

THE DIPLOMAT

STEAKHOUSE DOWNTOWN

-ESTABLISHED 1979-

SPECIALTY COFFEE & TEA

HOUSE SPECIAL COFFEE 13.95

Amaretto blended with coffee, Crème De Menthe & topped with whipped cream.

SPANISH COFFEE 13.95

Brandy blended with coffee, & Tia Maria topped with whipped cream.

MONTE CRISTO COFFEE 13.95

Brandy, Cointreau, Grand Marnier.

IRISH COFFEE 13.95

Irish whiskey blended with coffee & Irish Mist topped with whipped cream.

RUDESHEIMER COFFEE 13.95

German brandy blended with coffee, topped with whipped cream & chocolate.

BLUEBERRY TEA 13.95

Amaretto, Grand Marnier, Hot Tea.

SASKATOON TEA 13.95

Cointreau, Grand Marnier, Hot Tea, Triple Sec, Drambuie, topped with whipped cream.

DESSERTS

NY CHEESECAKE 12.95

Rich and smooth cheesecake topped with our chef's special Saskatoon Berry sauce.

TUXEDO CAKE 12.95

Three layers of moist chocolate cake with cream cheese icing between each layer. The entire cake is covered in chocolate ganache.

SASKATOON BERRY PIE 12.95

Warm homemade Saskatoon pie served with a scoop of vanilla ice cream.

LAVA CAKE 15.95

Warm chocolate cake flowing with hot chocolate sauce. Served with ice cream.

TURTLE CHEESECAKE 12.95

Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake batter.

TRIPLE CHOCOLATE MOUSSE 11.95

Three delicious layers of chocolate mousse stacked on top of a bittersweet cookie base.

PISTACHIO PUDDING PARFAIT 12.95

One of our most popular desserts.

STICKY TOFFEE PUDDING 13.95

Hot toffee cake with vanilla ice cream.

HOMEMADE BAKLAVA 11.95

A Greek honey pastry delight.

TABLESIDE FLAMBÉ

CHERRIES JUBILEE 16.95

Cherries flamed with Brandy and Burgundy red wine, served with ice cream.

Try a glass of Ellysium Black Muscat 15.00

CREPES SUZETTE 16.95

Crepes flamed with Brandy and Grand Marnier, simmered in fresh orange juice.

Try a glass of Essencia Orange Muscat 15.00

HOUSE SPECIAL 16.95

Fresh strawberries flamed with Grand Marnier and Pear brandy, served over ice cream filled crepes.

Try a glass of Essencia Orange Muscat 15.00

PEACHES FLAMBÉ 16.95

Peaches flamed with Brandy and Apricot liqueur, served over ice cream.

Try a glass of Calera Viognier Doux 17.00

STRAWBERRIES PEPPERCORN 16.95

Fresh strawberries sautéed with crushed green peppercorns, flamed with Amaretto and served over ice cream.

Try a glass of Inniskillin Ice Wine 20.00

Tableside Flambé

FOR 2 OR MORE

Prices shown are per person.

DELICIOUS DECADENT DESSERTS

Triple Chocolate
Mousse



Turtle Cheesecake





STEAKHOUSE
DOWNTOWN
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PORT

BIN # BY THE BOTTLE

713.	Cockburns Late Bottle Vintage	\$85
714.	Graham's Late Bottled	\$95
715.	Fonseca Bin 27	\$95
716.	Dow' Vintage 2011	\$195
717.	Quinta Do Vale Meao Vintage 2018	\$210
718.	Taylor's Vintage 2018	\$240
719.	Quevedo Colheita	\$255
720.	Quarles Harris 1994	\$255
722.	Warre's Quinta Da Cavadinha 1996	\$265
723.	Warre's Vintage 2007	\$265

BY THE GLASS

Taylor 10 Year Tawny	\$13
Warre's Warrior	\$13
Cockburn's Special Reserve	\$13
Taylor Fladgate LB Vintage	\$13
Graham's 6 Grapes	\$13
Fonseca Bin 27 Reserve	\$13
Warre's Vintage (2007)	\$44

COGNAC BRANDY

REMY MARTIN V.S.O.P. 17

REMY MARTIN X.O. 37

HENNESSY V.S.O.P. 15

HENNESSY X.O. 37

METAXA 7 STAR BRANDY 11

DuJARDIN 11

COURVOISIER V.S.O.P. 15

REMY LOUIS XIII 295

1892 COURVOISIER ERTE 285

COURVOISIER ERTE COLLECTION

\$32,000 (Set of 8 bottles) Edition #1-#8

GRAND MARNIER

CORDON ROUGE 11

DESSERT WINE

BIN # BY THE BOTTLE

705.	Santo Vinsanto (Greece)	.375
706.	Calera Viognier Deux (USA)	.375
707.	Essensia Orange Muscat (USA)	.375
709.	Chat. Suduirant (Sauternes)	.375
710.	Chat. Guiraud (Sauternes)	.375
711.	Mavrodafne Red (Greece)	.750
712.	Quady Ellisium Black Muscat (USA)	.375

SIZE ml

BOTTLE

GLASS

ICE WINE

BIN # BY THE BOTTLE

702.	Lakeview Cellars Vidal	.200
701.	Inniskillin Vidal Pearl	.375
704.	Henry of Pelham Cabernet	.375

SIZE ml

BOTTLE

GLASS



VIEW OUR DESSERT WINES
ON OUR DIGITAL WINE LIST