

Dakota's

STEAKHOUSE

hor d'oeuvres -

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

soups & salads -

SOUP DU JOUR	MKT
DAKOTA'S CLAM CHOWDER <i>since 1984</i>	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 viniagrette</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

on ice -

JUMBO SHRIMP COCKTAIL <i>cocktail sauce, herb aioli, & lemon</i>	24
CURED HAMACHI CRUDO <i>heart of palm, asian pear, 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

sandwiches -

served with your choice of our caesar salad, or french fries

SHAVED RIBEYE SANDWICH <i>on sourdough with arugula, horseradish, gruyère cheese</i>	18
PRIME BEEF BURGER <i>caramelized red onion, cheddar cheese, B&B pickles</i>	16
SUBSTITUTE IMPOSSIBLE BURGER	+6
BUTTERMILK FRIED CHICKEN <i>lettuce, honey mustard aioli, B&B pickles</i>	16
HERB-ROASTED TURKEY CLUB <i>on multigrain with peppered bacon, swiss, lettuce, tomato, avocado, & dijonnaise</i>	17

DAKOTA'S STEAK FRITES

6OZ BUTCHER'S CUT
watercress salad, french fries, & bordelaise

\$19.84

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
14 OZ	NEW YORK STRIP	67
16 OZ	BONELESS RIBEYE	72
14 OZ	LONG-BONE PORK CHOP	46
14 OZ	BONE-IN FILET MIGNON	86
22 OZ	'COWBOY' BONE-IN RIBEYE	97

toppings -

FOIE GRAS BUTTER	8
<i>emulsion of cured foie gras</i>	
BLUE CHEESE CRUST	5
<i>slice of roquefort bleu</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
SAUTEED SPINACH, <i>lemon</i>	10
CREAMED SPINACH, <i>breadcrumbs</i>	11
CHARRED BROCCOLINI, <i>espelette</i>	14
ROASTED PARSNIP, <i>hazelnut gremolata</i>	10
ROASTED ROOT VEG, <i>fines herbs</i>	10

specialties -

HERB CHICKEN PICCATA	18
<i>artichoke heart, capers, arugula, & lemon</i>	
SHORT RIB AGNOLOTTI	31
<i>bordelaise, cherries, & aged parmesan</i>	
GRILLED ATLANTIC SALMON	29
<i>marinated heirloom cherry tomato, melted leek, & garlic rapini</i>	
CATCH OF THE DAY	MKT
<i>simply prepared with herb salad & beurre blanc</i>	

sauces -

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>	
FRENCH FRIES, <i>garlic aioli</i>	9
PARMESAN RISOTTO	12
MAC & CHEESE, <i>breadcrumbs</i>	11
ADD LOBSTER	+9

DAKOTA'S HAPPY HOUR

Monday through Friday from 4pm to 6pm
30% off selected items

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—