

# STARTERS

## Jumbo Shrimp Cocktail

A Steakhouse Classic! Succulent chilled jumbo shrimp served with a zesty cocktail sauce. 1.50 EACH

## Crispy California Calamari

Lightly breaded strips fried with red peppers and onions, drizzled with Ancho-chile mayonnaise. 9.99

## Buffalo Chicken Tenders

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

## Portobello Fries

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

## 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. 8.99

## Stuffed Mushrooms\*

Tender mushroom caps filled with a crabmeat and mushroom stuffing, topped with Monterey Jack cheese, and baked to a golden brown. 9.99

## Sweet Buffalo Gulf Shrimp

Sautéed in a hot and spicy maple syrup. Served with garlic bread. 8.99

## Tempura Chicken Tenders

Seasoned chicken tenderloin in a tempura batter, served with a maple mustard sauce. 8.99

### 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  
Hand-Cut French Fries

Roasted Garlic Mashed Potatoes  
Baked Idaho Potato

# 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

### Sautéed Sirloin Tips\*

Tender beef tips sautéed with onions and a whiskey peppercorn sauce. 20.99

### 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! 25.99

### New York Strip\*

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

### 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. Saloon 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

### Chicken Breast & 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 & Stuffed Shrimp\*

Grilled Top Sirloin with our Crab Stuffed Shrimp. 24.99

### Steak & Shrimp\*

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

### Steak & Salmon\*

Grilled Top Sirloin with Salmon topped lemon herb butter. 25.99

### Calamari & Top Sirloin\*

Our crispy Calamari with a grilled Top Sirloin. 23.99

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

# CHICKEN

### Fire Grilled Breast of Chicken\*

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

### Teriyaki Chicken\*

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

### Cashmere Chicken Pasta\*

Sliced, grilled chicken breast tossed with pasta in our own tomato cream sauce. 16.99

### Chicken Parmesan\*

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

← 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

## House Roasted Turkey Breast\*

Served with homemade herb infused stuffing and gravy. 17.99

## Jamie's Cheese Stuffed Almond Encrusted Chicken Breast\*

Served on a bed of sautéed spinach. 20.99

## Braised Lamb Shank\*

Served over garlic mashed potatoes with a Rosemary reduction sauce. 26.99

## Maple Glazed Pork Chops\*

Two fire grilled center-cut pork chops covered in our Maple Mustard Glaze. 19.99

## 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 Stuffed Sole. 26.99

## Baked Stuffed Filet of Sole\*

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

## Grilled Salmon\*

A large fire grilled fillet topped lemon herb butter. 22.99

## Broiled Scallops\*

Tender sea scallops broiled in garlic and butter. 25.99

## Rainbow Trout\*

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

## Jumbo Gulf Shrimp\*

Fire grilled or scampi style. 21.99

## Live Maine Lobster\*

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

## Crab Stuffed Shrimp\*

Jumbo shrimp stuffed with Lump crabmeat, bread crumbs and herbs. Oven roasted and topped with garlic butter. 22.99

# 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\* 13.99

Teriyaki Steak\* 19.49

Fire Grilled Chicken\* 13.99