



STEAKHOUSE

APPETIZERS

- CRISPY CALAMARI 14
Roasted Tomato Aioli, Sweet and Spicy Peppers
JUMBO LUMP CRAB CAKE 15
Basil-Lemon Aioli, Baby Fennel, Rocket Arugula
ROASTED BONE MARROW 16
Roasted Garlic Puree, Onion Jam, Grilled Baguette
CRISPY PORK BELLY 16
Butternut Squash Puree, Toasted Pumpkin Seeds, Micro Arugula, Apple Balsamic Reduction
SHRIMP COCKTAIL 16
Lemon Air, Fresh Horseradish, Cocktail Sauce
HERB MARINATED TEXAS QUAIL 16
Shaved Brussel Sprouts, Marble Potatoes, Fig Gastrique
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 & ARUGULA 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, Red Radish, Sherry 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 Vinaigrette
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 PEA CRUSTED TUNA 38
Snow Peas, Shiitake, 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, Stilton Bleu Cheese, Havarti
FRENCH GREEN BEANS
Steamed with Hickory Smoked Sea Salt, Cracked Black Pepper
CREAMY YUKON GOLD MASHED POTATOES
Roasted Garlic
BROCCOLINI
Sherry Vinaigrette
SWEET POTATO
Bourbon Maple Butter Glaze
CREAMED OR SAUTÉED SPINACH
FRIED BRUSSEL SPROUTS
Sweet Red Peppers, Honey Ancho Glaze
FIRE-ROASTED CORN
Roasted Poblano, Chorizo, Caramelized Onion, Micro Cilantro
MAC & CHEESE 14
Smoked Gouda, Roasted Poblanos Fried Onion Crust
CAULIFLOWER MELANGE
Parmesan Cheese, Caper Berries, Garlic Oil
LOBSTER RISOTTO 14
Tempura Onion Rings
Spicy Ranch

SAUCES

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

SPECIALTY COCKTAILS

- BAMBOO 11
A Low-Proof Sherry Classic: Oloroso Sherry, Blanc Vermouth, Orange and Angostura Bitters.
ELDERBERRY '75' 12
Bubbly Goodness: Zephyr Elderberry Infused Gin, Lemon, Prosecco.
WANDERING MULE 12
Your Choice of: Absolut Elyx, Rebecca Creek Texas Whiskey, Flor De Cana 7yr Rum, or Patron Silver Tequila, with Lime Juice, Demerera Syrup, Gosling's Ginger Beer, Scrappy's Lime Bitters.
RUBY GIMLET 12
A Grapefruit Gin Gimlet with Botanist Gin, Ruby Port, Texas Grapefruit, Basil, Lime, Absinthe Mist.
SPICY SKINNY SMOKY RITA 12
An Award-Winning Margarita: Maestro Dobel Diamante Private Barrel, Cointreau, Lime and Orange Juice with a Dash of Jalpeno-Infused Agave Nectar. The Smoked Flavor Comes From the Mezcal Floated on Top and a Smoked Salt Rim.
BLUEBERRY SMASH 12
A Manly Mojito: Colorado Gold Rye, Muddled Blueberries, Lemon Juice, Mint.
OIL MONEY 14
A Slightly Lightened Manhattan with Redemption Rye, Luxardo, Lillet, Dolin Rouge, Peach Bitters.
PROPER OLD FASHIONED 14
Maker's 46 Bourbon, Demerera Syrup, Angostura and Whiskey Barrel Aged Bitters, Naval Orange Peel.
RESERVE SAZERAC 14
A New Orleans Staple: Woodford Reserve Private Barrel, Demerera, Peychaud's Bitters, Absinthe Mist.
MILE HIGH CLUB 15
Stranahan's Single Malt Colorado Private Barrel Whiskey, Cardamaro Amaro, Averna Amaro, Benedictine, Angoustura Bitters. House Barrel Aged Together for 45 Days.

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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Basil-Lemon Aioli, Baby Fennel, Rocket Arugula
ROASTED BONE MARROW 16
Roasted Garlic Puree, Onion Jam, Grilled Baguette
CRISPY PORK BELLY 16
Butternut Squash Puree, Toasted Pumpkin Seeds, Micro Arugula, Apple Balsamic Reduction
SHRIMP COCKTAIL 16
Lemon Air, Fresh Horseradish, Cocktail Sauce
HERB MARINATED TEXAS QUAIL 16
Shaved Brussel Sprouts, Marble Potatoes, Fig Gastrique
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 & ARUGULA 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, Red Radish, Sherry Vinaigrette

FROM THE BUTCHER BLOCK

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FILET MIGNON, 12OZ 48
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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

