



STEAKHOUSE

APPETIZERS

- CRISPY CALAMARI 14
Roasted Tomato Aioli, Sweet and Spicy Peppers
JUMBO LUMP CRAB CAKE 15
Basil-Lemon Aioli, Baby Fennel, Rocket Arugula
CRACKED PEPPER TENDERLOIN CROSTINI 15
Marinated Bell Peppers, Caramelized Onions, Texas Goat Cheese
CRISPY PORK BELLY 16
Butternut Squash Puree, Toasted Pumpkin Seeds, Micro Arugula, Apple Balsamic Reduction
SHRIMP COCKTAIL 16
Lemon Air, Fresh Horseradish, Cocktail Sauce
CHILI RUBBED TEXAS QUAIL 16
Roasted Corn, Chorizo, Fingerling Potatoes, Cilantro-Lime Oil
PAN SEARED HUDSON VALLEY FOIE GRAS 18
Toasted Focaccia, Grilled Apricot Duck Demi
OYSTERS OF THE DAY 18
6 Each, Cocktail Sauce, Mignonette

SOUPS

- CLAM CHOWDER 10
SOUP DU JOUR 10
Made Fresh Daily

SALADS

- ICEBERG WEDGE 11
Whipped Danish Bleu Cheese, Apple-Smoked Bacon, Sweet Grape Tomatoes, Balsamic Drizzle
CAESAR SALAD 11
Romaine Hearts, Focaccia Croutons, Shaved Reggiano Cheese
DAKOTA'S HOUSEMADE MOZZARELLA 14
Texas Heirloom Tomatoes, Fried Basil, Spicy Parmesan Chips
HONEY GEM SALAD 11
Sweet Gem Lettuce, Stilton Bleu Cheese, Pickled Red Onions, Toasted Pine Nuts, Strawberry Vinaigrette
SPINACH SALAD 11
Baby Spinach, Sweet Grape Tomatoes, Chopped Egg Red Onion, Bacon Vinaigrette
FIELD GREENS SALAD 11
Texas Field Greens, Carrots, Cucumbers, Baby Hierloom Tomatoes, Balsamic Vinaigrette

FROM THE BUTCHER BLOCK

All steaks 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.

- FILET MIGNON, 8OZ 41
FILET MIGNON, 12OZ 48
RIB EYE, 14OZ 42
NEW YORK STRIP, 14OZ 44
PORTERHOUSE, 24OZ 59
BERKSHIRE PORK CHOP - 16 oz Roasted Tomato & Herb Oil 35
VEAL CHOP, TOMATO-BLUE CHEESE RAGOUT 48
SOUS VIDE DUCK BREAST 34
Brown Butter Farro, Asparagus, Lingonberry Jam, Hickory Smoke

DAKOTA'S SPECIALTIES

- FILET MIGNON - 16oz Bone-in Filet - 56
PRIME AGED COWBOY - 22oz Dry-Aged Bone-in Rib Eye - 59
PORCINI RUBBED KC - 18oz Dry-Aged Bone-in Strip -58
SURF AND TURF - 8oz Filet and 8oz or 14oz Maine Lobster Tail - MP
SIGNATURE CUT LAMB - Cherry Mostarda & Chimichurri - 55
CERTIFIED JAPANESE TENDERLOIN WAGYU - MP
Hibachi Style - Minimum 2oz

FROM THE SEA

- CATCH OF THE DAY MP
ATLANTIC SALMON 34
Fingerling Potatoes, Oyster Mushrooms, Peas, Roasted Red Tomatoes, Meyer Lemon Viniagrette
ALL NATURAL SEA SCALLOPS 34
Ragout of Rock Shrimp, Sweet Corn, Apple-Smoked Bacon, Fingerling Potatoes
CHILEAN SEA BASS 45
Saffron Poached Yukon Potatoes, Chorizo, Roasted Fennel, Shrimp Coulis
WASABI CHICKPEA CRUSTED TUNA 38
Snow Peas, Red Bell Peppers, Baby Bok Choy, Sesame-Soy Glaze
MAINE LOBSTER TAIL MP
8oz or 14oz

