



PRE-THEATRE MENU

(This menu's dining completes prior to 7:30)

DINNER \$70/PERSON * PRIX FIXE

First Course

Choice of:

Mixed Field Greens

Tomato, Cucumber, Radish Vinaigrette

Caesar Salad

Garlic Crouton, Shaved Reggiano

Second Course

Choice of:

6oz Filet Mignon

Served with Dakota's Steak Sauce

Roasted Herb Chicken

Organic ½ Half Chicken, Lemon Poultry Jus

Scottish Salmon

Jerk Spice, Cauliflower Rice, Pineapple Salsa

Family Style Sides

Roasted Garlic Mashed Potatoes

Steamed Asparagus

Third Course

Choice of:

White Chocolate Cheesecake

Coconut Cream Pie

Dakota's

STEAKHOUSE

DINNER \$85/PERSON * PRIX FIXE

First Course

Choice of:

Mixed Field Greens

Tomato, Cucumber, Radish Vinaigrette

Caesar Salad

Garlic Crouton, Shaved Reggiano

Wedge Salad

Danish Blue, Tomatoes, Bacon

Second Course

Choice of:

10oz Filet Mignon

14oz NY Strip

16oz Ribeye

Roasted Herb Chicken

Organic ½ Chicken, Lemon Poultry Jus

Scottish Salmon

Jerk Spice, Cauliflower Rice, Pineapple Salsa

With Three Of These Family Style Sides...

*Roasted Garlic Mashed Potatoes, Grilled Asparagus, Mac & Cheese, Roasted Corn,
Haricot Verts, & Brussels Sprouts*

Third Course

Choice of:

White Chocolate Cheesecake

Chocolate Tart

Coconut Cream Pie

DINNER \$100/PERSON * PRIX FIXE

First Course

(Served Family Style)

Shrimp Cocktail
Signature Cocktail Sauce

Crab Cakes
Remoulade, Citrus Slaw

Goat Cheese Ravioli
Sundried Tomatoes, Truffle Oil

Second Course

Choice of:

Mixed Field Greens
Tomato, Cucumber, Radish Vinaigrette

Caesar
Garlic Cruton, Shaved Reggiano

Wedge

Danish Blue, Tomatoes, Bacon

Entree

Choice of:

16oz Bone In Filet

14oz NY Strip

16oz Ribeye

Roasted Herb Chicken

Organic ½ Chicken, Lemon Poultry Jus

Catch of the Day

Chef's Choice Vegetables

With Four of These Family Style Sides...

Garlic Whipped Potatoes, Grilled Asparagus, Lobster Mac & Cheese, Haricot Verts, Beer-Battered Fries, Brussels Sprouts & Roasted Corn

Dessert

Choice of:

White Chocolate Cheesecake

Chocolate Espresso Cake

Key Lime Pie

DINNER \$125/PERSON * PRIX FIXE

First Course

(Served Family Style)

Shrimp Cocktail
Signature Cocktail Sauce

Foie Gras
Brioche, Fig Jam

Crab Cake
Remoulade, Citrus Slaw

Goat Cheese Ravioli
Sundried Tomatoes, Goat Cheese

Second Course

Choice of:

Mixed Field Greens
Tomato, Cucumber, Radish Vinaigrette

Caesar
Garlic Cruton, Shaved Reggiano

Wedge
Danish Blue, Tomatoes, Bacon

Entree

Choice of:

16 oz Bone-In Filet Mignon

18 oz Bone-In Kansas City Strip

22 oz Bone-In Cowboy Ribeye

Catch of The Day

Colorado Rack of Lamb
Half-Rack; Mint Sauce

Roasted Herb Chicken
Organic ½ Chicken, Lemon Poultry Jus

Family Style Sides (all)

*Garlic Whipped Potatoes, Grilled Asparagus, Lobster Mac & Cheese
Brussels Sprouts, Haricot Vert, Beer Battered French Fries*

Dessert

Choice of:

Key Lime Pie

Coconut Cream Pie

Chocolate Espresso Cake

Dakota's

STEAKHOUSE

HOT HORS D'OEUVRES

Priced per Dozen / Passed Butler-Style

BEEF WELLINGTON MINIS \$40

CRAB CAKE MINIS \$48

Garlic Aioli

BACON-WRAPPED SHRIMP \$52

Wasabi Sauce

QUICHE LORRAINE MINIS \$30

Bacon, Gruyere, Onion

CHICKEN SATAY \$32

Sweet Soy, Cilantro

BRAISED BACON BITES \$36

Apricot Glaze

TRUFFLE POTATO BITES \$32

Parmesan, Black Truffle, Chives



COLD HORS D'OEUVRES

Priced per Dozen / Passed Butler-Style

PRIME BEEF TARTARE CROSTINI \$32

Dijon, Capers, Egg, Red Onion

LOBSTER ROLL MINIS \$48

Maine Lobster, Aioli, Mirepoix, Brioche

SHRIMP COCKTAIL \$48

Signature Cocktail Sauce

TUNA TARTARE \$39

Spicy Aioli, Sweet Soy, Wonton Chip

CLASSIC BRUSCHETTA \$28

Basil Marinated Tomatoes, Mozzarella, Crostini

SMOKED SALMON \$32

Cucumber Cup, Dill, 'Everything' Cream Cheese

GOAT CHEESE RAVIOLI \$28

Sundried Tomatoes, Goat Cheese

Dakota's

STEAKHOUSE

LUNCH \$35 /PERSON *PRIX FIXE

First Course

Choice of:

Caesar Salad

Garlic Crouton, Shaved Reggiano

Wedge Salad

Danish Blue, Tomatoes, Bacon

Second Course

Choice of:

Crisp Chicken 5-Pepper Linguini

Mixed Peppers, Onions, Tomatoes, Olives, Basil, Basil, Beurre Blanc

Roasted Herb Chicken

Organic ½ Chicken, Lemon Poultry Jus

Scottish Salmon

Jerk Spice, Cauliflower Rice, Pineapple Salsa

Hangar Steak

Grilled Asparagus, Hollandaise

Third Course

Choice of:

Key Lime Pie

Coconut Cream Pie

Dakota's

STEAKHOUSE

LUNCH \$45/PERSON * PRIX FIXE

First Course

Choice of:

Caesar Salad

Garlic Crouton, Shaved Reggiano

Wedge Salad

Danish Blue, Tomatoes, Bacon

Second Course

Choice of:

Five Pepper Chicken

Linguine. Crisp Chicken, Sauteed Peppers, Onion, Tomato, Olives, Basil, Lemon Butter

Roasted Herb Chicken

Organic ½ Chicken, Lemon Poultry Jus

Scottish Salmon

Jerk Spice, Cauliflower Rice, Pineapple Salsa

6 oz Filet Mignon

Grilled Asparagus, Hollandaise

Third Course

Choice of:

Coconut Cream Pie

Chocolate Espresso Cake

Dakota's
STEAKHOUSE