

# STARTERS

## Bacon Wrapped Scallops\*

Large pan-seared scallops wrapped in apple wood smoked bacon. Accompanied by a maple mustard sauce. 11.99

## Jumbo Shrimp Cocktail\*

A Steakhouse Classic! Succulent chilled jumbo shrimp served with zesty cocktail sauce. 11.79

## Crispy California Calamari

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

## Potato Skins

Crispy skins topped with melted Monterey Jack and white Cheddar cheese, bacon bits and scallions. 9.99

## Maryland Lump Crab Cakes\*

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

## 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

"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, ANGUS 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. 21.99

### Angus Top Sirloin\*

Our most popular cut. Served boldly seasoned and grilled just the way you like it. 20.99

### Porterhouse\*

This bone-in Angus steak features the best of both worlds: Filet Mignon on one side and a New York strip on the other. 30.99

### 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 24.99

### Ribeye\*

Rich marbling gives this cut its intense flavor and superb tenderness. The choice of steak lovers! 25.99

### New York Strip\*

The King of Steaks...always a favorite. 12 oz 24.99 8 oz 20.99

### 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 26.99 / Hunter's Cut 12 oz 24.99

*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 Angus Top Sirloin, Grilled Shrimp, and Fire Grilled Chicken. 26.99

### Grilled Breast Chicken & Top Sirloin\*

Marinated chicken breast with an 8 oz. grilled Angus Top Sirloin. 19.99

### Scallops & Top Sirloin\*

Large tender Broiled Scallops with an 8 oz. grilled Angus Top Sirloin. 24.99

### Steak & Shrimp\*

An 8 oz. grilled Angus Top Sirloin paired with choice of Fire-Grilled Shrimp, or Shrimp Scampi. 21.99

### Crab Cake & Top Sirloin\*

Our Maryland-style crab cake with an 8 oz. grilled Angus Top Sirloin. 23.99

### Steak & Stuffed Shrimp\*

An 8 oz. grilled Angus Top Sirloin with our Crab Stuffed Shrimp. 23.99

### Steak & Salmon\*

An 8 oz. grilled Angus Top Sirloin with Salmon topped lemon herb butter. 23.99

*In the mood for our slow roasted Prime Rib?*

*Substitute an 8 oz Prime Rib for any beef selection for an additional 3.99*

**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.

## 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. 20.99

### Baby Back Ribs

A hearty rack of tender baby back ribs slow roasted in our signature seasoning, then basted with tangy barbeque sauce. 20.99

### Maple Glazed Pork Chops\*

Two fire grilled center-cut pork chops covered in our Maple Mustard Glaze. 18.99

### Lamb Chops\*

Three double-boned lamb chops seasoned and flame grilled until tender and juicy. Served with a apple-mint sauce. 21.99

## SEAFOOD SELECTIONS

### Broiled Seafood Platter\*

Tender sea scallops, shrimp scampi, and North Atlantic cod. 22.99

### Broiled Scallops\*

Tender sea scallops broiled in garlic and butter. 21.99

### North Atlantic Cod\*

Broiled with a garlic scampi infused butter. 18.99

### Jumbo Gulf Shrimp\*

Fire grilled or scampi style. 19.99

### Crab Stuffed Shrimp\*

Jumbo shrimp stuffed with Lump crabmeat, bread crumbs and herbs. Oven roasted and topped with garlic butter. 20.99

### Maryland-Style Crab Cakes

Lump crabmeat made into light cakes, baked and served with a creamy remoulade sauce. 20.99

### Grilled Salmon\*

A large fire grilled fillet topped lemon herb butter. 19.99

### Rainbow Trout\*

Grilled Idaho rainbow trout brushed with a red pepper butter. 18.99

### 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. 15.99

### Cashmere Chicken Pasta\*

Sliced, grilled chicken breast tossed with pasta in our own tomato cream sauce. 15.99

### Teriyaki Chicken\*

Two chicken breasts marinated in our teriyaki sauce, then fire grilled. 16.99

### Chicken Parmesan\*

Two boneless chicken breasts baked in seasoned bread crumbs, topped with marinara sauce and covered in melted mozzarella cheese. 17.99

## LIGHTER FARE

*Petite portions of your favorite entrees.*

Top Sirloin\* 18.79

Grilled Salmon\* 16.99

Sirloin Kabob\* 16.99

Chicken Parmesan\* 15.99

Grilled Ground Sirloin\* 14.99

Teriyaki Steak\* 18.99

Fire Grilled Chicken\* 13.99

Prime Rib\* 19.99