ACCOMPANIMENTS

- HOUSE FRENCH FRIES 9
Seasoned with Truffle Salt
STEAMED ASPARAGUS
Hollandaise
LOADED BAKED POTATO
Chives, Sour Cream, Cheddar Cheese, Apple-Smoked Bacon
ROASTED WILD MUSHROOMS
Herb-Infused Oil and Garlic Butter
SCALLOPED POTATOES
Apple-Smoked Bacon, Caramelized Shallots, Bleu Cheese, Havarti
FRENCH GREEN BEANS
Steamed with Hickory Smoked Sea Salt, Cracked Black Pepper
CREAMY YUKON GOLD MASHED POTATOES
Roasted Garlic
BROCCOLINI
Balsamic Vinaigrette
SWEET POTATO
Roasted with a Maple-Butter Glaze
CREAMED OR SAUTÉED SPINACH
BLACK GARLIC RISOTTO
Grilled Green Onions
FIRE-ROASTED CORN
Roasted Bell Peppers, Fresh Thyme, Pancetta, Caramelized Onion
FRIED BRUSSEL SPROUTS
Sweet Red Peppers, Honey Ancho Glaze
CAULIFLOWER ROMANESCO
Reggiano Cheese, Caper Berries, Garlic Oil
MAC & CHEESE 14
Smoked Gouda, Roasted Poblanos Fried Onion Crust
BEER BATTERED ONION RINGS
Chili Spiced, Horseradish Cream

SAUCES

- OSCAR 14
Jumbo Lump Crab, Asparagus, Hollandaise
HOLLANDAISE 5
AU POIVRE 8
Fresh Green Peppercorns & Cognac
BEARNAISE 5
ROQUEFORT 5
Stilton Blue Cheese

SPECIALTY COCKTAILS

- OIL MONEY 12
A slightly lightened Manhattan with Red River Texas Rye, Luxardo, Lillet, Dolin Rouge, and peach bitters.
SOUTHWEST STRAWBERRY SOUR
Sour and refreshing: Pisco Porton with Kings Ginger, Ancho Reyes Chili Liqueur, citrus and fresh strawberry.
NEW FASHION OLD FASHIONED
The secret is spiced orange wedges that have been cooked down with sugar, cloves, cinnamon sticks and combined with Rebecca Creek Texas Whiskey, orange bitters and a cherry.
SKINNY SPICY SMOKEY RITA
An award-winning margarita: Olmeca Altos Reposado, Cointreau, lime and orange juice with a dash of jalapeno-infused agave nectar. The smoked flavor comes from the Mezcal floated on top and a smoked salt rim.
RUBY GIMLET
As easy-drinking gin martini with The Botanist Gin, sherry, Texas grapefruit, basil, lime, and Absinthe mist.
FRENCH REVOLUTION
A traditional Sidecar with Remy VSOP and Pierre Ferrand Dry Curacao, topped with a splash of Champagne.
COSMO BLANCO
Our version of a Cosmopolitan with Western Son Citron, lime, and white cranberry juice.
CRIMSON BLUSH
A festive Champagne cocktail with St. Germain, Elderflower Liqueur, Chambord and a splash of Cabernet.
DALLAS SUNSET
A delicious combination of Enchanted Rock Vodka from South Texas, Red River Canadian Style Whiskey from North Texas, Southern Comfort, orange and pineapple juice.
DAKOTA'S CLASSIC MARTINI
Absolut Elyx, Simply Shaken, Garnished with Olives

the dakota

manhattan, nyc

JOHN LENNON
Residence from 1973-1980

Consuming raw or undercooked meats and seafood increases your risk of food borne illnesses. Please inform your server of any allergies or dietary restrictions upon ordering

For parties of 6 or more, a 20% gratuity will be added to the final bill.



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Toasted Focaccia, Grilled Apricot Duck Demi
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6 Each, Cocktail Sauce, Mignonette

SOUPS

- CLAM CHOWDER 10
SOUP DU JOUR 10
Made Fresh Daily

SALADS

- ICEBERG WEDGE 11
Whipped Danish Bleu Cheese, Apple-Smoked Bacon, Sweet Grape Tomatoes, Balsamic Drizzle
CAESAR SALAD 11
Romaine Hearts, Focaccia Croutons, Shaved Reggiano Cheese
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Texas Heirloom Tomatoes, Fried Basil, Spicy Parmesan Chips
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PORTERHOUSE, 24OZ 59
BERKSHIRE PORK CHOP - 16 oz Roasted Tomato & Herb Oil 35
VEAL CHOP, TOMATO-BLUE CHEESE RAGOUT 48
SOUS VIDE DUCK BREAST 34
Brown Butter Farro, Asparagus, Lingonberry Jam, Hickory Smoke

