

STARTERS

Buffalo Chicken Tenders*

Served with blue cheese, buffalo sauce, celery,
And carrot sticks. 8.99

Crispy California Calamari

Lightly breaded strips fried with red peppers and onions,
drizzled with Ancho-chile mayonnaise. 10.99

Maryland Lump Crab Cakes*

Lump crabmeat made into light cakes, baked and served
with a creamy remoulade sauce. 10.99

Portobello Fries

Sliced portobello mushrooms with a zesty breading, fried
and served with marinara sauce. 8.99

Jumbo Shrimp Cocktail*

A Steakhouse Classic! Succulent chilled jumbo shrimp
served with zesty cocktail sauce. 9.99

Pork Dumplings

Served on a bed of Asian slaw with peanut
& spicy Asian sauce. 8.99

Potato Skins

Crispy skins topped with melted Monterey Jack and
white Cheddar cheese, bacon bits, and scallions. 7.99

Stuffed Mushrooms*

Tender mushroom caps filled with a crabmeat and
mushroom stuffing, topped with Monterey Jack cheese,
and baked to a golden brown. 10.99

Dakota Trio*

Our most popular appetizer: A platter of flame grilled chicken,
teriyaki beef, and seasoned grilled shrimp. 11.99

SOUP & SALAD

Soup Du Jour

Please ask your server about our daily soup
selection. Bowl 5.49 / Cup 4.29

Soup and Salad

Choose a hearty bowl of soup and combine
it with "Farm Fresh Salad Bar." 13.99

Farm Fresh Salad Bar

"Award winning Salad bar" . . . part of what makes us famous!

Choose from our selection of house made salads, fresh greens, crunchy
vegetables, and signature dressings to create your own salad as you like it. 11.99

**ALL DINNERS COME WITH OUR SIGNATURE
FRESH-BAKED, WHOLE-GRAIN BISON BREAD,
YOUR CHOICE OF FARM FRESH SALAD BAR OR
A BOWL OF SOUP AND ONE OF THE FOLLOWING:**

Dakota-Style Rice Pilaf
Baked Idaho Potato
Roasted Garlic Mashed Potatoes
Hand-Cut French Fries

SIDES

Garlic Mushrooms

Fresh whole button mushrooms sautéed with
garlic butter. 3.99

Seasonal Vegetables

Ask your server about our seasonal vegetable
selection. 2.99

Creamed Spinach

Chopped spinach blended with a creamy garlic
sauce and served bubbling hot. 3.99

STEAKS

We hand-cut and boldly season only Midwest corn-fed beef.

“HOUSE SPECIALTY, TOP SIRLOIN ”

Teriyaki Top Sirloin*

Marinated in our house made teriyaki sauce to give it a one-of-a-kind taste. Finished with a buttery glaze. 22.99

Top Sirloin*

Our most popular cut. Served boldly seasoned and grilled just the way you like it. 21.99

New York Strip*

The King of Steaks...always a favorite.
12 oz 25.99 8 oz 21.99

Filet Mignon*

This tender, hand-cut premium steak will melt in your mouth. Served with a side of Béarnaise sauce.
9 oz 29.99 7 oz 25.99

Ribeye*

Rich marbling gives this cut its intense flavor and superb tenderness. The choice of steak lovers! 26.99

Crabby Filet Mignon*

Seven ounces of tender filet mignon grilled and topped with Lump crabmeat and Béarnaise sauce. 30.99

Prime Rib*

We rub a whole rack of prime rib with our special blend of herbs and spices, then slow roast it to lock in the flavors. Each slice is hand carved to order.
Dakota Cut 17 oz 27.99 / Hunter's Cut 12 oz 25.99

Add a skewer of jumbo fire-grilled shrimp for 6.99

Add Gorgonzola to any selection for 2.99

Add a side of Whiskey Peppercorn sauce to any selection for 1.99

COMBINATIONS

The Dakota Grill*

Hungry for the ultimate meal? Enjoy our Top Sirloin, Grilled Shrimp, and Fire Grilled Chicken. 27.99

