

CHEF'S DAILY LUNCH

THIS DAILY DAKOTA'S SPECIAL INCLUDES SOUP OR SALAD, & SODA OR ICED TEA —\$18—

APPETIZERS

COLD

SHRIMP COCKTAIL

Signature Cocktail Sauce14

TUNA TARTARE

Avocado, Sesame Vinaigrette, Wonton Chips16

SURF & TURF DEVILED EGGS

Shaved Tenderloin, Lumpfish Caviar, Crisp Shallot10

HOT

CRISPY CALAMARI

Pickled Peppers, Arugula, Sweet Chile, Roasted Garlic Aioli15

LUMP CRAB CAKE

Rémoulade, Citrus Slaw12

TEMPURA ROCK SHRIMP

Sweet Chile Aioli, Sesame, Chive14

SALAD & CHOWDER

CAESAR

Romaine Heart, Parmigiano-Reggiano, Garlic Crouton, Classic Anchovy Dressing9

STEAKHOUSE WEDGE

Danish Blue Crumbles, Bacon Lardon, Tomato, Herbs, Blue Cheese Dressing10

BABY SPINACH SALAD

Goat Cheese, Candied Pecan, Brown Sugar Balsamic9

MIXED FIELD GREENS

Cucumber, Carrot, Tomato, Crisp Onion, Spiced Ranch10

ADD SALMON +10

ADD TENDERLOIN TIPS +9

ADD CHICKEN BREAST +8

SOUTHWEST CLAM CHOWDER

Cream Chowder, Southwestern Spices, Bacon, Poblano8

SANDWICHES SERVED WITH FRIES

DAKOTA'S 100Z BURGER

Bacon, Vermont White Cheddar, Baby Gem, Tomato14

OPEN-FACED MEATLOAF SANDWICH

Tomato Glaze, Crispy Onion, Brioche16

SHAVED NY STRIP FRENCH DIP

Bell Pepper, Onion, Provolone, Au Jus15

GRILLED CHICKEN CLUB

Bacon, Avocado, Smoked Gouda, Iceberg Lettuce, Tomato, Aioli, Wheat Toast14

ENTRÉES SERVED AS COMPOSED PLATES

CRISP CHICKEN 5-PEPPER LINGUINI

Mixed Peppers, Onion, Tomato, Olive, Basil, Beurre Blanc14

ATLANTIC COD FISH & CHIPS

Beer Battered, Fries, Tartar Sauce17

PAN-ROASTED SCOTTISH SALMON

Roast Cauliflower, Drunken Raisin, Beurre Blanc22

SESAME-CRUSTED TUNA

Napa Cabbage, Orange, Wonton, Cashew Sesame Vinaigrette22

BUTCHER'S BLOCK SERVED WITH SAUCIÈRE OF DAKOTA'S STEAK SAUCE

FILET MIGNON 60Z28

NEW YORK STRIP 100Z28

HERB-BRINED PORK CHOP 100Z22

LONDON BROIL TOP SIRLOIN 80Z22

DELMONICO RIBEYE 120Z33

COWBOY RIBEYE 220Z62

SIDES

MAC & CHEESE

Our Five-Cheese Mornay8

-MAKE IT LOBSTER MAC ...+5

BEER-BATTERED FRIES

Ketchup, Garlic Aioli8

WHIPPED POTATOES

Roasted Garlic, Salted Butter8

FOREST MUSHROOMS

Garlic Butter; Shallot, Herbs9

SAUTÉED SPINACH

Olive Oil, Garlic8

GRILLED ASPARAGUSSalt, Pepper, Hollandaise8

sait, repper, rionarraaise iii.

HARICOT VERT

Toasted Almond, Shallot, Garlic Salt9