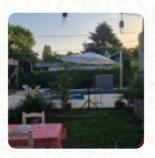


https://menuweb.menu 101 W Grand River AveMI 48843, Howell, United States +15175485500 - https://www.diamondshowell.com/





The **menu of Diamonds Steak Seafood** Howell from Howell includes **169** dishes. On average the *dishes or drinks on the menu* cost approximately \$12.6. You can view the categories on the menu below. Diamond's Steak and Seafood restaurant, established in 1983, is a premier steakhouse and family-friendly venue located in downtown Howell. It has been recognized for its quality and consistency by the media and community. Situated close to Fowlerville, Brighton, Pinckney, and South Lyon, Diamond's offers both dining and carryout options. Due to limited capacity seating and high demand, guests are asked to limit their dining experience to 90 minutes and wear masks when not seated at a table.

\$16.0

\$35.0

Soups

BAKED FRENCH ONION

Main Courses

CLASSIC CHEESE BURGER \$13.0

Starters & Salads

FRENCH FRIES

Chicken

SWEET CAJUN CHICKEN SKEWERS

Vegetarian Dishes

CARROT CAKE

Appetizer

CEVICHE

Beef Dishes

FILET MIGNON

Appetizers

GULF SHRIMP CEVICHE \$12.0

Kids Menu

Ribs

TOP SIRLOIN \$26.0

Japanese Specialties

TERIYAKI CHICKEN \$18.0

Seafood Dishes

FRIED CALAMARI

Sandwiches & Pasta

CHICKEN LINGUINE ALFREDO \$16.0

Red Wine

PINOT NOIR ELOUAN, OREGON 2017

Reds

MERLOT VISTA POINT

White Wines

SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND, 2018

Sparkling

SPARKLING JP CHENET BRUT, FRANCE

Bottled Beer

NEW HOLLAND 'S 'DRAGON 'S MILK '

\$29.0

Third Course

PAN SEARED SEA SCALLOPS

Import

UNIBROUE LA FIN DU MONDE

Compliments

BLACKENED

Seafood Menu

PRIME RIB GARLIC BUTTER SHRIMP \$9.0

Champagne & Sparkling Wine

PROSECCO RUGGERI, VENETO, ITALY

Steaks & Prime Rib

STEAK BRAZZO \$24.0

Beer List

ARBOR STRAWBERRY BLONDE

Gulf Shrimp

SAUTÉED

Insalata (Salad)

SEARED SEA SCALLOPS \$12.0

On Deck

PEANUT BUTTER PORTER

Vegetables & Fruits

GRILLED ONIONS \$2.0

Tapped

ROTATING SEASONAL SELECTION

Dips

SPINACH ARTICHOKE DIP \$10.0

Seafood Dishes (Fish)

CHAR GRILLED

ALKOHOLISCHE GETRÄNKE

CORONA

Craft Can

CHEBOYGAN BLOOD ORANGE HONEY

Signature Dishes, Poultry & Seafood

COLD WATER LOBSTER TAIL \$25.0

U-Call-It

PAN SEARED

Whites (By The Glass Or Bottle)

