*Fine slices of raw Kobe Tenderloin Beef
dusted with parmesan cheese,
black pepper, basil & olive oil.*

CALAMARI 13.95

*Lightly breaded and very Tender Calamari.
Served with our Homemade Tzatziki.*

SOUPS & SALADS

SMOKED SALMON & WILD RICE SOUP 11.95

A spectacular creamy soup. Our chef combines local Wild Rice, and Smoked Sockeye Salmon into a beautiful rich soup.



BAKED FRENCH ONION SOUP 9.95

Originated in the heart of Paris. The same recipe is used at The Diplomat. Baked with French loaf, Swiss & Parmesan cheeses.

BAKED TOMATO SOUP WITH PUFF PASTRY 13.95

A unique presentation of the classic Cream of Tomato soup.

TABLESIDE CAESAR SALAD

14.95 per person

(for two or more)

Prepared at your Table.

Romaine lettuce, anchovies, garlic, parmesan cheese, egg yolk, olive oil, wine vinegar, mustard & seasoned croutons.



TOMATO SALAD 10.95

Vine-ripened Tomato with tasty Red Onions, Capers, Parmesan Reggiano, Olive oil, & Sprinkled with Basil.

VILLAGE GREEK SALAD 10.95

Vine ripe Tomatoes, Cucumbers, Red onion, Bell Peppers, Kalamata olives, Feta cheese, & oregano. Tossed with extra virgin olive oil.

STEAKS



FILET MIGNON *Our signature filet is treasured for its tenderness and savory taste.*

8oz 41.95 **12oz** 55.95 **16oz** 69.95

FILET PEPPERCORN 45.95

8oz Butterflied & broiled to perfection. Topped with our creamy peppercorn sauce.

FILET NEPTUNE 47.95

8oz butterflied and topped with fresh Crab meat, Asparagus spears, & tarragon sauce.

TOURNEDOS ROSSINI 44.95

Two 4oz tenders crowned with Mushroom Caps and wine reduction. Served on Chicken Liver Pate Crostini.



KOBE FILET MIGNON 79.95

8oz of The Finest Canadian WAGYU/KOBE. Triple marbling and outstanding Flavour & Texture.



NEW YORK STRIP *Hearty flavor, full-bodied texture, and robust taste.*

100z 38.95 **160z** 46.95 **240z** 59.95

STEAK MAITRE D' 45.95

A 100z N.Y. Steak broiled with three butterflied Shrimps, & Sautéed in savoury garlic white wine sauce.



T-BONE STEAK **24oz** 52.95 *A rich NY Strip and a tender Filet in one Perfect cut.*



BONE-IN RIBEYE **19oz** 46.95 *Well marbled for peak flavor, deliciously juicy.*

CAJUN BONE-IN RIBEYE **19oz** 47.95 *Chef's Cajun Rub.*



DRY-AGED RIBEYE 75.95

14oz *The Dry Aging Process produces incredible Flavour & Texture that you will never forget.*

SIDE ORDERS

PEPPERCORN SAUCE 6

BEARNAISE SAUCE 6

SWEET CHIPOTLE RUB 2

DRY CAJUN RUB 2

BLUE CHEESE MELT 4

GARLIC FRIES 7

CARAMELIZED ONIONS 8

SAUTÉED MUSHROOMS 8

SASK. WILD RICE 8

PARMESAN TRUFFLE FRIES 9

PAN-SEARED ASPARAGUS 8

CHATEAUBRIAND FOR 2 47.95 per Person

*A 16oz center cut of filet mignon broiled to perfection, surrounded by mushrooms, roasted potatoes, parmesan tomatoes, and a garden of gently cooked vegetables.
Served with Béarnaise sauce.*

MIDEAST KEBAB

35.95

Pieces of Beef Tenderloin skewered with mushrooms, peppers, onions, sprinkled with our savoury seasonings, & served on a bed of rice.



