

DAKOTA PRIME STEAKHOUSE

Starter Plates

Bacon Wrapped Shrimp horseradish cream	15	Crab Tower avocado, mango, spicy drizzle (house speciality)	18
Oysters Rockefeller crab, pernod, spinach, parmesan	15	Calamari banana peppers, marinara	16
East Coast Oysters on Half Shell lemon, tobasco	13	Artisan Flatbread fig, manchego, caramelized onions, micro arugula, prosciutto	15
Crab Bisque lump crab, sherry wine (house speciality)	10	Iceberg Wedge Salad blue cheese, bacon, tomato	12
Cast Iron Burrata confit of garlic and tomato, crostini	16	Dakota Salad red onions, tri-color tomatoes, radishes	12
		Additions: Salmon 14 ... Shrimp 7 ... Chicken 5	

Dakota Specialties

Blackened Shrimp Pumpkin Risotto pumpkin risotto, kabocha, shaved parmesan	35	Chicken Parmesan linguine, basil tomato sauce	26
Seafood Cioppino shrimp, scallops, calamari, clams, mussels, fennel seafood broth, crostini	39	Roasted Bone-in Chicken applejack demi glaze	30
Scottish Salmon grilled, blackened or lemon buerre blanc	30	Atlantic Sea Scallops lemon buerre blanc	38
		Twin Crab Cake grainy mustard remoulade	38

Steaks & Chops

DAKOTA PRIME steaks are locally sourced

Rack of Lamb	60
Porterhouse 20oz	50
Filet Mignon 8oz	42
NY Strip 10oz	33
Ribeye 12oz	38
French Cut Pork Chop 14oz	35



Rare Very Red - Cool Center
Med-Rare Warm, Red Center
Medium Pink Center
Med-Well Warm Brown, Pink Center
Well Cooked throughout. No Pink

Amplify Your Dining Experience

Shrimp Scampi	14	Bearnaise Sauce	6
Crab Oscar	20	Chimichurri Sauce	6
Lobster Tail	M/P	Applejack Demi Glaze	6
Smothered	8	Bourbon Maple Glaze	6
Au Poivre	10		

Add to the Occasion

Asparagus	8
Sauteed Garlic Spinach	7
Brussel Sprouts with Pancetta	10
Root Vegetables	8
Loaded Baked Potato	8
Smoked Gouda Mac and Cheese	10
Add Crispy Chicken	4