

## Dinner Menu

### Appetizers

|  |    |
|--|----|
| Crispy Fried Calamari.....   | 8  |
| Pickled ginger, sweet chili sauce, peanuts, chives   |    |
| Jumbo Lump Crab Cake.....  | 15 |
| Portabella, oven dried tomatoes, micro greens, cilantro cream fraiche  |    |
| Shrimp Cocktail.....   | 15 |
| Remoulade and cocktail sauce with baby greens  |    |
| Oyster Rockefeller.....  | 15 |
| Dakota's Croquettes.....   | 12 |
| Breaded risotto stuffed with crispy pancetta, prosciutto and parmesan cheese. Served with spicy tomato sauce.  |    |
| Seafood Wontons.....   | 16 |
| Fried wontons stuffed with lobster, scallops, jumbo lump crab meat and shrimp. Served on a bed of sautéed green cabbage with honey ginger tamarind glaze |    |
| Sliced Meats and Cheese Plate .....  | 22 |
| Salami, sopressata, coppa meats and baby Swiss, smoked Gouda and mixed olives  |    |
| Grand Chilled Seafood Platter.....   | 48 |
| Shrimp, king crab legs, smoked salmon, jumbo lump crab and Blue Point oysters.   |    |

### Soups & Salads

|  |    |
|--|----|
| Seafood Chowder.....   | 7  |
| Our southwest rendition  |    |
| Escarole Salad.....  | 10 |
| Oven roasted tomatoes, pickled red onions, fresh mozzarella ciliegine, artichoke hearts, apple honey mustard |    |
| Caesar Salad.....  | 8  |
| Romaine hearts, Parmesan Reggiano, brioche croutons  |    |
| Heirloom Tomatoes & Mozzarella.....  | 12 |
| Aged balsamic, extra virgin olive oil, field greens, red onion   |    |
| Wedge.....   | 9  |
| Apple smoked bacon, blue cheese dressing, carrots, tomatoes, baby iceberg                                    |    |
| Spinach Salad .....  | 9  |
| Hearts of Palm, roasted bell peppers, grapes, cherry tomatoes, shaved fontina, warm sherry vinaigrette       |    |
| Field Green Salad.....   | 8  |
| East Texas field greens, grape red tomatoes with lemon citrus vinaigrette                                    |    |

### From The Butcher Shop

Our Mid-Western, corn fed, USDA prime steaks are hand picked and then dry aged for 4- weeks to ensure tenderness. We cook them at 1800 degrees to sear in the natural flavors.

|                         |           |    |
|-------------------------|-----------|----|
| Filet Mignon.....       | 8oz.....  | 34 |
| Bone In Filet.....      | 16oz..... | 52 |
| Rib Eye.....            | 14oz..... | 34 |
| The Cowboy.....         | 20oz..... | 38 |
| New York Strip.....     | 14oz..... | 36 |
| Kansas City.....        | 20oz..... | 40 |
| Porterhouse.....        | 24oz..... | 48 |
| Buffalo Tenderloin..... | 8oz.....  | 38 |

\*\* There is a risk associated with consuming raw oysters or any raw animal protein.

## Dinner Menu

### From The Sea

|  |    |
|--|----|
| Scottish Salmon.....   | 31 |
| Pan seared, roasted beet puree, heirloom pear tomato and shrimp salad, lemon beurre blanc                    |    |
| Atlantic Blue Marlin.....  | 33 |
| Sesame seed crusted, wasabi mashed potatoes, Japanese green beans, ginger tamarind soy sauce, crispy onions  |    |
| Sea Scallops .....   | 34 |
| Wrapped with slab bacon, and served with fava beans, turnips and red onion. Sherry wine caper butter sauce   |    |
| Chilean Sea Bass.....  | 36 |
| Tamarind glaze, butternut squash puree, black bean and roasted corn relish, roasted yellow bell pepper aioli |    |
| Australian Lobster Tails 8oz/18oz.....   | MP |

### Specialty Dishes

|   |    |
|---|----|
| Grilled Venison Tenderloin.....   | 45 |
| Roasted squash chayote, fried tofu, shallot port wine demi-glace  |    |
| Filet Mignon (8oz) and Maine Lobster Tail (4oz) .....   | 49 |
| Mashed potatoes, grilled asparagus, pink peppercorn hollandaise   |    |
| Veal Rossini .....  | 46 |
| Hudson Valley Foie Gras, mushroom risotto, sautéed sugar snap peas and carrots, shaved black truffles, Madeira demi-glace |    |
| Airline Chicken Florentine.....   | 32 |
| Pistachio crusted, sautéed spinach, red bell pepper, horseradish mashed potatoes, roasted poblano cream                   |    |
| Colorado Lamb Chop.....   | 43 |
| Steamed yucca root puree, sugar snap peas, baby carrots, espresso bourbon bordelaise                                      |    |
| Berkshire Pork Porterhouse.....   | 33 |
| Sautéed mustard greens, roasted golden beets, pearl onion honey balsamic glaze  |    |

### Accompaniments....7

|                                       |                                  |
|---------------------------------------|----------------------------------|
| Scallop Potatoes                      | Yukon Gold Mashed Potatoes       |
| Creamed Spinach (flavored with Bacon) | Sautéed Broccolini               |
| French Green Beans                    | Grilled Asparagus in Hollandaise |
| Baked Potato                          | Sautéed Woodland Mushrooms       |
| Butternut Squash Casserole            | House French Fries               |
| Dakota's Onion Rings                  |                                  |

### Accessories

|  |    |
|--|----|
| Dakota's Steak Sauce.....              | 2  |
| Napa Cabernet-Caramelized shallot..... | 3  |
| Roquefort Blue Cheese Melted.....      | 4  |
| Béarnaise.....                         | 3  |
| Oscar Style.....                       | 12 |
| Crab Cake.....                         | 12 |
| Lobster Tail 8oz.....                  | 38 |

An 18% gratuity will be added to parties of 8 or more people. Separate checks are not offered for parties of 8 or more people. If you have special menu request, please ask your server and the chef will gladly accommodate your needs to the best of his ability.

Dakotas would like to ask that guests refrain from using their cell phones in our dining room.

*Executive Chef Martin Sarabia*