

Dakota's
STEAKHOUSE

2-COURSE LUNCH \$20

NOT INCLUDING BEVERAGE, TAX, OR SERVICE

THESE MEALS DONATE TO CHARITY

«NO SPLITTING OR SUBSTITUTIONS»

WINE PAIRINGS \$20

FIRST COURSE CHOICE

SWEET CORN SOUP SPELLBINDING CHENIN BLANC, S. AFRICA
CRÈME FRAÎCHE . CHIVE

MIXED FIELD GREENS RODNEY STRONG SAUVIGNON BLANC, CA
PICKLED PEACH . TEXAS GOAT CHEESE . PECAN . HONEY VINAIGRETTE

CAESAR SALAD ZERBINA PINOT GRIGIO, ITALY
ROMAINE HEART . ANCHOVY DRESSING . CROUTON . PARMIGIANO

SECOND COURSE CHOICE

SCOTTISH SALMON MATCHBOX CHARDONNAY, CA
SWEET CORN . PICKLED PEPPERS . HEIRLOOM TOMATO

STEAK FRITES ERGO TEMPRANILLO+GARNACHA, SPAIN
6 OZ. COULOTTE CUT . MAÎTRE D'HÔTEL BUTTER . BEER BATTERED FRIES

GRILLED CHICKEN CLUB ERATH PINOT NOIR, OREGON
WHEAT BREAD . LEMON AIOLI . BACON . ROMAINE . TOMATO . AVOCADO . GOUDA

SUMMER VEGETABLE LINGUINI SCHILD DRY RIESLING, AUS
ROASTED TOMATO . SUMMER SQUASH . PARMIGIANO . LEMON BUTTER

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.



3-COURSE DINNER \$49

NOT INCLUDING WINE, TAX, OR SERVICE

THESE MEALS DONATE TO CHARITY

«NO SPLITTING OR SUBSTITUTIONS»

WINE PAIRINGS \$30

FIRST COURSE CHOICE

SWEET CORN SOUP SPELLBINDING CHENIN BLANC, S. AFRICA
CRÈME FRAÎCHE . CHIVE

MIXED FIELD GREENS RODNEY STRONG SAUVIGNON BLANC, CA
PICKLED PEACH . TEXAS GOAT CHEESE . PECAN . HONEY VINAIGRETTE

CAESAR SALAD ZERBINA PINOT GRIGIO, ITALY
ROMAINE HEART . ANCHOVY DRESSING . CROUTON . PARMIGIANO

SECOND COURSE CHOICE

SCOTTISH SALMON MATCHBOX CHARDONNAY, CA
SWEET CORN . PICKLED PEPPERS . HEIRLOOM TOMATO

6 oz. PETITE FILET ERGO TEMPRANILLO+GARNACHA, SPAIN
WHIPPED POTATO . GRILLED ASPARAGUS . GARLIC BUTTER

ROASTED HALF-CHICKEN ERATH PINOT NOIR, OREGON
PARMIGIANO POLENTA . SUMMER SQUASH . POULTRY JUS

SUMMER VEGETABLE LINGUINI SCHILD DRY RIESLING, AUS
ROASTED TOMATO . SUMMER SQUASH . PARMIGIANO . LEMON BUTTER

UPGRADED ENTRÉE FOR \$18 MORE:

16 oz. RIBEYE DARCIE KENT CABERNET, CA
WHIPPED POTATO . GRILLED ASPARAGUS . GARLIC BUTTER

THIRD COURSE CHOICE

VANILLA CRÈME BRÛLÉE MERRYVALE ANTIGUA MUSCAT, NAPA
TURBINADO CRUST . BERRIES

FLOURLESS CHOCOLATE CAKE WARRE'S WARRIOR, RUBY RSV PORT
VANILLA GELATO . RASPBERRY COULIS

KEY LIME PIE BARTON & GUESTIER SAUTERNES, FRA
GRAHAM CRUST . WHIPPED CREAM . CARAMEL

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 us of allergies or dietary concerns; This special menu cannot be adjusted to meet most restrictions!