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

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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 PEA CRUSTED TUNA 38
Snow Peas, Shiitake, 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, Stilton Bleu Cheese, Havarti
FRENCH GREEN BEANS
Steamed with Hickory Smoked Sea Salt, Cracked Black Pepper
CREAMY YUKON GOLD MASHED POTATOES
Roasted Garlic
BROCCOLINI
Sherry Vinaigrette
SWEET POTATO
Bourbon Maple Butter Glaze
CREAMED OR SAUTÉED SPINACH
FRIED BRUSSEL SPROUTS
Sweet Red Peppers, Honey Ancho Glaze
FIRE-ROASTED CORN
Roasted Poblano, Chorizo, Caramelized Onion, Micro Cilantro
MAC & CHEESE 14
Smoked Gouda, Roasted Poblanos Fried Onion Crust
CAULIFLOWER MELANGE
Parmesan Cheese, Caper Berries, Garlic Oil
LOBSTER RISOTTO 14
Tempura Onion Rings
Spicy Ranch

SAUCES

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

SPECIALTY COCKTAILS

- BAMBOO 11
A Low-Proof Sherry Classic: Oloroso Sherry, Blanc Vermouth, Orange and Angostura Bitters.
ELDERBERRY '75' 12
Bubbly Goodness: Zephyr Elderberry Infused Gin, Lemon, Prosecco.
WANDERING MULE 12
Your Choice of: Absolut Elyx, Rebecca Creek Texas Whiskey, Flor De Cana 7yr Rum, or Patron Silver Tequila, with Lime Juice, Demerera Syrup, Gosling's Ginger Beer, Scrappy's Lime Bitters.
RUBY GIMLET 12
A Grapefruit Gin Gimlet with Botanist Gin, Ruby Port, Texas Grapefruit, Basil, Lime, Absinthe Mist.
SPICY SKINNY SMOKY RITA 12
An Award-Winning Margarita: Maestro Dobel Diamante Private Barrel, Cointreau, Lime and Orange Juice with a Dash of Jalpeno-Infused Agave Nectar. The Smoked Flavor Comes From the Mezcal Floated on Top and a Smoked Salt Rim.
BLUEBERRY SMASH 12
A Manly Mojito: Colorado Gold Rye, Muddled Blueberries, Lemon Juice, Mint.
OIL MONEY 14
A Slightly Lightened Manhattan with Redemption Rye, Luxardo, Lillet, Dolin Rouge, Peach Bitters.
PROPER OLD FASHIONED 14
Maker's 46 Bourbon, Demerera Syrup, Angostura and Whiskey Barrel Aged Bitters, Naval Orange Peel.
RESERVE SAZERAC 14
A New Orleans Staple: Woodford Reserve Private Barrel, Demerera, Peychaud's Bitters, Absinthe Mist.
MILE HIGH CLUB 15
Stranahan's Single Malt Colorado Private Barrel Whiskey, Cardamaro Amaro, Averna Amaro, Benedictine, Angoustura Bitters. House Barrel Aged Together for 45 Days.

da.ko.ta

\də-'kō-tə\

FOREVER SMILING

In the Sioux Indian language

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Basil-Lemon Aioli, Baby Fennel, Rocket Arugula

ROASTED BONE MARROW 16
Roasted Garlic Puree, Onion Jam, Grilled Baguette

CRISPY PORK BELLY 16
Butternut Squash Puree, Toasted Pumpkin Seeds, Micro Arugula, Apple Balsamic Reduction

SHRIMP COCKTAIL 16
Lemon Air, Fresh Horseradish, Cocktail Sauce

HERB MARINATED TEXAS QUAIL 16
Shaved Brussel Sprouts, Marble Potatoes, Fig Gastrique

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 & ARUGULA 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

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Texas Field Greens, Carrots, Cucumbers, Red Radish, Sherry Vinaigrette

FROM THE BUTCHER BLOCK

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FILET MIGNON, 12OZ 48

RIB EYE, 14OZ 42

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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

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 Vinaigrette

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 PEA CRUSTED TUNA 38
Snow Peas, Shiitake, Red Bell Peppers, Baby Bok Choy, Sesame-Soy Glaze

MAINE LOBSTER TAIL MP
8oz or 14oz

ACCOMPANIMENTS

HOUSE FRENCH FRIES 14
Seasoned with Truffle Salt

LOADED BAKED POTATO 16
Chives, Sour Cream, Cheddar Cheese, Apple-Smoked Bacon

SCALLOPED POTATOES 16
Apple-Smoked Bacon, Caramelized Shallots, Stilton Bleu Cheese, Havarti

