

Dinner at Dakotah

Eat. Good. Food.

Appetizers

Pheasant Poppers

We've kicked up the Jalapeno popper Dakotah style and serve it with a Chipotle Remoulade sauce. \$13

Steakhouse Onion Rings

Big Shiner Bock beer battered and hand-dipped onion rings served with Chipotle Remoulade sauce. \$10.5

Walleye Fingers

Crispy strips of Dakotah Walleye, served with fresh made tartar sauce. Go ahead, find out why they are so darn popular. \$13

NEW Cowboy Potato Skins

Potato skins topped with seasoned ground steak, house queso sauce, sour cream and crispy haystack onions. \$10.5

Dakotah Territory Chislic

"East River" has drifted west to the Black Hills in this classic bar food with a Dakotah spin. Served with cilantro-lime seasoned sour cream dip. \$11.5

Buffalo Satay Skewers

Skewers of lean buffalo marinated in our Asian inspired sauce, with a spicy peanut dipping sauce. \$14

Braised & BBQ'd Buffalo Bone

A favorite! Tender "fall off the bone" whole buffalo rib, served with orange zest barbeque sauce, garnished with orange rosemary gremolata. \$14.5

Soups & Salads

Our Specialty Three Sister's Soup

Beans, corn, and squash were traditionally called The Three Sisters by the Lakota Sioux and were often grown together. Cup \$5 Bowl \$7

Chopped Salad

Arugula & spinach, Wild Alaska Salmon, Israeli Couscous, feta, red peppers, roasted corn, and dried cranberries, served with house balsamic vinaigrette. \$14.5

Today's Sous Chef Choice Soup

Find out what soup magic happened today. Cup \$5 Bowl \$7

Must-Have Caesar

The classic heart of romaine salad with shaved parmesan, baked Asiago chips. With or without the anchovy. \$9.5

Dakotah House Salad

Fresh greens with diced tomato, onions, carrot spirals and croutons. \$6

The Wedge

Crisp iceberg lettuce with diced tomatoes, red onions & bleu cheese dressing. \$8.5

A gratuity of 18% will be added to parties of 10 or more.

A Surcharge of \$1.50 is added to all "To Go" orders.

*Every region in the country has One
Great Steakhouse. In the Black Hills, it's
Dakotah Steakhouse.*

*We buy the finest corn-fed Black Angus and age it on premise up to 35 days before cutting.
From our rustic, comfortable cowboy atmosphere to our special hi-temp, infrared broiler
designed to sear in juices, Dakotah Steakhouse was built to serve steak.*

Our Steaks

*Served with fresh fry bread & honey bourbon butter, a cup of soup or house salad, and one
of our freshly made sides. Steaks are delivered to your table seared to temperature and
topped with our savory Cowboy Butter & haystack onions.*

Rib-eye Steak by the Ounce

*Have your own juicy Angus Beef rib-eye steak cut as big and thick as you like.
Minimum 14 oz. \$2.38 per oz. Anything over 24 oz is \$1.90 per additional oz.
96 ounce Rib-eye available (24 hour notice, serves 8+ people), reserve our private
dining room and get choice of soup or salad and one side. \$210*

Top Sirloin

*Lean and flavorful, perfect for a light
appetite. 6 oz \$17 12 oz \$22*

Buffalo Rib-eye

*12 oz broiled to just medium rare for
best flavor & texture. \$48*

Dry Aged Prime Rib-eye

*This 12 oz rib-eye cuts like butter.
\$49.5*

Kansas City Strip

*Classic 16 oz, center-cut, with a firm,
full bodied texture. \$38*

Cowboy Bone-In Rib-eye

*An eye-popping Bone-In Rib-eye for a
hungry cowboy, maybe two. \$49*

Filet Mignon

*When only the most tender cut will
satisfy. 7oz \$29 10oz \$36*

Coulotte Steak

*Rich beefy flavor. Cut from the cap of our aged Angus Sirloin. Topped with sautéed
onions and mushrooms. 8 oz \$23*

Steak Accompaniments

*Broiled Shrimp Skewers with Garlic Butter \$9 Sautéed Mushrooms \$6 Sautéed onions
and peppers \$4 Blackened Spice Rub \$3*

Sides

*Choose from Baked Potato, Broccoli, Bleu Cheese Mashed, Sautéed Vegetables, Bacon
Wrapped Asparagus, Mushroom Bread Pudding, or Deep Fried Macaroni & Cheese.
Additional sides \$5.5*

*🍷 Looking for a great red with dinner? Try Liberty School or Josh Cabernet, The Show
Malbec, or Cline Sonoma Zinfandel. Prefer a white? We suggest 14 Hands, an oaked
Chardonnay.*

*RARE Cool Red Center ... MEDIUM RARE Warm Red Center ... MEDIUM Warm Pink Center
MEDIUM WELL Slightly Pink, Hot Center ... WELL Cooked Throughout, No Pink*

Dakotah Specialties

Served with fresh fry bread & honey bourbon butter, a cup of soup or house salad.

