

Dakota's

STEAKHOUSE

APPETIZERS

COLD

SHRIMP COCKTAIL

Signature Cocktail Sauce18

EAST COAST OYSTERS

Cocktail Sauce, MignonetteMARKET PRICE

TUNA TARTARE

Avocado, Sesame Vinaigrette, Ponzu,
Wonton Chips18

SURF & TURF DEVILED EGGS

Shaved Tenderloin, Lumpfish Caviar, Crisp Shallot15

SHELLFISH TOWER

Oysters, Shrimp Cocktail, Lump Crab, Clams, King Crab
.....MARKET PRICE

BEEF TARTARE

Caper, Red Onion, Dijon, Toast18

HOT

CRISPY CALAMARI

Pickled Peppers, Arugula,
Sweet Chile, Roasted Garlic Aioli17

LUMP CRAB CAKES

Rémoulade, Citrus Slaw20

TEMPURA ROCK SHRIMP

Sesame, Sweet Chile Aioli, Scallion18

PAN-SEARED FOIE GRAS

Apple Tarte, Spiced Caramel22

BUTCHER'S BLOCK MEATBALLS

Voodoo Peppercorn Sauce, Pecorino16

ROASTED PORK BELLY

Honey Gastrique, Salsa Verde20

SALAD & CHOWDER

CAESAR

Romaine Heart, Parmigiano-Reggiano, Garlic Crouton,
Classic Anchovy Dressing11

STEAKHOUSE WEDGE

Danish Blue Crumbles, Bacon Lardon, Tomato, Herbs,
Blue Cheese Dressing12

BABY SPINACH SALAD

Goat Cheese, Candied Pecan,
Brown Sugar Balsamic12

TOMATO & MOZZARELLA

Ciliegine Mozzarella, Parmigiano-Reggiano,
Pesto14

MIXED FIELD GREENS

Cucumber, Carrot, Tomato, Crisp Onion,
Spiced Ranch10

SOUTHWEST CLAM CHOWDER

Cream Chowder, Southwestern Spices,
Bacon, Poblano10

ENTRÉES

BROILED MAINE LOBSTER TAIL

Drawn Butter, LemonMARKET PRICE

ALASKAN KING CRAB LEGS

Drawn Butter, LemonMARKET PRICE

SESAME CRUSTED TUNA

Napa Cabbage, Orange, Wonton, Cashew,
Sesame Vinaigrette38

PAN-ROASTED SCOTTISH SALMON

Roasted Cauliflower, Drunken Raisin, Almond,
Beurre Blanc36

PAN-SEARED DIVER SCALLOPS

Sweet Potato, Capers, Beurre Blanc34

ROASTED HERB CHICKEN

Lemon Poultry Jus32

For parties of six or more guests,

a 20% service fee will be added.

Consuming raw/undercooked food

increases the risk of food borne illnesses.

Please inform your server of any allergies

or any dietary restrictions upon ordering.

the dakota
manhattan, nyc

**JOHN
LENNON**

Residence from 1973-1980

STEAKS & CHOPS

BRUSHED W/ BUTTER, SEASONED W/ SALT & PEPPER,
SERVED WITH SAUCIÈRE OF OUR STEAK SAUCE

FILETS MIGNONS

10OZ46

BONE-IN 16OZ68

CHEF'S WAGYU CUT 4oz minimumMARKET PRICE/OZ

RIBEYES

16OZ46

COWBOY 22OZ Bone-In62

DRY-AGED COWBOY 32OZ Trimmed Long-Bone108

STRIPS

NEW YORK 16OZ49

DRY-AGED KANSAS CITY 18OZ Bone-In58

PORTERHOUSE 36OZ Best of Both Worlds; Served Carved80

OTHER CLASSICS

BERKSHIRE PORK PORTERHOUSE 20OZ Roasted Apple Glaze36

COLORADO RACK OF LAMB 16OZ Half-Rack; Frenched Bone; Fig Compote49

ADDITIONS FOR YOUR STEAK

TOPPINGS

CRAB OSCAR

Jumbo Lump, Asparagus,
Hollandaise18

DIVER SCALLOPS

Parsley, Lemon Butter20

ROCK SHRIMP SCAMPI

Garlic, Lemon Butter16

CHILES TOREADOS

Charred Jalapeño & Onion6

BLUE CHEESE MELT

Broiled Danish Blue8

SEASONINGS

PEPPERCORN RUB

Mélange of Peppercorn3

BLACKENING RUB

Sweet, Smoky Spices3

PORCINI RUB

Mushroom Spice3

KONA COFFEE RUB

Crackling Dark Roast3

SAUCES

VOODOO AU POIVRE

Peppercorn, Cream, Spice5

HOLLANDAISE

The Classic Mother Sauce6

BÉARNAISE

Hollandaise with Tarragon6

TRUFFLE HOLLANDAISE

Black Truffle6

TRUFFLE BUTTER

Black Truffle7

SIDES

MAC & CHEESE

Our Five-Cheese Mornay11

—MAKE IT LOBSTER MAC ...+6

BAKED POTATO

Bacon, Cheddar, Butter, Sour, Chives10

POTATOES AU GRATIN

Bacon, Carmelized Onion12

WHIPPED POTATOES

Roasted Garlic, Salted Butter9

CRISPY ONION STRINGS

Buttermilk Ranch12

BEER-BATTERED FRIES

Ketchup, Garlic Aioli9

—W/ PARMESAN & TRUFFLE OIL ...+2

FOREST MUSHROOMS

Garlic Butter, Shallot, Herbs10

SAUTÉED SPINACH

Olive Oil, Garlic9

BRUSSELS

Pan-Fried; Bacon, Maple10

GRILLED ASPARAGUS

Salt, Pepper, Hollandaise12

HARICOT VERT

Toasted Almond, Shallot, Garlic Salt9

ROASTED CAULIFLOWER

Drunken Raisin, Almond9