

# Dakota's

## STEAKHOUSE

### APPETIZERS

<b>CRISPY CALAMARI</b> Roasted Tomato Aioli, Sweet and Spicy Peppers	9
<b>JUMBO LUMP CRAB CAKE</b> Orange Butter Sauce, Blood Orange Puree	15
<b>FRITTO MISTO</b> Fried Rock Shrimp, Calamari, Asparagus, Artichoke Hearts, Saffron Aioli	15
<b>WARM BAKED TART</b> Warm Portobello, Texas Goat Cheese, Heirloom Tomatoes	12
<b>SHRIMP COCKTAIL</b> Lemon Air, Fresh Horseradish, Cocktail Sauce	16
<b>DEVEILED EGGS</b> Smoked Salmon "Bacon," Fresh Dill, Onion Chips	12
<b>PAN SEARED HUDSON VALLEY FOIE GRAS</b> Toasted Brioche, Seasonal Gelee	18

### SOUPS

<b>SEAFOOD CHOWDER</b> Our Southwest Rendition	7
<b>SOUP DU JOUR</b>	7

### SALADS

<b>ICEBERG WEDGE</b> Whipped Danish Bleu Cheese, Apple Smoked Bacon, Sweet Grape Tomatoes, Balsamic Drizzle	9
<b>CAESAR SALAD</b> Romaine Hearts, Focaccia Croutons, Shaved Reggiano Cheese	8
<b>TEXAS HEIRLOOM TOMATOES</b> Fresh Housemade Mozzarella, Fried Basil, Spicy Parmesan Chips	12
<b>FIELD GREENS SALAD</b> Texas Field Greens, Red Grape Tomatoes, Lemon-Citrus Vinaigrette	9
<b>SHERRY-POACHED PEAR SALAD</b> Rocket Arugula, Cambazola, Candied Pecans, Pear Vinaigrette	9
<b>SPINACH SALAD</b> Tomato, Red Onion, Chopped Egg, Warm Pancetta Vinaigrette	10

### FROM THE BUTCHER BLOCK

Our steaks are Midwestern corn-fed beef from Allen Brothers, seasoned with sea salt and fresh ground black pepper and brushed with Lucky Layla Farms butter. All steaks are served with Dakota's steak sauce.

<b>FILET MIGNON, 8OZ</b>	34
<b>FILET MIGNON, 12OZ</b>	44
<b>RIB EYE, 14OZ</b>	34
<b>NEW YORK STRIP, 14OZ</b>	36
<b>PORTERHOUSE, 24OZ</b>	48
<b>NIMAN RANCH PORK CHOP, CIDER GLAZE</b>	26
<b>COLORADO RACK OF LAMB, CHIMICHURRI</b>	44
<b>VEAL CHOP, SICILIAN STYLE CHERRY-PEPPER DEMI</b>	48
<b>FRAN'S GRILLED ACHOITE CHICKEN, SALSA VERDE</b>	26

## DAKOTA'S SPECIALTIES

<b>FILET MIGNON</b> – 16oz Bone-in Filet – 55
<b>PRIME AGED COWBOY</b> – 20oz Dry-Aged Bone-in Rib Eye – 50
<b>SURF AND TURF</b> – 8oz Filet and 8oz Maine Lobster Tail – MP
<b>CATCH OF THE DAY</b> – MP

### FROM THE SEA

<b>ATLANTIC SALMON</b> Glazed with Whole Grain Mustard, Texas Honey	24
<b>ALL NATURAL SEA SCALLOPS</b> Ragout of Rock Shrimp, Sweet Corn, Apple Smoked Bacon, Fingerling Potatoes	32
<b>CRAB CRUSTED REDFISH</b> Lump Crab Crusted, Lemon Zest	32
<b>AHI TUNA STEAK AU POIVRE</b> Cracked Pink Peppercorn, Garlic Yukon Potatoes, Foie Gras-Veal Jus	29
<b>MAINE LOBSTER TAIL</b>	MP

### ACCOMPANIMENTS

<b>HOUSE FRENCH FRIES</b> Seasoned with Truffle Salt	<b>STEAMED ASPARAGUS</b> with Hollandaise	8
<b>LOADED BAKED POTATO</b> Chives, Sour Cream, Vermont White Cheddar Cheese, Apple Smoked Bacon	<b>ROASTED WILD MUSHROOMS</b> with Herb-Infused Oil and Garlic Butter	
<b>SCALLOPED POTATOES</b> Apple Smoked Bacon, Caramelized Shallots, Reggiano Cheese	<b>FRENCH GREEN BEANS</b> Steamed with Hawaiian Sea Salt, Cracked Pink Peppercorn	
<b>CREAMY YUKON GOLD MASHED POTATOES</b> Roasted Garlic	<b>BROCCOLINI</b> Steamed Naked	
<b>SWEET POTATO</b> Baked with Maple-Butter	<b>ROASTED SEASONAL VEGTABLES</b> Turnips, Celery Root, Butternut Squash, Rutabaga, Beets	
<b>FIRE-ROASTED CORN</b> Roasted Bell Peppers, Fresh Thyme, Pancetta, Caramelized Onion	<b>CREAMED OR SAUTÉED SPINACH</b>	
<b>HOUSE ONION RINGS</b> Thick Cut, Chili Spiced Tempura Batter	<b>MAC &amp; CHEESE</b>	14
<b>CAULIFLOWER GRATIN</b> Topped with Breadcrumbs in a Parmesan Cream Sauce	White Cheddar Cheese, Fresh Shaved Black Truffles	

### WINES BY THE GLASS

#### WHITE WINE

<b>SAINT M., RIESLING</b> Germany '10	8
<b>CONUNDRUM BY CAYMUS, WHITE BLEND</b> Napa '10	12
<b>RUFFINO LUMINA, PINOT GRIGIO</b> Italy '10	8
<b>FROG'S LEAP, SAUVIGNON BLANC</b> Rutherford, Napa '10	11
<b>FAMEGA VINHO VERDE</b> Portugal '11	8
<b>CHAMISAL CHARDONNAY</b> Central Coast '10	10
<b>ARROWOOD CHARDONNAY</b> Sonoma, '09	13
<b>CLAYHOUSE ADOBE WHITE</b> Paso Robles, '09	9

#### RED WINE

<b>BELLE GLOS MEIOMI, PINOT NOIR</b> Sonoma '10	12
<b>FOREFRONT BY PINE RIDGE, PINOT NOIR</b> Central Coast '10	14
<b>SCOPETO, CHIANTI CLASSICO</b> Tuscany '07	10
<b>CHATEAU LAROSE, BORDEAUX</b> Medoc, France '05	13
<b>7 DEADLY ZINS, ZINFANDEL</b> Lodi '08	8
<b>FERRARI CARANO, MERLOT</b> Napa '09	11
<b>KAIKEN, MALBEC</b> Mendoza, Argentina '10	8
<b>COLOME ESTATE, MALBEC</b> Salta, Argentina '09	13
<b>ROBERT OATLEY, SHIRAZ</b> Australia '07	12
<b>NORTON BARREL SELECT, CABERNET</b> Mendoza, Argentina '08	9
<b>SIMI CABERNET</b> Alexander Valley '07	14
<b>DECOY BY DUCKHORN, MERITAGE</b> Napa '10	16

da·ko·ta

\də-'kō-tə\

**FOREVER SMILING**

In the Sioux Indian language