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CERTIFIED JAPANESE TENDERLOIN WAGYU - MP
Hibachi Style - Minimum 2oz

FROM THE SEA

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ALL NATURAL SEA SCALLOPS 34
Ragout of Rock Shrimp, Sweet Corn, Apple-Smoked Bacon, Fingerling Potatoes
CHILEAN SEA BASS 45
Saffron Poached Yukon Potatoes, Chorizo, Roasted Fennel, Shrimp Coulis
WASABI CHICKPEA CRUSTED TUNA 38
Snow Peas, Red Bell Peppers, Baby Bok Choy, Sesame-Soy Glaze
MAINE LOBSTER TAIL MP
8oz or 14oz

ACCOMPANIMENTS

- HOUSE FRENCH FRIES 9
Seasoned with Truffle Salt
STEAMED ASPARAGUS
Hollandaise
LOADED BAKED POTATO
Chives, Sour Cream, Cheddar Cheese, Apple-Smoked Bacon
ROASTED WILD MUSHROOMS
Herb-Infused Oil and Garlic Butter
SCALLOPED POTATOES
Apple-Smoked Bacon, Caramelized Shallots, Bleu Cheese, Havarti
FRENCH GREEN BEANS
Steamed with Hickory Smoked Sea Salt, Cracked Black Pepper
CREAMY YUKON GOLD MASHED POTATOES
Roasted Garlic
BROCCOLINI
Balsamic Vinaigrette
SWEET POTATO
Roasted with a Maple-Butter Glaze
CREAMED OR SAUTEED SPINACH
BLACK GARLIC RISOTTO
Grilled Green Onions
FIRE-ROASTED CORN
Roasted Bell Peppers, Fresh Thyme, Pancetta, Caramelized Onion
FRIED BRUSSEL SPROUTS
Sweet Red Peppers, Honey Ancho Glaze
CAULIFLOWER ROMANESCO
Reggiano Cheese, Caper Berries, Garlic Oil
MAC & CHEESE 14
Smoked Gouda, Roasted Poblanos Fried Onion Crust
BEER BATTERED ONION RINGS
Chili Spiced, Horseradish Cream

SAUCES

- OSCAR 14
Jumbo Lump Crab, Asparagus, Hollandaise
HOLLANDAISE 5
AU POIVRE 8
Fresh Green Peppercorns & Cognac
BEARNAISE 5
ROQUEFORT 5
Stilton Blue Cheese

SPECIALTY COCKTAILS

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SOUTHWEST STRAWBERRY SOUR
Sour and refreshing: Pisco Porton with Kings Ginger, Ancho Reyes Chili Liqueur, citrus and fresh strawberry.
NEW FASHION OLD FASHIONED
The secret is spiced orange wedges that have been cooked down with sugar, cloves, cinnamon sticks and combined with Rebecca Creek Texas Whiskey, orange bitters and a cherry.
SKINNY SPICY SMOKEY RITA
An award-winning margarita: Olmeca Altos Reposado, Cointreau, lime and orange juice with a dash of jalapeno-infused agave nectar. The smoked flavor comes from the Mezcal floated on top and a smoked salt rim.
RUBY GIMLET
As easy-drinking gin martini with The Botanist Gin, sherry, Texas grapefruit, basil, lime, and Absinthe mist.
FRENCH REVOLUTION
A traditional Sidecar with Remy VSOP and Pierre Ferrand Dry Curacao, topped with a splash of Champagne.
COSMO BLANCO
Our version of a Cosmopolitan with Western Son Citron, lime, and white cranberry juice.
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DAKOTA'S CLASSIC MARTINI
Absolut Elyx, Simply Shaken, Garnished with Olives

da.ko.ta

\də-'kō-tə\

FOREVER SMILING

In the Sioux Indian language

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Basil-Lemon Aioli, Baby Fennel, Rocket Arugula

CRACKED PEPPER TENDERLOIN CROSTINI
Marinated Bell Peppers, Caramelized Onions, Texas Goat Cheese