PINOT GRIGIO, SYCAMORE LANE, CALIFORNIA

Chef'S Specialties

TERIYAKI GLAZED

Steak Sauces & Accompaniments

CABERNET DEMI-GLACE

\$1.0

Beer Offerings

BELL'S TWO HEARTED

Signature Beers

BOURBON BARREL AGED STOUT

Other Red By The Bottle

CABERNET SAUVIGNON SILVER OAK, ALEXANDER VALLEY, CA 2014

Fresh Homemade Baked Goods

GRILLED

Lunch Menu - Premium Sides

LOADED SMASHED POTATOES

Restaurant Category

GLUTEN FREE

Salads, Sandwiches, And Bites

CLASSIC CHICKEN CAESAR \$13.0

Salads

HOUSE SALAD

CAESAR SALAD

Pasta

OUR FAMOUS MAC N ' CHEESE \$13.0 HOWELL'S 1983 SEAFOOD PASTA \$24.0

Burger

MUSHROOM SWISS BURGER	\$14.0
BEYOND BURGER	\$13.0

Seafood

CALAMARI

CRISPY CALAMARI \$14.0

Soup & Salads

GERMAN TOMATO

DIAMOND'S SIGNATURE STEAK \$16.0

Signature Cocktails

BERRIES BUBBLES \$11.0 THE CRUSH \$11.0

House Wine

CABERNET SAUVIGNON, VISTA POINT CHARDONNAY, VISTA POINT

Steakhouse Burgers & Sandwiches

DIAMOND BURGER \$14.0

COUNTRY CHICKEN CLUB \$13.0

Red Bottles

PINOT NOIR, MEIOMI, CA (2016)

PINOT NOIR, R CROSSBARN BY PAUL HOBBS ANDERSON VALLEY, CA (2014)

Featuring Hand Cut Steaks

DIAMONDS MIXED GRILL	\$29.0
OUR SIGNATURE RIBEYE	\$38.0

Uncategorized STEAK SALAD **DANISH BLUE CHEESE** \$2.0 **Starters** LABATT LIGHT **SMOKING JUMBO SHRIMP COCKTAIL** Add To Any Entree CHESAPEAKE BAY CRAB CAKES \$11.0 TOASTED ALMOND BRIE \$12.5 SWEET CAJUN CHICKEN SKEWER \$6.0 **CRISPY BRUSSELS SPROUTS FILET MIGNON TIP SKEWER** \$8.0 MAINE LOBSTER TAIL \$19.0 White & Rosé **Bottled Beers** CHARDONNAY, FAR NIENTE BY NICKEL **NICKEL, NAPA VALLEY, CA (2017)** LABATT NON/ALCOHOLIC CHARDONNAY, SHAFER 'RED **ACE PINEAPPLE CIDER** SHOULDER RANCH ', NAPA VALLEY, CA (2016)**BODDINGTONS ENGLISH PUB ALE** PINOT GRIGIO, JERMANN, FRIULI-**VENEZIA, GIULIA, ITALY (2016)** Add Rubs & Sauces RIESLING, BLACK STARR FARMS, **LEELANAU PENINSULA, MI (2017) CAJUN BLACKENED RUB** \$1.0 KONA COFFEE BROWN SUGAR \$1.0 These Types Of Dishes **RUB** DIAMONDS SIGNATURE ZIP SAUCE \$1.0 **Are Being Served ICE CREAM** \$4.0 **Bubbles & Sparkling PASTA** CHAMPAGNE, MOET CHANDON. **LOBSTER** IMPERIAL ROSE NV, CHAMPAGNE, **FRANCE** SALAD CHAMPAGNE, VEUVE CLICQUOT, YELLOW LABEL NV, CHAMPAGNE, Dessert **FRANCE** CREME BRULEE SPARKLING, FERRARI BRUT NV, \$9.0 TRENTINO, ITALY **CHOCOLATE PEANUT BUTTER** \$9.0 DREAM Steaks **DIAMONDS 'WORLD FAMOUS'** \$10.0 **CARROT CAKE DIAMOND 'S WORLD FAMOUS FILET MIGNON TIPS** WARM BUTTER CAKE \$10.0

SORBET

\$4.0

RIB EYE STEAK

RIBEYE STEAK



CABERNET SAUVIGNON, DECOY BY DUCKHORN SONOMA, CA (2016)

CABERNET SAUVIGNON, NAPA QUILT, NAPA VALLEY, CA (2017)

MALBEC, LA FLOR BY PAUL HOBBS, MENDOZA, ARGENTINA (2018)

PINOT NOIR, CROSSBARN BY PAUL HOBBS, ANDERSON VALLEY, CA (2014)

RED BLEND, BIELER ET FILS 'LA JASSINE, COTES DU RHONE, FRANCE (2017)

