

# THE DIPLOMAT STEAKHOUSE

APR 4 1929

## APPETIZERS

<b>Saganaki Cheese</b>	16.95	<b>Greek Ribs</b>	16.95
Kefalotyri cheese lightly fried and flambéed. Served with pita chips.		Half a rack of tender ribs seasoned with savoury garlic, lemon, & oregano.	
<b>Crispy Calamari</b>	15.95	<b>Mushroom Victoria</b>	15.95
Lightly breaded and very tender calamari, homemade tzatziki or lime aioli.		Baked mushroom caps stuffed with crab, shrimp, & cream cheese.	
<b>Escargot</b>	13.95	<b>Shrimp Cocktail</b>	15.95
Sizzling in garlic butter, lemon, & white wine.		Jumbo shrimps with our horseradish cocktail sauce.	
<b>Shrimp Scampi</b>	17.95	<b>Kobe Carpaccio</b>	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.	
<b>Rosemary Glazed Mushroom Crostini</b>	14.95	<b>Steamed Mussels</b>	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.	
		<b>Crab Cake</b>	14.95
		With remoulade or Lime aioli.	

## SOUPS

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

## SALADS

<b>Tableside Caesar Salad</b>	15.95 per person	<b>Tomato Salad</b>	14.95
Prepared at your table for two or more people.		Vine ripe tomatoes, cucumbers, red onion, peppers, olives, feta, & oregano, olive oil.	
<b>Chipotle Cobb</b>	23.95	<b>Wedge Salad</b>	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.	

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## 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

<b>Pepper Steak Sauté</b>	<b>39.95</b>	<b>Red Wine Braised Lamb Shank</b>	<b>40.95</b>
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.	
<b>World Famous Rack of Lamb</b>	<b>54.95</b>	<b>Platter '79</b>	<b>179.00</b>
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.	
<b>BBQ or Greek Ribs</b>	<b>37.95</b>	<b>Pork Belly</b>	<b>36.95</b>
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.	
<b>The Burger</b>	<b>30.00</b>	<b>Osso Bucco</b>	<b>43.95</b>
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

<b>Steak Diane</b>	<b>55.95</b>	<b>Steak Tartar</b>	<b>59.95</b>
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

<b>Diplomat Chicken</b>	<b>39.95</b>	<b>Dill Pickle BBQ Chicken Thighs</b>	<b>35.95</b>
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.	
<b>Chicken Marsala</b>	<b>37.95</b>	<b>Chicken Neptune</b>	<b>39.95</b>
Fresh pan seared double chicken breast with a creamy marsala wine mushroom sauce.		Seared breast of chicken with crab meat & asparagus. Champagne mustard sauce.	



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**SEAFOOD**

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

**Fresh Pickerel 37.95**  
Pan seared and glazed with a savoury white wine & fresh herb sauce.

**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

