



STEAKHOUSE
DOWNTOWN
-ESTABLISHED 1979-

APPETIZERS

CHEESE TOAST 3.95

Toasted French loaf with delicious parmesan cheese.

GARLIC TOAST 2.50

Toasted French loaf & savoury garlic butter.

GRILLED SCALLOPS 10.95

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

MUSHROOM VICTORIA 11.95

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

ESCARGOT 9.95

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

SHRIMP SCAMPI 12.95

Mouthwatering Jumbo Shrimps sautéed in garlic, white onions, & a unique creamy wine sauce.

CARPACCIO 13.95

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

SMOKED SOCKEYE SALMON 12.95

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

GREEK RIBS 11.95

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

SHRIMP COCKTAIL 10.95

Jumbo Shrimp served on ice with our horseradish cocktail sauce.



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SAVOURY SOUPS & SALADS

SMOKED SALMON & WILD RICE SOUP 6.95

A spectacular creamy soup.

Our chef combines local wild rice, smoked sockeye salmon into a beautiful rich soup.

BAKED FRENCH ONION SOUP 6.95

Originated in the heart of Paris. The same recipe is used at The Diplomat.

Baked with French loaf, Swiss & Parmesan cheeses.

BAKED TOMATO SOUP WITH PUFF PASTRY 7.50

A unique presentation of the classic Cream of Tomato soup.

TABLESIDE CAESAR SALAD 8.95 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.*

BEEFSTEAK TOMATO SALAD 6.95

Large Beefsteak Tomato with tasty red onions, capers, olive oil, & sprinkled with fresh basil.

GREEK HORIATIKI SALAD 6.95

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



STEAKHOUSE
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DIPLOMAT'S FAMOUS STEAKS

Our Chef Hand-cuts every steak, seasons & broils them to perfection.
All Diplomat Steaks are specially selected Canadian AAA Angus Beef.
Aged for a minimum of 32 days.



FILET MIGNON

8oz 31.95
12oz 45.95
16oz 49.95

RIB STEAK

18oz 31.95

CAJUN RIB STEAK

18oz 32.95

T-BONE STEAK

18oz 33.95 **24oz** 44.95

NEW YORK STRIP

10oz 29.95
16oz 36.95
24oz 47.95

FILET STEAK PEPPERCORN 34.95

An 8oz Filet Mignon butterflied & broiled to perfection. Topped with our exquisite creamy peppercorn sauce.

STEAK MAITRE D' 34.95

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

TOURNEDOS ROSSINI 34.95

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

CHATEAUBRIAND FOR 2 34.95 Per Person

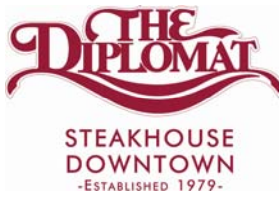
*A 16oz center cut of filet mignon broiled to perfection, surrounded by a garden of gently cooked vegetables, mushrooms & asparagus.
Served with Béarnaise sauce.*

FILET STEAK NEPTUNE 34.95

*An 8oz butterfly Tenderloin of beef broiled to perfection & topped with crab meat & asparagus spears.
Finished with our white cheddar sauce.*

PLEASE SELECT YOUR PREFERENCE:

RARE - Very red throughout
MEDIUM RARE - Pink throughout, red center
MEDIUM - Pink throughout
MEDIUM WELL - Light pink in the center only
WELL - No color throughout



DIPLOMAT'S FAMOUS STEAKS

MIDEAST KEBAB 20

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

PEPPER STEAK SAUTÉ 20

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

DELICIOUS SIDE ORDERS

Peppercorn Sauce 3.5

Sautéed Mushrooms (in garlic & white wine) 4.5

Saskatchewan Wild Rice 5.5

Asparagus & white cheddar sauce 5.5

TABLESIDE SERVICE

STEAK DIANE 35.95

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

BEEF STROGANOFF 31.95

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

STEAK TARTAR 35.95

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

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 3.25

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

OTHER FAVOURITES

WORLD FAMOUS RACK OF LAMB 34.95

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

BBQ or GREEK RIBS 25.95

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

DIPLOMAT CHICKEN 22.95

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

CHICKEN NEPTUNE 25.95

Broiled breast of chicken topped with crab meat & asparagus. Finished with a white cheddar sauce.

CHICKEN MAITRE D' 22.95

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

CHICKEN PARMESAN 20.95

Breast of Chicken topped with tomato-basil marinara & baked with parmesan cheese.

VEGETARIAN DISHES 15.95

*Ginger black bean stir-fry or Mushroom Stroganoff.
~with Shrimps or Scallops 5*

CHICKEN BREAST 16.95

*Grilled breast of chicken.
Brushed with a tasty lemon sauce.*

WILD GAME

ELK 32.95

A very succulent charbroiled steak finished with a cherry red wine sauce

BUFFALO 32.95

A very succulent charbroiled steak finished with a Saskatoon berry sauce.

SEAFOOD

HALIBUT en PAPILLOTE 24.95

*Very exquisite halibut braised with mushrooms, tomatoes, leeks & rosemary. Baked in parchment paper.
Finished with olive oil & white wine.*

GRILLED SOLE FILLETS 24.95

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

STEAK & LOBSTER 49.95

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

LOBSTER TAIL DINNER

*One or two succulent Rock Lobster tails broiled
and served with hot drawn butter.*
1 Tail: 36 2 Tails: 55

KING CRAB & STEAK 45.95

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

ALASKAN KING CRAB 45.95

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

SKEWERED SHRIMP & SCALLOPS 24.95

*Shrimp & Scallops sautéed in garlic butter & glazed with a sweet & sour sauce.
Served with rice pilaf.*

WHOLE DOVER SOLE ALMADINE 42.95

*A lovely dish. Soft, whole Dover sole baked in the oven
& topped with roasted almonds & deboned at your table.*

SEAFOOD CASSEROLE 29.95

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

GRILLED SALMON 21.95

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