

THE DIPLOMAT STEAKHOUSE

APR 4 1929

APPETIZERS

Saganaki Cheese	16.95	Greek Ribs	17.95
Kefalotyri cheese lightly fried and flambéed. Served with pita chips.		Half a rack of tender ribs seasoned with savoury garlic, lemon, & oregano.	
Crispy Calamari	16.95	Mushroom Victoria	16.95
Lightly breaded and very tender calamari, homemade tzatziki or lime aioli.		Baked mushroom caps stuffed with crab, shrimp, & cream cheese.	
Escargot	14.95	Shrimp Cocktail	16.95
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	16.95	Steamed Mussels	17.95
Crostini topped with melted Taleggio cheese and glazed sautéed mushrooms.		PEI mussels steamed with fresh herbs, tomatoes and white wine served with toasted baguette.	
		Tuscan Baked Goat Cheese	17.95
		With tomato sauce and pesto crostinis.	

SOUPS & SALADS

Salmon & Wild Rice Soup	14.95	Village Greek Salad	14.95
A spectacular creamy soup.		Classic Greek vegetables, feta, and olive oil.	
Baked French Onion Soup	13.95	Wedge Salad	19.95
Caramelized onions in a savoury broth topped with toasted bread and melted cheese.		A wedge of romaine lettuce with creamy feta, tomatoes, dried cranberries, bacon and green onions covered in your choice of dressing.	
Baked Tomato Soup with Puff Pastry	15.95	Tomato Salad	14.95
Hearty tomato and roasted red pepper bisque covered with a golden puff pastry dome.		Vine ripe tomatoes, red onions, capers, parmesan reggiano, olive oil, & basil.	
Tableside Caesar Salad	16.95 per person	Chipotle Cobb	23.95
Prepared at your table for two or more people.		With smokey goat cheese, southwest dressing, shredded romaine, diced tomato, bacon bits, cheddar, corn, chicken breast, sliced avocado, diced red onion.	

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 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 56.95 • 12oz 69.95 • 16oz 89.95

Ribsteak

Well marbled for peak flavor, deliciously juicy.

19oz 64.95 • 19oz CAJUN 65.95

New York Strip

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

10oz 48.95 • 16oz 72.95 • 24oz 99.95

T-Bone

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

24oz 75.95

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 62.95

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

Sauces

Red Wine Demi 6

Champagne Mustard 6

Horseradish Cream 7

Blue Cheese 8

Chimichurri 6

Peppercorn 6

Chateaubriand for 2 64.95 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 59.95

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

Filet Peppercorn 59.95

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

Tournedos Rossini 59.95

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

Steak Maitre D' 52.95

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

SIGNATURES

Pepper Steak Sauté	39.95	Platter '79	179.00
Pieces of beef tenderloin sautéed with onions, peppers, & mushrooms. Finished with a red wine reduction, & served on a bed of rice.		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.	
World Famous Rack of Lamb	59.95	Osso Bucco	53.95
The finest New Zealand spring lamb prepared with our chef's special seasonings.		From the Lombard region of Italy, tender veal shank braised with white wine, vegetables and rich stock. Served over roasted garlic mashed potatoes.	
The Burger	30.00	BBQ or Greek Ribs	39.95
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.		Slow cooked in the oven for tenderness & brushed with either BBQ sauce or Greek seasonings.	
Red Wine Braised Lamb Shank	40.95	Braised Beef	38.95
Lamb shanks simmered for hours in a herbed red wine jus. Served over roasted garlic mashed potatoes.		Braised beef tenderloin & root vegetables served with garlic mashed potato.	

TABLE-SIDE

Steak Diane	61.95	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	Chicken Maitre D'	39.95
Oven roasted half boneless chicken stuffed with feta cheese & sprinkled with Greek seasonings.		Seared breast of chicken with three shrimps, and sautéed in savoury scampi sauce.	
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.	

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Signature
CENTRAL UNION TRUST COMPANY OF REGINA

SEAFOOD

Fresh Pickerel 37.95

Pan seared and glazed with a savoury white wine & fresh herb sauce.

Cioppino 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 89.95

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 119.95

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

Alaskan King Crab 119.95

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.

Horseradish Cream Salmon 39.95

Salmon roasted and topped with a horseradish cream sauce.

Sweet Mesquite

Brown Butter Salmon 39.95

Glazed and baked to perfection.

Lobster Tail Dinner

1 Tail: 55.95

2 Tails: 89.95

Large 9oz succulent Rock Lobster broiled and served with hot drawn butter.

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

