THE DIPLOMAT STEAKHOUSE

APR 4 1929

APPETIZERS

Saganaki Cheese 17.95
Kefalotyri cheese lightly fried and flambéed. Served with pita chips.

Crispy Calamari 18.95
Lightly breaded and very tender calamari, homemade tzatziki.

Escargot 15.95
Sizzling in garlic butter, lemon, & white wine.

Shrimp Scampi 18.95
Jumbo shrimps sautéed in garlic, onions, and a creamy white wine sauce.

Rosemary Glazed Mushroom Crostini 17.95
Crostini topped with melted Taleggio cheese and glazed sautéed mushrooms.

Greek Ribs 19.95
Half a rack of tender ribs seasoned with savoury garlic, lemon, & oregano.

Mushroom Victoria 17.95
Baked mushroom caps stuffed with crab, shrimp, & cream cheese.

Shrimp Cocktail 17.95
Jumbo shrimps with our horseradish cocktail sauce.

Kobe Carpaccio 30.95
Raw Kobe beef dusted with parmesan, black pepper, basil & olive oil.

Steamed Mussels 18.95
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
A spectacular creamy soup.

Baked French Onion Soup 14.95
Caramelized onions in a savoury broth topped with toasted bread and melted cheese.

Baked Tomato Soup with Puff Pastry 18.95
Hearty tomato and roasted red pepper bisque covered with a golden puff pastry dome.

Tableside Caesar Salad 18.95 per person
Prepared at your table for two or more people.

Village Greek Salad 15.95
Classic Greek vegetables, feta, and olive oil.

Wedge Salad 20.95
A wedge of romaine lettuce with creamy feta, tomatoes, dried cranberries, bacon and green onions covered in your choice of dressing.

Tomato Salad 15.95
Vine ripe tomatoes, red onions, capers, parmesan reggiano, olive oil, & basil.

TEN SHARES

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 61.95 • *12oz* 89.95 • *16oz* 119.95

Ribsteak

Well marbled for peak flavor, deliciously juicy.

19oz 75.95 • *19oz CAJUN* 75.95

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

46oz Tomahawk Ribeye 199.95

This long bone Ribeye is guaranteed to please.

8oz Wagyu Filet 105.95

Classic Wagyu, seared to perfection. Brandt Lake, AB.

8oz Bison Tenderloin 79.95

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

Sauces

Red Wine Demi 7
Champagne Mustard 7
Horseradish Cream 8
Blue Cheese 9
Chimichurri 7
Peppercorn 7

Chateaubriand for 2 69.95 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 64.95

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 64.95

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.

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SIGNATURES

Pepper Steak Sauté 44.95
Pieces of beef tenderloin sautéed with onions, peppers, & mushrooms. Finished with a red wine reduction, & served on a bed of rice.

World Famous Rack of Lamb 67.95
The finest New Zealand spring lamb prepared with our chef's special seasonings.

The Burger 31.00
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.

Red Wine Braised Lamb Shank 45.95
Lamb shanks simmered for hours in a herbed red wine jus. Served over roasted garlic mashed potatoes.

Platter '79 186.00
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.

Bourbon Short Rib 67.95
Slow cooked tender short rib.

BBQ or Greek Ribs 42.95
Slow cooked in the oven for tenderness & brushed with either BBQ sauce or Greek seasonings.

Braised Beef 43.95
Braised beef tenderloin & root vegetables served with garlic mashed potato.

TABLE-SIDE

Steak Diane 64.95
Two 4oz Filet Mignon prepared with butter, shallots, cream, mushrooms, red wine, & demi-glaze. Flamed with brandy.

Steak Tartar 62.95
Ground uncooked Beef Tenderloin spiced with anchovies, capers, onions, parsley, black pepper, egg yolk, & a touch of brandy.

CHICKEN

Diplomat Chicken 41.95
Oven roasted half boneless chicken stuffed with feta cheese & sprinkled with Greek seasonings.

Chicken Marsala 39.95
Fresh pan seared double chicken breast with a creamy marsala wine mushroom sauce.

Chicken Maitre D' 41.95
Seared breast of chicken with three shrimps, and sautéed in savoury scampi sauce.

Chicken Neptune 41.95
Seared breast of chicken with crab meat & asparagus. Champagne mustard sauce.

TEN SHARES

CENTRAL UNION TRUST COMPANY OF REGINA

APR 4 1929

SEAFOOD

Fresh Pickerel 44.95
Pan seared and glazed with a savoury white wine & fresh herb sauce.

Ciopino 41.95
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 116.95
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.

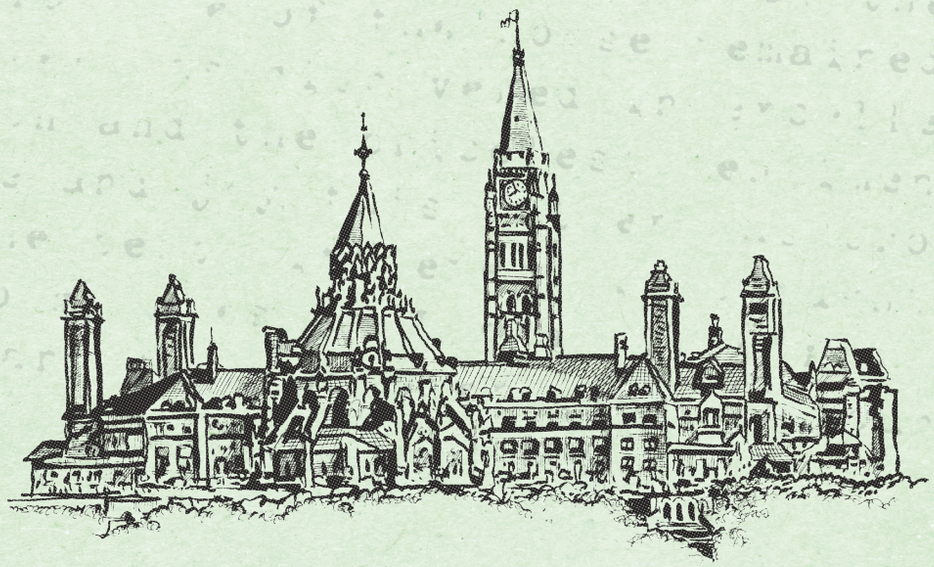
Alaskan King Crab Market Price
One pound of succulent Alaskan King Crab legs. Served with hot drawn butter.

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: 63.95 2 Tails: 126.95
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