

STEAKHOUSE



STARTER PLATES

CRAB BISQUE <i>house specialty</i> Lump Crab, and Sherry Wine	\$10	EAST COAST OYSTERS ON HALF SHELL Lemon and Tabasco	\$14
BACON WRAPPED SHRIMP Horseradish Cream	\$16	GRILLED MEDITERRANEAN OCTOPUS Lemon garlic herb sauce	\$19
OYSTERS ROCKEFELLER Lump Crab, Pernod, Spinach, and Parmesan	\$16	SMOKED SALMON ARUGULA SALAD Heirloom tomatoes, cucumber, champagne vinaigrette	\$16
CALAMARI Banana Peppers, and Marinara	\$16	ICEBERG WEDGE SALAD Blue Cheese, Bacon, and Tomato	\$12
CAST IRON BAKED BRIE Caramelized Pecans and Fig	\$16	DAKOTA SALAD Burrata, red onions, tomatoes, herb vinaigrette	\$14
CRAB TOWER <i>house specialty</i> Avocado, Mango, and Spicy Drizzle	\$18		

ADDITIONS

Salmon - \$14, Shrimp - \$8, Chicken - \$6



DAKOTA SPECIALITIES

DAKOTA SEAFOOD SAMPLER Salmon, Crab Cake, Shrimp, Scallops and tarragon shrimp cream	\$41
CHILEAN SEA BASS Miso Soy, Ginger Glaze, Sticky rice	\$45
SCOTTISH SALMON Grilled, Blackened or Lemon Buerre Blanc	\$32
BLACKENED SHRIMP & GRITS Poblano syrup, toasted pumpkin seeds	\$34
CHICKEN PARMIGIANA Linguine, and Basil Tomato Sauce	\$28
BONE IN GRILLED CHICKEN Artichoke, oyster, mushroom sauce	\$32
TWIN CRAB CAKES Lemon Herb remoulade	\$38



120° RARE
Very Red - Cool Center

130° MED-RARE
Warm, Red Center

140° MEDIUM
Pink Center

160° WELL
Cooked Throughout - No Pink

STEAKS

NEW ZEALAND RACK OF LAMB Merlot Demi Glaze	\$60
PORTERHOUSE PORK CHOP	\$30
NY STRIP 12oz	\$34
FILET MIGNON 8oz	\$42
RIBEYE 12 oz	\$38
PORTERHOUSE 16oz	\$48
PORK OSSO BUCO Smoked gouda, soft polenta	\$30

AMPLIFY YOUR DINING EXPERIENCE

SHRIMP SCAMPI	\$14
CRAB OSCAR	\$20
LOBSTER TAIL	M/P
AU POIVRE	\$6
BEARNAISE SAUCE	\$6
CHIMICHURRI SAUCE	\$6
MERLOT DEMI GLAZE	\$6
BOURBON MAPLE GLAZE	\$6

ADD TO THE OCCASION

ASPARAGUS	\$8
SAUTEED GARLIC SPINACH	\$8
BRUSSEL SPROUTS WITH PANCETTA	\$8
SMOKED GOUDA SOFT POLENTA	\$8
FOREST MUSHROOM & VIDIALLA ONION	\$8
LOADED BAKED POTATO	\$8
TRI- COLOR BABY CARROTS	\$8
SMOKED GOUDA MAC AND CHEESE	\$10
<i>Add Crispy Chicken</i>	\$4

All our dishes are prepared in a facility where common allergens such as milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish are used, we cannot guarantee allergen-free dishes.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness