

# Dakota's

STEAKHOUSE

## APPETIZERS

### COLD

**SHRIMP COCKTAIL** .....16  
Cocktail Sauce, Remoulade

**CRAB COCKTAIL** .....20  
Cocktail Sauce, Tartar Sauce

**OYSTERS** .....MARKET PRICE  
Cocktail Sauce, Mignonette

**TUNA TARTARE** .....16  
Avocado, Sesame Vinaigrette, Ponzu, Wonton Chips

**SURF & TURF DEVILED EGGS** .....14  
Shaved Tenderloin, Lumpfish Caviar, Crisp Shallot

### HOT

**CRISPY CALAMARI** .....15  
Arugula, Sweet Chile, Roasted Garlic Aioli

**LUMP CRAB CAKES** .....18  
Mustard Cream, Arugula Salad

**TEMPURA ROCK SHRIMP** .....16  
Sesame, Spicy Aioli, Lemon

**PAN-SEARED FOIE GRAS** .....22  
French Toast, Pickled Strawberry Compote, Clotted Cream

**MUSTARD BRAISED BACON** .....16  
Crispy Brussels, Apricot Glaze

**DRY AGED MEATBALLS** .....14  
Peppercorn, Danish Blue Cheese

**PAN-ROASTED TEXAS QUAIL** .....14  
Apricot Tarte Tatin, Goat Cheese, Roasted Onion

## SALAD & SOUP

**CAESAR** .....11  
Romaine Heart, Shaved Parmesan, Garlic Crouton

**STEAKHOUSE WEDGE** .....12  
Danish Blue Cheese, Bacon, Tomato, Herbs

**BABY SPINACH SALAD** .....12  
Warm Balsamic, Strawberry, Goat Cheese, Candied Pecan

**SOUTHWEST CLAM CHOWDER** .....10  
Bacon, Poblano, Oyster Cracker

**DAKOTA'S FRESH MOZZARELLA** .....14  
Heirloom Tomato, Pesto, Parmesan Cracker

**MIXED FIELD GREENS** .....10  
Pine Nut, Sherry Honey Vinaigrette

**CRAB LOUIE** .....18  
Romaine, Tomato, Egg, Onion, Avocado, Remoulade

## FROM THE WATER

**BROILED MAINE 8OZ LOBSTER TAIL** .....44  
Drawn Butter, Lemon

**PAN-FRIED MAINE 8OZ LOBSTER TAIL** .....46  
Assorted Dipping Sauces

**ALASKAN KING CRAB LEGS** .....MARKET PRICE  
Drawn Butter, Lemon

**PAN-ROASTED SEA SCALLOPS** .....34  
Spring Pea, Sweet Onion, Bacon, Beurre Blanc

**SESAME CRUSTED TUNA** .....36  
Vegetable Fried Rice, Sweet Soy, Scallion

**GRILLED SCOTTISH SALMON** .....34  
Baby Carrot, Mustard Beurre Blanc

**CHILEAN SEA BASS** .....45  
Crushed New Potato, Hollandaise

**HALF ROASTED DUCK** .....34  
Citrus Jus, Baby Carrot, Heirloom Grains

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

Consuming raw/undercooked food increases risk of food borne illnesses.

Please inform your server of any allergies or dietary restrictions upon ordering.

the dakota  
manhattan, nyc

**JOHN  
LENNON**

Residence from 1973-1980

# STEAKS & CHOPS

BRUSHED W/ BUTTER, SEASONED W/ SALT & PEPPER

## FILETS MIGNONS

**8 OZ / 12 OZ** Dakota's Steak Sauce .....41 / 48

**BONE-IN 16 OZ** Our Thickest Steak; Dakota's Steak Sauce .....64

**JAPANESE A5 WAGYU TENDERLOIN** Smoked Salt .....MARKET PRICE/OZ

## RIBEYES

**16 OZ** Dakota's Steak Sauce .....46

**45-DAY DRY-AGED COWBOY 22 OZ** Bone-In; Horseradish Cream .....59

**60-DAY DRY-AGED LONG-BONE COWBOY 32 OZ** Trimmed Long-Bone; Black Truffle Butter .....98

## STRIPS

**NEW YORK 14 OZ** Dakota's Steak Sauce .....46

**45-DAY DRY-AGED KANSAS CITY 18 OZ** Bone-In; Garlic Butter .....58

**PORTERHOUSE-FOR-TWO 36 OZ** Bone-In Top-Cut of Loin; Dakota's Steak Sauce .....80

## OTHER CLASSICS

**BERKSHIRE PORK CHOP 16 OZ** Bourbon-Brined, Apricot Chutney .....35

**COLORADO RACK OF LAMB 16 OZ** Frenched; Dried Fruit Mostarda .....48

**LOBSTER SURF & TURF** 8oz Broiled Lobster Tail and 8oz Filet Mignon .....82

## ADDITIONS FOR YOUR STEAK

**CRAB OSCAR** .....14

Jumbo Lump, Asparagus, Hollandaise

**DIVER SCALLOPS** .....18

Seared; Lemon Butter, Parsley

**SHRIMP SCAMPI** .....16

Grilled; Lemon Butter, Garlic

**CHILES TOREADOS** .....4

Charred Peppers & Onion

**FOIE GRAS** .....18

Hudson Valley; Truffle Hollandaise

**PEPPERCORN RUB** .....3

Mélange of Peppercorn

**BLACKENING RUB** .....3

Sweet, Smoky Spices

**PORCINI RUB** .....3

Signature Mushroom Spice

**BLUE CHEESE CRUST** .....6

Broiled Danish Blue

**AU POIVRE** .....5

Peppercorn, Cream, Cognac

**HOLLANDAISE** .....6

The Classic Mothersauce

**BÉARNAISE** .....6

Hollandaise with Tarragon

**TRUFFLE HOLLANDAISE** .....6

Black Truffle

**TRUFFLE BUTTER** .....7

Black Truffle

## SIDES

**LOBSTER MAC & CHEESE** Five-Cheese Mornay .....15

**BAKED POTATO** Bacon, Cheddar, Butter, Sour, Chives .....10

**POTATOES AU GRATIN** Bacon, Poblano, Onion .....12

**MASHED POTATOES** Roasted Garlic, Salted Butter .....9

**BEER-BATTERED FRIES** Ketchup, Garlic Aioli .....9

**SWEET POTATO** Baked; Maple Butter .....9

**ONION RINGS** Tempura; Ranch, Ketchup .....12

**DUCK CONFIT FRIED RICE** Sweet Chile .....12

**CREAMED SWEET CORN** Béchamel.....9

**ROASTED SWEET CORN** Fines Herbes .....9

**BABY CARROTS** Roasted; Maple Butter .....9

**MUSHROOMS** Roasted; Shallots, Herbs .....10

**STEAMED SPINACH** Salt, Pepper .....9

**CREAMED SPINACH** Roasted Garlic, Béchamel .....9

**BRUSSELS** Pan-Fried; Pancetta, Sweet Pepper, Maple .....9

**STEAMED ASPARAGUS** Salt, Pepper, Hollandaise .....9

**GRILLED ASPARAGUS** Salt, Pepper, Hollandaise .....9

**GREEN BEANS** Toasted Almond, Garlic Salt .....9

**STEAMED BROCCOLI** Salt, Pepper .....9

**SAUTÉED BROCCOLI** Garlic & Lemon .....9