

# Dakota Prime Steakhouse

## And Sushi Bar

*All of our beef is USDA certified Black Angus. We will only use Prime and Elite Choice product ensuring that you, our guests, have a great steak every time*

### APPETIZERS

#### **Jumbo Shrimp Cocktail (4)**

*With a tangy cocktail sauce \$12.95*

#### **Colossal Crab Tower**

*Layered with mango, avocado, and parsley oil \$11.99*

#### **Clams on the Half Shell**

*½ Dozen \$7.95*

#### **Oysters on the Half Shell**

*½ Dozen \$9.95*

#### **Tomato and Mozzarella Salad**

*The classic with basil, salt pepper, and extra virgin olive oil \$8.95*

#### **The Wedge**

*Crumbled blue cheese, bacon, and creamy blue cheese dressing \$6.49*

#### **Roasted Red Pepper**

*With fresh mozzarella cheese and sliced tomato \$8.95*

#### **Baked Jumbo Shrimp**

*Over a cilantro citrus sauce \$12.95*

#### **Warm Brie Cheese with Mushrooms**

*Assorted mushrooms sautéed with brandy and a light demi glace, over warm brie cheese \$10.99*

#### **Oysters Rockefeller**

*½ dozen fresh shucked oysters served in the classic style \$11.99*

#### **Clams Casino**

*½ Dozen of our soon to be famous recipe \$8.95*

#### **Classic Onion Soup**

*Topped with Crostini and Swiss and Provolone cheese \$5.95*

### SIDES FOR TWO

**Creamed or Sautéed Spinach \$6.95**

**White Mac and Cheese**

*Finished with White Truffle Oil \$6.95*

**Sautéed Mixed Mushrooms \$6.95**

**Steakhouse Onion Rings**

*Served with honey mustard \$7.95*

**Asparagus with Hollandaise \$6.95**

**Sautéed Broccoli Rabe \$6.95**

#### TEMPERATURE GUIDE:

**Black and Blue-** Seared out side, cold middle

**Pittsburg-** Charred outside, very cool middle

**Rare-** Cool red middle

**Medium rare-** Warm red middle

**Medium-** Red to pink middle

**Medium well-** Light pink to brown middle

**Well-** Completely brown middle

*NOTE: Well done steaks will shrink and may not be as tender*

## ENTREES

All entrees are served with Chef's selection of potato and vegetable.

### **16 oz. Elite Angus Rib Eye**

*With bleu cheese topping and caramelized onion \$28.95*

### **18 oz. Cowboy Steak**

*Bone-in Rib Eye \$28.50*

### **24 oz. Porterhouse**

*Part wrapped in bacon with horse-radish crust, then Southwestern dry-rubbed, served with vegetable salad \$34.95*

### **8 oz. Filet Mignon**

*Topped with assorted mushrooms and a brandy butter sauce \$29.99*

### **16 oz. Prime Kansas City Strip**

*Bone-In Strip \$29.99*

### **16 oz. Prime New York Strip**

*Black peppercorn crust, served with au poivre sauce \$36.99*

### **Surf and Turf**

*8 oz. filet mignon and a South African cold water lobster tail served with corn risotto and peas \$36.95*

### **Australian Lamb Rack**

*With mango chutney and peanut crust, served over potato pancake \$32.95*

### **Cold Water Lobster Tails**

*Two South African Lobster Tails served with corn risotto and peas \$29.95*

### **Crab Cakes**

*Two of our jumbo lump crab cakes with a roasted pepper sauce \$25.95*

### **Jumbo Diver Scallops**

*Seared sea scallops with garlic mashed potatoes and ginger soy sauce \$29.99*

### **Veal Tenderloin**

*Dried cranberry demi glace, served with sundried tomato polenta, shitake mushrooms, and sautéed spinach \$28.95*

### **Prime Cowboy Pork Chop**

*Roasted pear chutney, caramelized onion, Bourbon brown sugar sauce \$23.95*

### **Chilean Sea Bass**

*Almond crust, served over a coconut curry sauce \$29.99*

### **Salmon Oscar**

*Topped with lump crabmeat, asparagus, and hollandaise sauce \$27.95*

### **French Double Lobe Chicken Breast**

*Served over oven dried tomatoes and garlic mashed potato \$23.50*

### **Vegetable Napoleon**

*Grilled seasonal vegetables layered between our pesto and roasted red pepper sauce, served over a bed of sautéed spinach \$19.95*

**Crab Cake \$9.95**

**Grilled Shrimp \$9.95**

**Lobster Tail \$12.99**

## **ADD TO ANY ENTRÉE**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



