

THE DIPLOMAT STEAKHOUSE

APR 4 1929

APPETIZERS

Saganaki Cheese	16.95	Greek Ribs	16.95
Kefalotyri cheese lightly fried and flambéed. Served with pita chips.		Half a rack of tender ribs seasoned with savoury garlic, lemon, & oregano.	
Crispy Calamari	15.95	Mushroom Victoria	15.95
Lightly breaded and very tender calamari, homemade tzatziki or lime aioli.		Baked mushroom caps stuffed with crab, shrimp, & cream cheese.	
Escargot	13.95	Shrimp Cocktail	15.95
Sizzling in garlic butter, lemon, & white wine.		Jumbo shrimps with our horseradish cocktail sauce.	
Shrimp Scampi	17.95	Kobe Carpaccio	29.95
Jumbo shrimps sautéed in garlic, onions, and a creamy white wine sauce.		Raw Kobe beef dusted with parmesan, black pepper, basil & olive oil.	
Rosemary Glazed Mushroom Crostini	14.95	Steamed Mussels	14.95
Crostini topped with melted Taleggio cheese and glazed sautéed mushrooms.		PEI mussels steamed with fresh herbs, tomatoes and white wine served with toasted baguette.	
		Crab Cake	14.95
		With remoulade or Lime aioli.	

SOUPS

Salmon & Wild Rice Soup	14.95	Baked French Onion Soup	13.95
A spectacular creamy soup.		Caramelized onions in a savoury broth topped with toasted bread and melted cheese.	
Baked Tomato Soup with Puff Pastry		15.95	
Hearty tomato and roasted red pepper bisque covered with a golden puff pastry dome.			

SALADS

Tableside Caesar Salad	15.95 per person	Tomato Salad	14.95
Prepared at your table for two or more people.		Vine ripe tomatoes, cucumbers, red onion, peppers, olives, feta, & oregano, olive oil.	
Chipotle Cobb	23.95	Wedge Salad	19.95
With smokey goat cheese, southwest dressing, shredded romaine, diced tomato, bacon bits, cheddar, corn, chicken breast, sliced avocado, diced red onion.		A wedge of crunchy iceberg lettuce with creamy feta, cherry tomatoes, dried cranberries, bacon and green onions covered in our house tomato vinaigrette.	

MAY 5 1929

PRIME AGED STEAKS

AGED IN HOUSE FOR 45 DAYS

All Entrees include: Fresh bread and garlic butter. Choice of: Beef Barley Soup, Onion Soup, or Garden Salad. Choice of: Stuffed potato, Lemon Roasted Potato, or Rice Pilaf and a medley of vegetables. *Substitute Greek or Caesar Salad for 8.95*

Filet Mignon

Treasured for its tenderness and savory taste.

8oz 49.95 • 12oz 66.95 • 16oz 86.95

Ribsteak

Well marbled for peak flavor, deliciously juicy.

19oz 59.95 • 19oz CAJUN 60.95

New York Strip

Hearty flavor, full-bodied texture, and robust taste.

10oz 46.95 • 16oz 67.95 • 24oz 93.95

T-Bone

A rich NY strip and a tender filet in one perfect cut.

24oz 69.95

EXECUTIVE CUTS

36oz Tomahawk Ribeye

134.95

This long bone Ribeye is guaranteed to please.

8oz Australian Wagyu Filet

94.95

Classic Wagyu, seared to perfection.

8oz Bison Tenderloin

59.95

Ultra lean & served with Saskatoon Berry Reduction.

Sides

Onion Strings 8
Garlic Fries 8
Garlic Mashed Potato 10
Sautéed Mushrooms 10
Pan Seared Asparagus 10
Parm Truffle Fries 10
Wild Rice 10

Butters

Truffle 4
Cajun 4
Maitre d' 4
Horseradish Apple 4
Coffee Brown Butter 4

Sauces

Red Wine Demi 6
Champagne Mustard 6
Horseradish Cream 7
Blue Cheese 8
Chimichurri 6
Peppercorn 6

Chateaubriand for 2

59.95 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 champagne mustard sauce.

