DAKOTA'S STEAK & CHOP HOUSE

Dinner Menu

Served Monday - Saturday 3PM - 10PM

Appetizers

Seafood Tower — **MP**
Chilled crab claws, lobster tail, raw oysters, shrimp cocktail. Optional: add Alaskan king crab leg

Stuffed Avocado — **$17.00**
Two avocado halves topped with boiled baby shrimp & remoulade

Fried Calamari — **$18.00**
With marinara sauce & red pepper aioli cream sauce

Spinach Stuffed Mushrooms (4) — **$15.00**
Baby portabella mushrooms, stuffed with spinach, bacon, parmesan, creamy lobster sauce

Crab Cake — **$23.00**
With chive & citrus buerre blanc

Bang Bang Shrimp (5) — **$24.00**
Cabbage, fresno, jalapenos, bang bang sauce

Grilled Scallops (4) — **$26.00**
Creamy corn, lime & chipotle sauce, toast points

Sautéed Crab Claws (6) — **$24.00**
Sautéed in lemon-butter sauce, parmesan, toast points

Shrimp (6) or Lump Crab Cocktail (6 oz) — **$21.00 / $30.00**
6 chilled jumbo shrimp or 6oz lump crab meat with remoulade, cocktail sauce, saltines

Charcuterie Board — **$25.00**
Assorted cheeses, summer sausage, honeycomb, almonds, fresh fruit & assorted crackers

Baked Brie — **$18.00**
Baked in puffed pastry until golden brown, with fresh fruit, cherry spread, assorted crackers

Lollipop Lamb Chops (6) — **$36.00**
Cabernet demi glace, side mint jelly

Oysters

Oysters on the Half Shell — **Six $18.00 / Doz $33.00**

Oysters Rockefeller — **Six $24.00 / Doz $44.00**

Signature Chargrilled Oysters — **Six $21.00 / Doz $38.00**

Dakotas Fried Shelled Oysters — **Six $18.00 / Doz $33.00**

Lg Oysters — **Six $21.00 / Doz $38.00**

Baked oysters topped with bacon, sliced jalapenos, & cheddar

Angry Oysters — **Six $42.00 / Doz $62.00**

Fried oysters, tenderloin strips, pork belly strips, creamy bleu cheese, Louisiana hot sauce

Salads

Chop House — **$12.00**

Mixed field greens tossed with balsamic vinaigrette, tomatoes, onions, bacon, red bell peppers, cucumber, bleu cheese crumbles

The Wedge — **$12.00**

Iceberg lettuce wedge topped with creamy bleu cheese dressing, bacon, tomatoes, bleu cheese crumbles

Strawberry Field Salad — **$12.00**

Spinach leaves, strawberries, pecans, feta, poppyseed dressing, balsamic glaze

Classic Caesar — **$12.00**

Romaine lettuce tossed with caesar dressing, parmesan, croutons

Caprese — **$12.00**

Sliced tomato, fresh mozzarella, basil orange reduction, chimichurri

Fisherman's Salad — **$18.00**

Shredded iceberg lettuce, boiled shrimp, fresh lump crab, bacon, avocado, remoulade

Soups

Cup or bowl

Wild Mushroom

Lobster Bisque

Soup of the Day

American Prime Beef & Chops

Steaks and chops served with garlic mashed potatoes and glazed baby carrots. Substitutions for other sides may be made for $5 each

Filet Mignon — **6oz $45.00 / 8oz $52.00**

Prime Ribeye — **16oz $55.00**

Prime New York Strip — **14oz $46.00**

Bone-In Prime Ribeye "Cowboy Cut" — **20oz $75.00**

Akaushi Wagyu Filet — **8oz $68.00**

Akaushi Wagyu Ribeye — **16oz $65.00**

Double-Cut Duroc Pork Chop — **$39.00**

Orange cranberry sauce

Double-Cut Lamb Chops — **$49.00**

Cabernet demi glace, side mint jelly

Chef's Signature Selections

Steaks and chops served with garlic mashed potatoes and glazed baby carrots. Substitutions for other sides may be made for $5 each

Peppercorn Filet **6oz $45.00**
Filet medallions topped with creamy peppercorn sauce

Filet Medallions **6oz $45.00**
Filet medallions topped with mushroom merlot sauce

Surf and Turf **MP**
Any steak paired with 6 oz cold water lobster tail, Alaskan King Crab leg, or 3 grilled shrimp

Additions

Melted Bleu Cheese	**$3.00**
Chimichurri	**$3.00**
Bearnaise Sauce	**$3.00**
3 Grilled Shrimp	**$12.00**
Oscar Style	**$15.00**
Chef's Steak Sauce	**$3.00**
Alaskan King Crab	**MP**
6 oz Lobster Tail	**MP**

Seafood & Poultry

Substitutions for other sides may be made for $5 each

Almond Crusted Chicken Breast **$23.00**
Wild mushroom sauce, wild rice, grilled asparagus

Soft Shell Crabs **$26.00**
Angel hair pasta, red bell pepper cream sauce

Blackened Gulf Redfish **$28.00**
Mango-mint salsa, side of remoulade, cilantro lime rice

Pecan Crusted Chilean Seabass **$40.00**
Citrus beurre blanc, wild rice, grilled asparagus

Grilled Salmon **$27.00**
Wild rice, grilled asparagus, topped with Maître d'hôtel butter

Grilled or Fried Shrimp **$26.00**
Cocktail sauce, wild rice, grilled asparagus

Fettuccini Alfredo **$23.00**
Grilled chicken or shrimp, alfredo sauce, roma tomato, basil, parmesan

Crab Cake Stuffed Flounder **$40.00**
Creamy creole shrimp, crawfish, & crabmeat sauce. Wild rice, grilled asparagus

Shrimp Scampi (5) **$26.00**
Sautéed in garlic lemon butter, with angel hair pasta

Family Style Sides

Small sides also available for $6

Creamed Spinach	**$10.00**
Creamed Corn	**$10.00**
Steamed Broccoli	**$10.00**
Grilled Asparagus	**$10.00**
Mashed Potatoes	**$10.00**
Twice Baked Potato	**$8.00**
Sautéed Mushrooms	**$10.00**
Gourmet Mac & Cheese	**$10.00**
Scalloped Potatoes	**$10.00**
Sweet Potato Fries	**$10.00**
Baked Potato	**$8.00**
Dakotas Fries	**$8.00**
Brown Wild Rice	**$7.00**
Sautéed Spinach	**$10.00**
Crispy Brussels	**$10.00**