



APPETIZERS

CHEESE TOAST 3.95

Toasted French loaf, baked with delicious parmesan cheese.

GARLIC TOAST 2.50

Toasted French loaf & savoury garlic butter.

ESCARGOT 10.95

Prepared in the traditional style with garlic butter. Finished with white wine.

 *Chardonnay*

MUSHROOM VICTORIA 12.95

Sautéed mushroom caps stuffed with crab, shrimp & cream cheese. Baked in the oven.

 *Pinot Grigio*

GRILLED SCALLOPS 12.95

Scrumptious Grilled scallops wrapped in bacon & served on top of a strawberry & sesame seed vinaigrette.

 *Pinot Grigio or Sauvignon Blanc*

SMOKED SOCKEYE SALMON 13.50

Smoked Sockeye Salmon accompanied by capers, onions, and pumpernickel bread with cream cheese.

 *Riesling or Pinot Noir*

GREEK RIBS 12.50

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

 *Red Zinfandel*

BAKED FETA 11.50

Delicious feta cheese baked with fresh onion, tomato, & peppers. Served with Pita chips.

 *Chardonnay*


SAGANAKI 12.50

Kefalotyri cheese lightly fried & flambéed. Served with Pita chips.

 *Viognier*

SHRIMP COCKTAIL 12.50

Jumbo Shrimps served on ice with our horseradish cocktail sauce.

 *Champagne or White Zinfandel*

SHRIMP SCAMPI 12.95

Jumbo Shrimps sautéed in garlic, white onions, & finished with a creamy wine sauce.

 *Sauvignon Blanc or Merlot*

CARPACCIO 15.95

Fine slices of raw beef dusted with real parmesan cheese, black pepper, sprinkled with basil & olive oil.

 *Sauvignon Blanc or Chianti*



SAVOURY SOUPS & SALADS

SMOKED SALMON & WILD RICE SOUP 7.95

*A spectacular creamy soup.
Our chef combines local wild rice,
and smoked sockeye salmon
into a beautiful rich soup.*

 *Chardonnay or Viognier*

BAKED FRENCH ONION SOUP 7.95

*Originated in the heart of Paris. The
same recipe is used at The Diplomat.
Baked with French loaf, Swiss &
Parmesan cheeses.*

 *Sauvignon Blanc or Shiraz*

BAKED TOMATO SOUP WITH PUFF PASTRY 7.95

A unique presentation of the classic Cream of Tomato soup.

 *Chardonnay or Cabernet*

TABLESIDE CAESAR SALAD

10.95 per person

(for two or more)

Prepared at your table.

*Romaine lettuce, anchovies, garlic, parmesan cheese, egg yolk,
olive oil, wine vinegar, mustard & seasoned croutons.*

 *Pinot Grigio or Chardonnay*

TOMATO SALAD 6.95

*Vine-ripened Tomato with tasty red onions,
capers, olive oil, & sprinkled with basil.*

 *Sauvignon Blanc or Riesling*

GREEK HORIATIKI SALAD 7.50

*Vine ripe tomatoes, cucumbers, red onion,
bell peppers, Kalamata olives, feta cheese, &
oregano. Mixed with extra virgin olive oil.*

 *Sauvignon Blanc or Pinot Grigio*



DIPLOMAT'S FAMOUS STEAKS

HAND-CUT

Carefully selected and aged for tenderness.
Cut Thick to ensure juiciness. Topped with fresh butter,
announcing the arrival of a fantastic steak you'll be talking about for days.

FILET MIGNON

Our signature filet is treasured for its tenderness and savory taste.

8oz 34.95 **12oz** 46.95
16oz 54.95



T-BONE STEAK

A hearty NY Strip and a tender Filet in one perfect cut.

18oz 36.95 **24oz** 45.95

NEW YORK STRIP

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

10oz 30.95 **16oz** 39.95
24oz 49.95



BONE-IN RIBEYE

Our juicy signature 18oz AAA Angus Bone in Ribeye. Well marbled for peak flavor, deliciously juicy.

18oz 34.95



CAJUN BONE-IN RIBEYE

Marinated for 24 hours and then rubbed with a mixture of Cajun spices. Broiled to perfection

18oz 34.95

DELICIOUS SIDE ORDERS

Pan-Fried Asparagus & white cheddar sauce 5.5

Peppercorn Sauce 4

Sautéed Mushrooms (in garlic & white wine) 5

Organic Saskatchewan Wild Rice 5.5

FILET STEAK PEPPERCORN 37.95

An 8oz Filet Mignon butterflied & broiled to perfection.

Topped with our exquisite creamy peppercorn sauce.

FILET STEAK NEPTUNE 39.95

An 8oz butterfly Tenderloin topped with crab meat, and asparagus spears.

Finished with a creamy tarragon sauce.

TOURNEDOS ROSSINI 37.95

Two 4oz Filet Mignon topped with our delicious red wine demi-glaze sauce. Served on a crostini with our chef's chicken liver pate.

STEAK MAITRE D' 37.95

A juicy 10oz N.Y. Steak broiled with three butterflied Shrimps, sautéed in a savoury garlic white wine sauce.



Cabernet, Shiraz, Merlot, Bordeaux, Pinot Noir



DIPLOMAT'S FAMOUS STEAKS

CHATEAUBRIAND FOR 2

36.95 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 Béarnaise sauce.

 *Cabernet or Bordeaux or Pinot Noir*

MIDEAST KEBAB 25.95

Pieces of beef tenderloin skewered with mushrooms, peppers, onions, sprinkled with our savoury seasonings, & served on a bed of rice.

 *Cabernet*

PEPPER STEAK SAUTÉ 26.95

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

 *Shiraz or Malbec*

TABLESIDE SERVICE

STEAK DIANE 39.95

Two 4oz Filet Mignon prepared with onions, mushrooms, red wine, demi-glaze & cream.

Flamed with brandy.

 *Cabernet*

BEEF STROGANOFF

35.95

Strips of tenderloin beef sautéed with mushrooms, celery, onions, pickles, demi-glaze, & flamed in brandy. Served on either Rice or Fettuccini.

 *Bordeaux or Chianti*

STEAK TARTAR

39.95

Available only at The Diplomat. Ground uncooked beef tenderloin spiced with anchovies, capers, onions, parsley, black pepper, egg yolk & a touch of brandy.

 *Pinot Noir*



All entrees include: Baked sourdough rolls & garlic butter.

And your Choice of:

Choice of: Soup of the day, Onion Soup or Garden salad.

Substitute Greek or Caesar Salad for 3.50


Choice of: Stuffed potato, Lemon roasted potato, or Rice Pilaf.



OTHER FAVOURITES

WORLD FAMOUS RACK OF LAMB 37.95

The finest New Zealand spring lamb prepared with our chef's special seasonings.

 *Bordeaux or Cabernet*

BBQ or GREEK RIBS 29.95

Slow cooked in the oven for tenderness & lightly brushed with either tangy Bbq sauce or Greek seasonings.

 *Shiraz or Pinot Grigio*

DIPLOMAT CHICKEN 26.95

Oven roasted half boneless chicken stuffed with feta cheese & sprinkled with Greek seasonings, & lemon butter.

 *Chardonnay*

CHICKEN NEPTUNE 29.95

Pan fried breast of chicken topped with crab meat & asparagus. Finished with a creamy tarragon sauce.

 *Chardonnay*

CHICKEN MAITRE D' 27.95

Pan fried breast of chicken sautéed in a garlic-white wine sauce & three butterfly Jumbo Shrimps.

 *Pinot Grigio*

CHICKEN PARMESAN 23.95

Pan fried breast of Chicken topped with tomato-basil marinara & baked with parmesan cheese.

 *Merlot or Chardonnay*

VEGETARIAN DISHES 18.95

Ginger black bean stir-fry or Mushroom Stroganoff.

~with Shrimps or Scallops 5.50

 *Merlot or Malbec*

CHICKEN BREAST 19.95

Pan fried breast of chicken.

Brushed with a tasty lemon sauce.

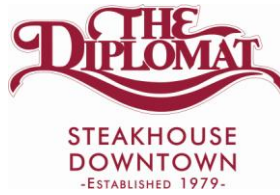
 *White Zinfandel or Chardonnay*

WILD GAME

BISON FILET MIGNON 36.95

A very succulent charbroiled filet mignon finished with a Saskatoon berry wine reduction.

 *Shiraz or Malbec*



SEAFOOD

GRILLED SOLE FILLETS 26.95

Grilled fillets of sole finished with a creamy lemon & shrimp white wine sauce.

 *Pinot Grigio or Sauvignon Blanc*

BAKED TILAPIA 23.95

Baked in a skillet with Greek spices, white wine, vine ripe tomatoes, onion, and olive oil.

 *Chardonnay*

STEAK & LOBSTER 58.95

Mouthwatering choice of an 8oz Filet Mignon or 10oz N.Y Steak with a savoury Rock Lobster tail. (8-9oz)
Served with hot drawn butter.

 *Pinot Noir*

LOBSTER TAIL DINNER

One or two succulent Rock Lobster tails broiled and served with hot drawn butter.

1 Tail: 37.95 **2 Tails:** 56.95

 *Cabernet or Chardonnay*


KING CRAB & STEAK 53.95

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

 *Pinot Noir*

ALASKAN KING CRAB 53.95

One pound of succulent Alaskan King Crab legs.

 Served with hot drawn butter.

 *Pinot Grigio or Sauvignon Blanc*

SKEWERED SHRIMP & SCALLOPS 28.95

Shrimp & Scallops sautéed in garlic butter & glazed with a sweet & sour sauce.

 *Riesling*

SEAFOOD CASSEROLE 29.95

Delightful mixture of seafood (lobster, scallops, & shrimp) in a rich & creamy Newburg sauce.

 *Chardonnay or Viognier*

FRESH GRILLED SALMON 27.95

Grilled fillet of salmon with a creamy horseradish & whiskey sauce.

 *Merlot or Sauvignon Blanc*