Beer



DIRTWOLF DOUBLE IPA
BUD LIGHT
MICHELOB ULTRA

STELLA ARTOIS

BUDWEISER

COORS LIGHT

White & Rosé By The Glass

MOSCATO MARENCO 'STREV '
'MOSCATO D 'ASTI DOCG PIEDMONT,
ITALY (2018)

CHARDONNAY, SEA SUN BY CAYMUS CA (2016)

CHARDONNAY, LOUIS JADOT 'STEEL', BURGUNDY, FRANCE (2017)

RIESLING, PACIFIC RIM, COLUMBIA VALLEY, WA (2017)

ROSÉ, D'ORSAY, PROVENCE, FRANCE (2017)

SAUVIGNON BLANC, BABICH, MARLBOROUGH, NEW ZEALAND (2018)

Ingredients Used



COCONUT SEAFOOD SPINACH

SCALLOPS
CHEESE

Draft Beer

CHEBOYGAN LIGHTHOUSE AMBER MIDLAND BREWING CO.

EPIC TAR N JUICY

ORIGINAL SIN PEAR CIDER

STONE BREWING SEASONAL STOUT

DARK HORSE BBA SCOTTY

KARATE SCOTCH ALE

Side Dishes



SMASHED POTATOES

STEAKHOUSE MUSHROOMS

\$2.0

CRISPY FRIED ONIONS \$2.0

CUP GERMAN TOMATO SOUP

FRESH GREEN BEANS

CUP BAKED FRENCH ONION SOUP

GRILLED ASPARAGUS

DIAMONDS MAC N' CHEESE

Cocktails

	LIFE IS BEAUTIFUL	\$11.0
OIGGE	PEAR ESCAPE	\$11.0
	TRAGICALLY HIP	\$11.0

BETA CHAI \$11.0

GARDEN DAIQUIRI	\$11.0	CABERNET SAUVIGNON, CANVASBACK BY DUCKHORN, RED MOUNTAIN, WA (2015)
TEQUILA PINEAPPLE	\$11.0	
CASINO ROYALE	\$11.0	CABERNET SAUVIGNON, NICKEL
THE PLUM COSMO	\$11.0	NICKEL, SEASONAL VINEYARD NAPA VALLEY, CA (2016)
RYAN'S OLD FASHIONED	\$12.0	CABERNET SAUVIGNON, TREANA, PASO
REESE'S PIECES	\$12.0	ROBLES, CA (2017)

Red

CABERNET SAUVIGNON, CARAVAN ESTATE BY DARIOUSH NAPA VALLEY, CA (2016)

CABERNET SAUVIGNON, PAUL HOBBS NAPA VALLEY, CA (2015)

MERLOT, EMMOLO BY CAYMUS, NAPA **VALLEY, CA (2017)**

PINOT NOIR, FLOWERS SONOMA COAST, CA (2016)

RED BLEND, INTRINSIC, COLUMBIA **VALLEY, WA (2017)**

PETIT SYRAH, STAGS' LEAP, NAPA **VALLEY, CA (2016)**

PINOT NOIR, BELLE GLOS 'LAS **ALTURAS ', SANTA LUCIA, CA (2016)**

RED BLEND 8 YEARS IN THE DESERT BY ORIN SWIFT, CA (2017)

RED BLEND, STAG 'S LEAP 'THE **INVESTOR', NAPA VALLEY, CA (2015)**

SANGIOVESE, ROCCA DELLE MACIE **RUBIZZO, TUSCANY, ITALY (2015)**

SHIRAZ, MOLLY DOOKER 'THE BOXER', MCLAREN VALE, AUSTRALIA (2017)

Diamonds Steak Seafood Howell

101 W Grand River AveMI 48843. Howell, United States

Opening Hours:

Tuesday 16:00-22:00 Wednesday 16:00-22:00 Thursday 16:00-22:00 Friday 16:00-22:00 Saturday 16:00-22:00 Sunday 16:00-21:00

Made with Menu