

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

Macaroni & Cheese \$6.95

Aged Wisconsin Cheddar Cheese

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

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

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

Filet section wrapped in bacon with horse-radish crust, then Southwestern dry-rubbed strip, served with vegetable salad \$34.95

8 oz. Filet Mignon

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

Jumbo Diver Scallops

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

16 oz. Prime New York Strip

Topped with oreganata crumbs and provolone cheese, over a Guinness Stout Sauce \$36.99

Surf and Turf

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

Cold Water Lobster Tails

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

Crab Cakes

Two of our jumbo lump crab cakes served over roasted red pepper sauce \$25.95

Salmon Oscar

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

16 oz. Prime Kansas City Strip

Bone-In Strip \$29.99

Boulibase

Jumbo shrimp, diver scallops, fresh clams, and flounder in a seafood saffron sauce \$29.99

Veal Milanese

Breaded veal tenderloin, sautéed and topped with a salad of mixed greens, roasted red peppers, and fresh mozzarella cheese \$28.95

Prime Cowboy Pork Chop

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

Chilean Sea Bass

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

Chicken and Crab Florentine

Sautéed chicken breast with crabmeat in a brandy caper cream sauce served over sautéed spinach \$28.95

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