CREAMY YUKON GOLD MASHED POTATOES 18
Roasted Garlic

SWEET POTATO 18
Bourbon Maple Butter Glaze

FIRE-ROASTED CORN 10
Roasted Poblano, Chorizo, Caramelized Onion, Micro Cilantro

CAULIFLOWER MELANGE 10
Parmesan Cheese, Caper Berries, Garlic Oil

TEMPURA ONION RINGS 11
Spicy Ranch

SAUCES

OSCAR 14
Jumbo Lump Crab, Asparagus, Hollandaise

AU POIVRE 8
Fresh Green Peppercorns & Cognac

ROQUEFORT 5
Stilton Blue Cheese

STEAMED ASPARAGUS 9
Hollandaise

ROASTED WILD MUSHROOMS 9
Herb-Infused Oil and Garlic Butter

FRENCH GREEN BEANS 9
Steamed with Hickory Smoked Sea Salt, Cracked Black Pepper

BROCCOLINI 9
Sherry Vinaigrette

CREAMED OR SAUTÉED SPINACH 9

FRIED BRUSSEL SPROUTS 9
Sweet Red Peppers, Honey Ancho Glaze

MAC & CHEESE 14
Smoked Gouda, Roasted Poblanos, Fried Onion Crust

LOBSTER RISOTTO 14

HOLLANDAISE 5

BERNAISE 5
Hollandaise, Fresh Tarragon

SPECIALTY COCKTAILS

BAMBOO 11
A Low-Proof Sherry Classic: Oloroso Sherry, Blanc Vermouth, Orange and Angostura Bitters.

ELDERBERRY '75' 12
Bubbly Goodness: Zephyr Elderberry Infused Gin, Lemon, Prosecco.

WANDERING MULE 12
Your Choice of: Absolut Elyx, Rebecca Creek Texas Whiskey, Flor De Cana 7yr Rum, or Patron Silver Tequila, with Lime Juice, Demerera Syrup, Gosling's Ginger Beer, Scrappy's Lime Bitters.

RUBY GIMLET 12
A Grapefruit Gin Gimlet with Botanist Gin, Ruby Port, Texas Grapefruit, Basil, Lime, Absinthe Mist.

SPICY SKINNY SMOKY RITA 12
An Award-Winning Margarita: Maestro Dobel Diamante Private Barrel, Cointreau, Lime and Orange Juice with a Dash of Jalpeno-Infused Agave Nectar. The Smoked Flavor Comes From the Mezcal Floated on Top and a Smoked Salt Rim.

BLUEBERRY SMASH 12
A Manly Mojito: Colorado Gold Rye, Muddled Blueberries, Lemon Juice, Mint.

OIL MONEY 14
A Slightly Lightened Manhattan with Redemption Rye, Luxardo, Lillet, Dolin Rouge, Peach Bitters.

PROPER OLD FASHIONED 14
Maker's 46 Bourbon, Demerera Syrup, Angostura and Whiskey Barrel Aged Bitters, Naval Orange Peel.

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MILE HIGH CLUB 15
Stranahan's Single Malt Colorado Private Barrel Whiskey, Cardamaro Amaro, Averna Amaro, Benedictine, Angostura Bitters. House Barrel Aged Together for 45 Days.

dakota

territory

BLACK HILLS GOLD RUSH

Lasted from 1874 until its peak in 1877

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- SWEET POTATO** 18
Bourbon Maple Butter Glaze
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Roasted Poblano, Chorizo, Caramelized Onion, Micro Cilantro
- CAULIFLOWER MELANGE** 10
Parmesan Cheese, Caper Berries, Garlic Oil
- TEMPURA ONION RINGS** 11
Spicy Ranch
- STEAMED ASPARAGUS** 9
Hollandaise
- ROASTED WILD MUSHROOMS** 9
Herb-Infused Oil and Garlic Butter
- FRENCH GREEN BEANS** 9
Steamed with Hickory Smoked Sea Salt, Cracked Black Pepper
- BROCCOLINI** 9
Sherry Vinaigrette
- CREAMED OR SAUTÉED SPINACH** 9
- FRIED BRUSSEL SPROUTS** 9
Sweet Red Peppers, Honey Ancho Glaze
- MAC & CHEESE** 14
Smoked Gouda, Roasted Poblanos, Fried Onion Crust
- LOBSTER RISOTTO** 14

SAUCES

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

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Stranahan's Single Malt Colorado Private Barrel Whiskey, Cardamaro Amaro, Averna Amaro, Benedictine, Angostura Bitters. House Barrel Aged Together for 45 Days.

s.dakota

keystone { MT. RUSHMORE }

Carved to represent the first 150 years of American history

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.