Filet Neptune

55.95

8oz butterflied and topped with fresh crab meat, asparagus spears, & champagne mustard sauce.

Filet Peppercorn

53.95

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

Tournedos Rossini

55.95

Two 4oz filet with mushroom caps and wine reduction. Chicken liver pate on crostini.

Steak Maitre D'

50.95

A 10oz N.Y. Steak broiled with three shrimps, and sautéed in savoury scampi sauce.



CENTRAL UNION TRUST COMPANY OF REGINA

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SIGNATURES

Pepper Steak Sauté	39.95	Red Wine Braised Lamb Shank	40.95
Pieces of beef tenderloin sautéed with onions, peppers, & mushrooms. Finished with a red wine reduction, & served on a bed of rice.		Lamb shanks simmered for hours in a herbed red wine jus. Served over roasted garlic mashed potatoes.	
World Famous Rack of Lamb	54.95	Platter '79	179.00
The finest New Zealand spring lamb prepared with our chef's special seasonings.		For 2 guests. 12oz filet, greek ribs (6), chicken with champagne mustard, rack of lamb, shrimp scampi (6). Includes choice of sauce or butter, vegetables, and starch.	
BBQ or Greek Ribs	37.95	Pork Belly	36.95
Slow cooked in the oven for tenderness & brushed with either Dill Pickle BBQ sauce or Greek seasonings.		Crisp and tender pork belly with sour cherry Gastrique.	
The Burger	30.00	Osso Bucco	43.95
Ground Filet Mignon makes this the ultimate burger. Taleggio, bacon, crispy onions, sautéed mushrooms and peppercorn sauce topped with lettuce, tomato, and roasted garlic mayo. Served with fries.		From the Lombard region of Italy, tender veal shank braised with white wine, vegetables and rich stock. Served over roasted garlic mashed potatoes..	

TABLE-SIDE

Steak Diane	55.95	Steak Tartar	59.95
Two 4oz Filet Mignon prepared with butter, shallots, cream, mushrooms, red wine, & demi-glaze. Flamed with brandy.		Ground uncooked Beef Tenderloin spiced with anchovies, capers, onions, parsley, black pepper, egg yolk, & a touch of brandy.	

CHICKEN

Diplomat Chicken	39.95	Dill Pickle BBQ Chicken Thighs	35.95
Oven roasted half boneless chicken stuffed with feta cheese & sprinkled with Greek seasonings.		Tangy house made dill pickle bbq sauce on top of seasoned boneless chicken thighs.	
Chicken Marsala	37.95	Chicken Neptune	39.95
Fresh pan seared double chicken breast with a creamy marsala wine mushroom sauce.		Seared breast of chicken with crab meat & asparagus. Champagne mustard sauce.	

Signature
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SEAFOOD

Sweet Mustard Salmon 36.95
Free salmon roasted with a sweet Dijon dill glaze.

Orange Miso Halibut 39.95
Flakey halibut baked and finished with a flavourful orange miso glaze.

Ciopino 36.95
An array of the best seafood the ocean has to offer in tomato herb and white wine broth. Served with toasted baquette to dip.

Steak & Lobster 79.95
Mouthwatering choice of an 8oz Filet Mignon or 10oz N.Y. Steak with a savoury Rock Lobster tail (9oz). Serviced with hot drawn butter.

King Crab & Steak 99.95
Broiled 8oz Filet or 10oz NY with succulent Alaskan King crab legs (10oz). Served with hot drawn butter.

Alaskan King Crab 99.95
One pound of succulent Alaskan King Crab legs. Served with hot drawn butter.

Linguini Vongole 35.95
Linguini covered in a delicious garlic cream sauce with shell on clams.

Pappardelle Prawn Diavolo 35.95
Pappardelle noodles cooked with prawns in a peppery tomato sauce.

Lobster Tail Dinner 1 Tail: 49.95 2 Tails: 79.95
Succulent Rock Lobster (9oz) broiled and served with hot drawn butter.

OFFSALE WINE AVAILABLE • GIFT CARDS AVAILABLE
3 PRIVATE ROOMS AVAILABLE FOR BOOKING FEATURING 75" TVS