PEPPER STEAK SAUTÉ

35.95

Pieces of Beef Tenderloin sautéed with onions, peppers, & mushrooms. Finished with a red wine reduction, & served on a bed of rice.

TABLESIDE COOKING

STEAK DIANE 49.95

Two 4oz Filet Mignon prepared with Butter, Shallots, Cream, Mushrooms, Red wine, & Demi-glaze. Flamed with brandy.

BEEF STROGANOFF 46.95

Strips of Tenderloin Beef sautéed with mushrooms, celery, onions, pickles, demi-glaze, & flamed in brandy. Served on either Rice or Fettuccini.



STEAK TARTAR 52.95

Available only at The Diplomat. Ground uncooked Beef Tenderloin spiced with anchovies, capers, onions, parsley, black pepper, egg yolk & a touch of brandy.

ALL ENTREES INCLUDE:
FRESH BREAD & GARLIC BUTTER.

CHOICE OF: BEEF BARLEY SOUP, OR ONION SOUP, OR GARDEN SALAD.
SUBSTITUTE GREEK OR CAESAR SALAD FOR 7.95

CHOICE OF: STUFFED POTATO, LEMON ROASTED POTATO, OR RICE PILAF.

FAVOURITES

WORLD FAMOUS RACK OF LAMB 49.95

The finest New Zealand spring lamb prepared with our chef's special seasonings.



BBQ or GREEK RIBS 34.95

Slow cooked in the oven for tenderness & lightly brushed with either tangy Bbq Sauce or Greek seasonings.

DIPLOMAT CHICKEN 34.95

Oven roasted half boneless chicken stuffed with feta cheese & sprinkled with Greek seasonings, & lemon butter.

CHICKEN NEPTUNE 36.95

Pan seared breast of chicken topped with crab meat & asparagus. Finished with a creamy tarragon sauce.

CHICKEN MAITRE D' 35.95

Pan seared breast of chicken sautéed in a garlic-white wine sauce & three butterfly Jumbo Shrimps.

CHICKEN PARMESAN 33.95

Pan seared breast of Chicken topped with tomato-basil marinara & baked with Parmesan Cheese.

VEGETARIAN

SHRIMP BIRYANI 30.95

Flavourful herbed rice with Sautéed Jumbo Prawns.

MEDITERRANEAN FETTUCCINI \$30.95

The Freshest Marinara Sauce, Kalamata Olives, & Feta cheese. Served with Garlic Bread.

SEAFOOD

PICKEREL 33.95

Pan Seared to perfection and glazed with a very savoury White Wine & Fresh Herb Sauce.

STEAK & LOBSTER 69.95

*Mouthwatering choice of an
8oz Filet Mignon or 10oz N.Y Steak
with a savoury Rock Lobster tail. (8-9oz)
Served with hot drawn butter.*

LOBSTER TAIL DINNER

*One or two succulent Rock Lobster tails broiled
and Served with Hot drawn Butter.
1 Tail: 43.95 2 Tails: 69.95*

KING CRAB & STEAK 64.95

*Broiled 8oz Filet or 10oz NY with
succulent Alaskan King Crab Legs. (10oz)
Served with Hot Drawn butter.*

ALASKAN KING CRAB 63.95

*One pound of succulent
Alaskan King Crab Legs.
Served with Hot Drawn Butter.*



WHOLE DOVER SOLE ALMANDINE 62.95

Beautiful whole Dover Sole baked with almonds and deboned. Allow 45 Minutes.

SKEWERED SHRIMP & SCALLOPS 33.95

*Shrimp & Scallops sautéed in Garlic butter & glazed
with a Sweet & Sour sauce. Served with Rice Pilaf.*

SEAFOOD CASSEROLE 36.95

*Delightful mixture of Seafood (Lobster, Scallops, & Shrimp)
in a rich & creamy Newburg sauce.*

BAKED TILAPIA 32.95

Baked in a rich Tuscan tomato sauce.

FRESH GRILLED SALMON 33.95

Grilled fillet of salmon with a creamy horseradish & whiskey sauce.