Grilled Breast Chicken & Top Sirloin*

Marinated chicken breast with a grilled Top Sirloin. 20.99

Scallops & Top Sirloin*

Large tender Broiled Scallops with a grilled Top Sirloin. 27.99

Steak & Shrimp*

Grilled Top Sirloin paired with choice of Fire-Grilled Shrimp, or Shrimp Scampi. 22.99

Crab Cake & Top Sirloin*

Our Maryland-style crab cake with an grilled Top Sirloin. 24.99

Steak & Stuffed Shrimp*

Grilled Top Sirloin with our Crab Stuffed Shrimp. 24.99

Steak & Salmon*

Grilled Top Sirloin with Salmon topped lemon herb butter. 25.99



If you don't see your favorite combination just ask!

RARE
RED
COOL
CENTER

MEDIUM RARE
RED
WARM
CENTER

MEDIUM
PINK
HOT
CENTER

MEDIUM WELL
HOT
SLIGHTLY PINK
CENTER

WELL DONE
CHARRED
COOKED
THROUGH

For better health, we use trans fat free cooking oil. *The Department of Health advises that eating raw or undercooked meats, poultry, seafood, shellfish, and eggs poses a health risk. Thorough cooking will reduce the risk of foodborne illness. Prices subject to change.

HOUSE SPECIALTIES

Baby Back Ribs & Chicken*

A half rack of baby back ribs and a grilled chicken breast smothered in sweet and tangy barbeque sauce. 22.99

Baby Back Ribs

A hearty rack of tender baby back ribs slow roasted in our signature seasoning, then basted with tangy barbeque sauce. 22.99

Home Made Meatloaf

Topped with a rich mushroom sauce. 16.99

Maple Glazed Pork Chop*

Fire grilled center-cut pork chop covered in our Maple Mustard Glaze. 21.99

Lamb Chops*

Three double-boned lamb chops seasoned and flame grilled until tender and juicy. Served with a apple-mint sauce. 29.99

Vegetable Ravioli

Sautéed in a white wine lemon butter sauce on a bed of spinach, mushrooms, and red bell peppers. 18.99

SEAFOOD SELECTIONS

Broiled Seafood Platter*

Tender sea scallops, shrimp scampi, and North Atlantic cod. 26.99

Baked Stuffed Filet of Sole*

Stuffed with a scallop & shrimp mousse and baked in garlic butter. 20.99

Broiled Scallops*

Tender sea scallops broiled in garlic and butter. 25.99

North Atlantic Cod*

Broiled with a garlic scampi infused butter. 19.99

Jumbo Gulf Shrimp*

Fire grilled or scampi style. 20.99

Crab Stuffed Shrimp*

Jumbo shrimp stuffed with Lump crabmeat, bread crumbs and herbs. Oven roasted and topped with garlic butter. 21.99

Maryland-Style Crab Cakes

Lump crabmeat made into light cakes, baked and served with a creamy remoulade sauce. 21.99

Grilled Salmon*

A large fire grilled fillet topped lemon herb butter. 22.99

Rainbow Trout*

Grilled Idaho rainbow trout brushed with a red pepper butter. 19.99

Live Maine Lobster*

The freshest available! Steamed and served with drawn butter and lemon. Sizes vary, please ask your server.

Market Price

CHICKEN

Fire Grilled Breast of Chicken*

Two chicken breasts marinated in our special house sauce, fire grilled for that one-of-a-kind smoky finish. 16.99

Home Style Chicken & Biscuits

A homemade biscuit topped with tender chicken and hearty vegetable cream sauce. 17.99

Teriyaki Chicken*

Two chicken breasts marinated in our teriyaki sauce, then fire grilled. 17.99

Chicken Parmesan*

Two boneless chicken breasts baked in seasoned bread crumbs, topped with marinara sauce, and covered in melted mozzarella cheese. 18.99

LIGHTER FARE

Petite portions of your favorite entrees.

Top Sirloin* 19.29

Grilled Salmon* 18.99

Sirloin Kabob* 16.99

Chicken Parmesan* 15.99

Grilled Ground Sirloin* 14.99

Fire Grilled Chicken* 13.99

Teriyaki Steak* 19.49