CRISPY PORK BELLY
Butternut Squash Puree, Toasted Pumpkin Seeds, Micro Arugula, Apple Balsamic Reduction

SHRIMP COCKTAIL
Lemon Air, Fresh Horseradish, Cocktail Sauce

CHILI RUBBED TEXAS QUAIL
Roasted Corn, Chorizo, Fingerling Potatoes, Cilantro-Lime Oil

PAN SEARED HUDSON VALLEY FOIE GRAS
Toasted Focaccia, Grilled Apricot Duck Demi

OYSTERS OF THE DAY
6 Each, Cocktail Sauce, Mignonette

SOUPS

CLAM CHOWDER

SOUP DU JOUR
Made Fresh Daily

SALADS

ICEBERG WEDGE
Whipped Danish Bleu Cheese, Apple-Smoked Bacon, Sweet Grape Tomatoes, Balsamic Drizzle

CAESAR SALAD
Romaine Hearts, Focaccia Croutons, Shaved Reggiano Cheese

DAKOTA'S HOUSEMADE MOZZARELLA
Texas Heirloom Tomatoes, Fried Basil, Spicy Parmesan Chips

HONEY GEM SALAD
Sweet Gem Lettuce, Stilton Bleu Cheese, Pickled Red Onions, Toasted Pine Nuts, Strawberry Vinaigrette

SPINACH SALAD
Baby Spinach, Sweet Grape Tomatoes, Chopped Egg Red Onion, Bacon Vinaigrette

FIELD GREENS SALAD
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FILET MIGNON, 12OZ

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PORTERHOUSE, 24OZ

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VEAL CHOP, TOMATO-BLUE CHEESE RAGOUT

SOUS VIDE DUCK BREAST

Brown Butter Farro, Asparagus, Lingonberry Jam, Hickory Smoke

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CERTIFIED JAPANESE TENDERLOIN WAGYU - MP

Hibachi Style - Minimum 2oz

FROM THE SEA

CATCH OF THE DAY

ATLANTIC SALMON
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ALL NATURAL SEA SCALLOPS
Ragout of Rock Shrimp, Sweet Corn, Apple-Smoked Bacon, Fingerling Potatoes

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Snow Peas, Red Bell Peppers, Baby Bok Choy, Sesame-Soy Glaze

MAINE LOBSTER TAIL
8oz or 14oz

Dakota's

STEAKHOUSE

ACCOMPANIMENTS

HOUSE FRENCH FRIES
Seasoned with Truffle Salt

STEAMED ASPARAGUS
Hollandaise

LOADED BAKED POTATO
Chives, Sour Cream, Cheddar Cheese, Apple-Smoked Bacon

ROASTED WILD MUSHROOMS
Herb-Infused Oil and Garlic Butter

SCALLOPED POTATOES
Apple-Smoked Bacon, Caramelized Shallots, Bleu Cheese, Havarti

FRENCH GREEN BEANS
Steamed with Hickory Smoked Sea Salt, Cracked Black Pepper

CREAMY YUKON GOLD MASHED POTATOES
Roasted Garlic

BROCCOLINI
Balsamic Vinaigrette

SWEET POTATO
Roasted with a Maple-Butter Glaze

CREAMED OR SAUTÉED SPINACH

FIRE-ROASTED CORN
Roasted Bell Peppers, Fresh Thyme, Pancetta, Caramelized Onion

BLACK GARLIC RISOTTO
Grilled Green Onions

CAULIFLOWER ROMANESCO
Reggiano Cheese, Caper Berries, Garlic Oil

FRIED BRUSSEL SPROUTS
Sweet Red Peppers, Honey Ancho Glaze

BEER BATTERED ONION RINGS
Chili Spiced, Horseradish Cream

MAC & CHEESE
Smoked Gouda, Roasted Poblanos Fried Onion Crust

SAUCES

OSCAR 14
Jumbo Lump Crab, Asparagus, Hollandaise

HOLLANDAISE 5

AU POIVRE 8
Fresh Green Peppercorns & Cognac

BERNAISE 5

ROQUEFORT 5
Stilton Blue Cheese

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Absolut Elyx, Simply Shaken, Garnished with Olives

dakota
territory

BLACK HILLS GOLD RUSH

Lasted from 1874 until its peak in 1877

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s.dakota

keystone { MT. RUSHMORE }

Carved to represent the first 150 years of American history

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