Lamb Chops

Panko rosemary crusted chops with apricot orange chutney. Prepared medium rare unless otherwise directed.
\$39

Smoked Parmesan Chicken

Crispy skin-on chicken breast, served with wild mushrooms and caramelized onions, finished with smoked parmesan bechamel sauce. \$19

NEW Capellini with Broiled Portabello

Capellini with fresh diced tomatoes, basil in a white wine sauce served over a broiled portabello. Fresh and Light.
\$18.5

Elk Ravioli

Served with cream sauce of herbs, mushrooms, garlic, corn and finished with a drizzle of white truffle oil. \$27

Walleye

Broiled in butter sauce and served with orange honey sauce. \$27

Sockeye Salmon

Perfectly broiled fresh salmon filet served with a smokey tomato sauce. Served medium rare unless requested otherwise. \$27

Prime Rib Dinner Featured Friday, Saturday, & Sunday

A classic! Our popular Prime Rib, served with whipped horseradish cream sauce. 12 oz \$29 14 oz \$33

 Your server has some great suggestions for pairing a wine with these dinners

Burgers & Fries

A full half pound of our custom ground and mixed beef, served on a Tuscan bun with choice of french fries, waffle cut sweet potato fries, cup of soup or side house salad. Buffalo Burger available \$3 additional.

NEW Dakotah Burger

8 oz of fresh ground steak served on fry bread with diced tomato & onions, shredded lettuce and Cheddar and Monterey Jack cheese. \$14

Classic Cheeseburger

Topped with lettuce, tomatoes, onion, and Cheddar Cheese. \$12

Once in a Bleu Moon

This over the top burger is topped with Bleu Cheese and piled high with caramelized onions, sautéed mushrooms. \$15

The Rodeo

Topped with Cheddar Cheese and apple smoked bacon, served with BBQ sauce on the side. \$14

Philly Burger

Our House ground burger topped with Sautéed onions, mushrooms, peppers and shaved Prime-Rib, covered with Monterey Jack. \$16

 Wine with a burger or sandwich? Of course! Try one of our surprisingly good Dakotah Label wines. Choose from Cabernet, Merlot, Chardonnay, or White Zinfandel.

Sandwiches

Dakotah Sandwiches are served with your choice of french fries, waffle cut sweet potato fries, cup of soup or side house salad.

The Beef Relief

Chicken breast with Monterey Jack, bacon and tomato on a Tuscan bun, with creamy parmesan sauce. Make a cow happy. \$14.5

Salmon BLT

It's hard to improve a BLT, but we did it with Sockeye Salmon. \$15

NEW Philly Steak Sandwich

Shaved prime rib with grilled pepper, onion and topped with Jack Cheese. \$16

Prime Rib

Sliced thin and piled high, served with horseradish cream sauce and au jus for dipping. \$16

Dakotah Desserts

Hand crafted with love in our pantry.

Kuchen with Berry Topping

South Dakota's state dessert with berry sauce and fresh whipped cream. \$8

Crème Brule

It's what's for dessert in heaven. \$8

Apple Crisp

A classic cowboy dessert made with granny smith apples, crispy topping and finished with caramel sauce and bourbon whipped cream. \$8.5

NEW Silver Lining Ice Cream

We proudly serve this super premium ice cream made right here in the Black Hills.

Silver Lining Sundae

Creamy Silver Lining Vanilla with hot fudge and house made whipped cream. \$7

Dakotah Sampler

Three flavors served with a buffalo cookie. \$8

Fry Bread Sundae

Sage Ice Cream served on cinnamon-sugar Fry Bread topped with South Dakota Honey and chocolate syrup. \$8.5

We offer a number of wines to compliment your dessert. Looking for a sparkling wine? Try Pitule Moscato d'Asti; for a fortified wine, try our Tawny Port. Or match one of our Specialty Martinis, with one of our fabulous desserts.