

THE DIPLOMAT STEAKHOUSE

APR 4 1929

APPETIZERS

Saganaki Cheese	17.95	Greek Ribs	18.95
Kefalotyri cheese lightly fried and flambéed. Served with pita chips.		Half a rack of tender ribs seasoned with savoury garlic, lemon, & oregano.	
Crispy Calamari	17.95	Mushroom Victoria	17.95
Lightly breaded and very tender calamari, homemade tzatziki or lime aioli.		Baked mushroom caps stuffed with crab, shrimp, & cream cheese.	
Escargot	15.95	Shrimp Cocktail	17.95
Sizzling in garlic butter, lemon, & white wine.		Jumbo shrimps with our horseradish cocktail sauce.	
Shrimp Scampi	18.95	Kobe Carpaccio	30.95
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	17.95	Steamed Mussels	18.95
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	18.95
		With tomato sauce and pesto crostinis.	

SOUPS & SALADS

Salmon & Wild Rice Soup	15.95	Village Greek Salad	15.95
A spectacular creamy soup.		Classic Greek vegetables, feta, and olive oil.	
Baked French Onion Soup	14.95	Wedge Salad	20.95
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	16.95	Tomato Salad	15.95
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	17.95 per person	Chipotle Cobb	24.95
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 58.95 • 12oz 71.95 • 16oz 91.95

Ribsteak

Well marbled for peak flavor, deliciously juicy.

19oz 65.95 • 19oz CAJUN 66.95

New York Strip

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

10oz 49.95 • 16oz 73.95 • 24oz 100.95

T-Bone

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

24oz 85.95

EXECUTIVE CUTS

36oz Tomahawk Ribeye 136.95

This long bone Ribeye is guaranteed to please.

8oz Australian Wagyu Filet 96.95

Classic Wagyu, seared to perfection.

8oz Bison Tenderloin 64.95

Ultra lean & served with Saskatoon Berry Reduction.

Sides

Onion Strings 9

Garlic Fries 9

Garlic Mashed Potato 11

Sautéed Mushrooms 11

Pan Seared Asparagus 11

Parm Truffle Fries 11

Wild Rice 11

Butters

Truffle 5

Cajun 5

Maitre d' 5

Horseradish Apple 5

Sauces

Red Wine Demi 7

Champagne Mustard 7

Horseradish Cream 8

Blue Cheese 9

Chimichurri 7

Peppercorn 7

Chateaubriand for 2 66.95 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 61.95

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

Filet Peppercorn 61.95

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

Tournedos Rossini 61.95

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

Steak Maitre D' 53.95

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

Signature
CENTRAL ONDIA TABLE COMPANY OF REGINA

APR 4 1929

SIGNATURES

Pepper Steak Sauté	40.95	Platter '79	183.00
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	60.95	Osso Bucco	54.95
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	31.00	BBQ or Greek Ribs	40.95
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	41.95	Braised Beef	39.95
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	62.95	Steak Tartar	61.95
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	40.95	Chicken Maitre D'	40.95
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	38.95	Chicken Neptune	40.95
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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CENTRAL ONDIA TRUST COMPANY OF REGINA

SEAFOOD

Fresh Pickerel 38.95
Pan seared and glazed with a savoury white wine & fresh herb sauce.

Ciopino 37.95
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 93.95
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 Market Price
Broiled 8oz Filet or 10oz NY with succulent Alaskan King crab legs (10oz). Served with hot drawn butter.

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

Linguini Vongole 36.95
Linguini covered in a delicious garlic cream sauce with shell on clams.

Pappardelle Prawn Diavolo 36.95
Pappardelle noodles cooked with prawns in a peppery tomato sauce.

Horseradish Cream Salmon 40.95
Salmon roasted and topped with a horseradish cream sauce.

Sweet Mesquite Brown Butter Salmon 40.95
Glazed and baked to perfection.

Lobster Tail Dinner 1 Tail: 59.95 2 Tails: 99.95
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

