

Dakota's

STEAKHOUSE

hors d'oeuvres -

DEVILED EGGS ♦ <i>pickled pearl onions & dill</i>	2 EA
POTATO & BACON "TATER TOT" ♦ <i>white cheddar & truffle aioli</i>	2 EA
SMOKED SALMON TARTLET ♦ <i>whipped crème fraîche & caperberries</i>	2.5 EA
OYSTER ROCKEFELLER ♦ <i>creamed spinach & hollandaise</i>	4 EA

on ice -

JUMBO SHRIMP COCKTAIL <i>cocktail sauce, herb aioli, & lemon</i>	24
CURED HAMACHI CRUDO ♦ <i>hearts of palm, asian pears, white radish, pinenut vinaigrette, & avocado purée</i>	21
EAST & WEST COAST OYSTERS <i>champagne mignonette & cocktail sauce</i>	MKT
SIGNATURE SEAFOOD PLATTER <i>jumbo shrimp cocktail, half-dozen oysters, half Maine lobster, king crab salad, & marinated mussels</i>	MKT

soups & salads -

SOUP DU JOUR DAKOTA'S CLAM CHOWDER <i>since 1984</i>	MKT 13
ARTISAN GREEN SALAD <i>feta cheese, shaved vegetables, hazelnut, & white balsamic vinaigrette</i>	13
WEDGE SALAD <i>baby iceberg, blue cheese, bacon, pearl onion, & buttermilk dressing</i>	14
LITTLE GEM CAESAR SALAD <i>parmesan, crouton, & fresh herbs</i>	15

appetizers -

GOAT CHEESE EN CROÛTE ♦ <i>truffle, shallot compote & watercress</i>	16
CRISPY CALAMARI <i>arugula, peppadew, & citrus vinaigrette</i>	18
JUMBO LUMP CRAB CAKES <i>grapefruit, frisée salad, & green goddess</i>	26
WAGYU BEEF TARTARE ♦ <i>herbs, capers, cured egg yolk, & toast</i>	22
ROASTED BONE MARROW <i>braised oxtail & beet marmalade</i>	21

specialties -

ROASTED HALF CHICKEN <i>broccolini, yukon potato purée, cipollini onion, & sherry jus</i>	30	SHORT RIB AGNOLOTTI <i>bordelaise, cherries, & aged parmesan</i>	31
JUMBO SEA SCALLOPS <i>roasted cauliflower & asian pear mostarda</i>	43	KING CRAB & LOBSTER RIGATONI <i>'nduja, P.E.I. mussels, cherry tomato, english pea, basil, & toasted bread crumb</i>	MKT
GRILLED ATLANTIC SALMON <i>melted leek, marinated tomatoes, & rapini</i>	32	CATCH OF THE DAY <i>simply prepared with watercress salad</i>	MKT

HAPPY HOUR

Monday through Friday from 3pm to 6pm
30% off items marked by a diamond

Dakota's

STEAKHOUSE

from the grill -

Our USDA PRIME STEAKS are aged & cut by Allen Brothers, grilled & finished in a 1200° Montague broiler.

8 OZ	CENTER-CUT FILET MIGNON	54	32 OZ	WAGYU TOMAHAWK RIBEYE	225
14 OZ	NEW YORK STRIP	67	36 OZ	PORTERHOUSE, <i>for two</i>	159
16 OZ	BONELESS RIBEYE	72	14 OZ	LONG-BONE PORK CHOP	46
14 OZ	BONE-IN FILET MIGNON	86	14 OZ	LAMB CHOP, <i>frenched</i>	54
22 OZ	'COWBOY' BONE-IN RIBEYE	97	24 OZ	MAINE LOBSTER, <i>broiled</i>	MKT
	A5 JAPANESE WAGYU	MKT	14 OZ	KING CRAB LEGS, <i>steamed</i>	MKT
	45-DAY DRY AGED CUT	MKT			

DAKOTA'S BEEF WELLINGTON

8 OZ FILET MIGNON
puff pastry, mushroom duxelles, proscuitto, & bordelaise

LIMITED AVAILABILITY

- 82 -

toppings -

FOIE GRAS BUTTER	8
<i>emulsion of cured foie gras</i>	
BLUE CHEESE CRUST	5
<i>slice of roquefort bleu</i>	
SEARED FOIE GRAS	26
<i>4oz of grade A foie gras</i>	
JUMBO LUMP CRAB	18
<i>lemon, herbs, & butter</i>	
SAUTÉED GULF SHRIMP	15
<i>white wine, garlic, chives, & butter</i>	
BROILED LOBSTER	MKT
<i>buttered ½ lobster with herbs</i>	

vegetables -

GRILLED ASPARAGUS, <i>lemon & herbs</i>	13
WILD MUSHROOMS, <i>sherry wine</i>	16
SAUTÉED SPINACH, <i>lemon</i>	10
CREAMED SPINACH, <i>breadcrumbs</i>	11
CAULIFLOWER GRATIN, <i>parmesan</i>	12
SAUTÉED RAPINI, <i>garlic chips</i>	11
CHARRED BROCCOLINI, <i>espelette</i>	14
ROASTED PARSNIP, <i>hazelnut gremolata</i>	10
CRISPY BRUSSEL SPROUTS, <i>bacon</i>	13
ROASTED ROOT VEG, <i>fines herbs</i>	10

sauces -

DAKOTA'S STEAK SAUCE	12
<i>black truffle, brandy, & herbs</i>	
AU POIVRE SAUCE	7
<i>trio of toasted peppercorn</i>	
TRADITIONAL HOLLANDAISE	5
<i>lemon & clarified butter</i>	
SAUCE BÉARNAISE	5.5
<i>tarragon hollandaise</i>	
BORDELAISE	7
<i>red wine & demi-glace</i>	
SAUCE 'DIANE'	9.5
<i>wild mushrooms & cognac</i>	

potatoes & grains -

YUKON POTATO PURÉE	12
ALIGOT POTATO PURÉE, <i>gruyère</i>	16
"LOADED" MASHED POTATO	15
<i>bacon, cheddar & chives</i>	
AU GRATIN POTATOES	13
FRENCH FRIES, <i>garlic aioli</i>	9
TRUFFLE PARM FRIES, <i>truffle aioli</i>	13
WILD MUSHROOM RISOTTO	16
PARMESAN RISOTTO	12
MAC & CHEESE, <i>chive breadcrumb</i>	11
ADD LOBSTER	+9

Consuming raw or undercooked meat/poultry/seafood/shellfish/egg may increase the risk of foodborne illness, especially for certain medical conditions.

—Tables of 6 or more are subject to a 20% service fee—