

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. \$9.5

Walleye Fingers

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

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

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.

*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

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. \$2.35 per oz. Anything over 24 oz is \$1.85 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*

Flat Iron

Dry-rubbed, rich and flavorful. \$28

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*

Hanger Steak

*Seasoned and grilled, this steak was
known as "butchers steak." \$27*

Kansas City Strip

*Classic 16 oz, center-cut, with a firm,
full bodied texture. \$37*

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 Bleu Cheese with Demi Glace \$5.5
Sautéed Mushrooms \$6 Sautéed onions and peppers \$4 Chimichurri Sauce \$5*

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

Come with freshly baked 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. \$18

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

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

Grilled Chicken Breast

8 oz boneless skinless breast of chicken served with a white wine and bleu cheese basil cream sauce. \$17

 *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.

Justa Burger

Leave my burger alone. \$10

Once in a Bleu Moon

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

Philly Burger

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

Burger of the Week


Check with your server to see what we dreamed up this week.

Classic Cheeseburger

Topped with lettuce, tomatoes, onion, and Cheddar Cheese. \$11

The Rodeo

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

 *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.

Grilled Cheese

*Sautéed onions and avocado enveloped in Monterey Jack & Cheddar. \$10
Add sautéed veggies or tomato slices for \$2*

The Beef Relief

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

Prime Rib

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

Salmon BLT

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

Dakotah Desserts

Hand crafted with love in our pantry.

Apple Crisp

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

Crème Brule

It's what's for dessert in heaven. \$8.0

Hot Fudge Sundae

Vanilla bean ice cream topped with hot fudge and fresh whipped cream. \$6

Kuchen with Berry Topping

South Dakota's state dessert with berry sauce and fresh whipped cream. \$8.0

Salted Caramel Cheesecake

Full flavored cheesecake topped with thick golden caramel and sprinkle of fleur de sel. \$9.0

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.