

Dakotah

STEAKHOUSE

Eat. Good. Food.

Appetizers

PHEASANT POPPERS | 14.5

We've kicked up the jalapeno popper Dakotah style, served with Chipotle Rémoulade sauce

WALLEYE FINGERS | 15

Crispy strips of Dakotah walleye, served with fresh made tartar sauce

COWBOY POTATO SKINS | 12

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

DAKOTAH TERRITORY CHISLIC | 12

"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

STEAKHOUSE ONION RINGS | 12

Hand dipped Shiner Bock beer battered onion rings, served with Chipotle Rémoulade sauce

BUFFALO SATAY SKEWERS | 14.5

Skewers of lean buffalo marinated in our Asian inspired sauce, served with a spicy peanut dipping sauce

Soups and Salads

OUR SPECIALTY THREE SISTERS' SOUP CUP 5.5 | BOWL 7.5

Beans, corn, and squash were traditionally called "The Three Sisters" by the Lakota Sioux and were often grown together

THE WEDGE | 8.5

Crisp iceberg lettuce with diced tomatoes, red onions, and bleu cheese dressing
Add Bacon \$1

SOUS CHEF'S CHOICE SOUP OF THE DAY CUP 5.5 | BOWL 7.5

Ask your wait staff for today's delicious recommendation

DAKOTAH HOUSE SALAD | 7

Fresh greens with diced tomato, onions, carrot spirals, and croutons

MUST-HAVE CAESAR | 10

The classic heart of romaine salad with shaved parmesan and baked Asiago chips, with or without the anchovy

Make it a meal by adding:

6 oz. Chicken Breast \$8

6 oz. Sirloin \$9 or

Shrimp Skewers \$9

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 Dakota 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, Dakota Steakhouse was built to serve steak.

Our Steaks

Served with fresh fry bread and honey bourbon butter, 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 and 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

\$2.5 per oz. Minimum 12 oz. Up to 24 oz.

TOP SIRLOIN

6oz. 19 | 12oz. 26

Lean and flavorful, perfect for a light appetite

BACON WRAPPED BUFFALO FILET | 49

8 oz. broiled to just medium rare for best flavor and texture

DRY AGED PRIME RIB-EYE | 49.5

This 12 oz. rib-eye cuts like butter

CHATEAUBRIAND FOR TWO | 75

16 oz. center cut tenderloin served with a bordelaise sauce

*RARE cool red center | MEDIUM RARE warm red center | MEDIUM warm pink center
MEDIUM WELL slightly pink hot center | WELL cooked throughout with no pink*

KANSAS CITY STRIP | 41

Classic 16 oz. center-cut with a firm, full bodied texture

COWBOY BONE-IN RIB-EYE | 49.5

An eye popping bone-in rib-eye for a hungry cowboy...maybe two

FILET MIGNON

7oz. 30 | 10oz. 38

When only the most tender cut will satisfy

COULOTTE STEAK | 25

Rich beefy 8 oz. cut from the cap of our aged Angus sirloin, topped with sautéed onions and mushrooms

Steak Accompaniments

BROILED SHRIMP SKEWER WITH GARLIC BUTTER | 9

SAUTEED MUSHROOMS | 6

SAUTEED ONIONS AND PEPPERS | 6

BLACKENED SPICE RUB | 3

Sides

Choose from

BAKED POTATO, FRENCH FRIES, MASHED POTATO *(ask server for mashed enhancements),
BROCCOLI, GRILLED CARROTS WITH BALSAMIC GLAZE, BACON WRAPPED ASPARAGUS,
BRUSSEL SPROUTS, COWBOY HASH, FRIED OR CREAMY MACARONI & CHEESE*

Add additional sides for \$6

*Looking for a great wine to pair with your dinner? If you're looking for a bold red try
Liberty School, Josh Cabernet, The Show Malbec or Cline Sanoma Zinfandel.
Prefer white? We suggest 14 Hands, an oaked Chardonnay.*

Dakotah Specialties

Served with fresh fry bread and honey bourbon butter, cup of soup or house salad, and one of our freshly made sides

RACK OF LAMB | 39

4 ribs crusted with rosemary panko and apricot/cranberry chutney. Prepared medium rare unless requested otherwise

WALLEYE | 28

South Dakota's state fish, herb breaded and served with orange honey sauce

SOCKEYE SALMON | 28

Perfectly broiled fresh salmon filet, served with a smoky tomato sauce. Prepared medium rare unless requested otherwise

BRAISED & BBQ'D BUFFALO BONE | 33

A favorite! Tender, fall-off-the-bone whole buffalo rib, served with orange zest barbeque sauce and garnished with orange rosemary gremolata

SMOKED PARMESAN CHICKEN | 22

Crispy skin-on chicken breast served with wild mushrooms and caramelized onions, finished with smoked Parmesan béchamel sauce

ELK RAVIOLI | 28

Served with cream sauce of herbs, mushrooms, garlic and corn, finished with a drizzle of white truffle oil (no side included with this entrée)

PRIME RIB DINNER SERVED NIGHTLY

12oz. 29 | 14oz. 33

A classic! Our popular Prime rib served with whipped horseradish cream sauce

Burgers and Fries

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

DAKOTAH BURGER | 14

Fresh ground steak served on fry bread with diced tomato and onions, shredded lettuce, cheddar and Monterey jack cheese

CLASSIC CHEESEBURGER | 12

Topped with lettuce, tomato, onion, and cheddar cheese

ONCE IN A BLEU MOON | 15

This over-the-top burger is topped with bleu cheese and piled high with caramelized onions and sautéed mushrooms

THE RODEO | 14

Topped with cheddar cheese and apple smoked bacon, served with a side of BBQ sauce

Want some wine with your burger or sandwich? Of course!
Try one of our incredibly delicious Dakotah Label Cabernet,
Merlot, Chardonnay, or White Zinfandel.

Dakotah Sandwiches

Served with your choice of French fries, waffle cut sweet potato fries, cup of soup, or house salad

THE BEEF RELIEF | 15

Chicken breast with Monterey jack cheese, bacon, and tomato on a Tuscan bun with creamy Parmesan sauce. Make a cow happy!

SALMON BLT | 15.5

It's hard to improve a BLT, but our sockeye salmon is a savory new take on an old favorite

PHILLY STEAK SANDWICH | 16.5

Shaved prime rib with grilled peppers and onions, topped with Monterey jack cheese

PRIME RIB | 16.5

Sliced thin and piled high, served with horseradish cream sauce and au jus for dipping

STEAK SANDWICH | 18

8 oz. strip steak with mustard, mayo and lettuce, piled high with haystack onions

Dakotah Desserts

Handcrafted with love in our pantry

KUCHEN WITH BERRY TOPPING | 8.5

South Dakota's state dessert with berry sauce and fresh whipped cream

CRÉME BRULÉE | 8

It's what's for dessert in heaven

APPLE CRISP | 8.5

A classic cowboy dessert made with Granny Smith apples, crispy topping and finished with caramel sauce and bourbon whipped cream

CHOCOLATE CAKE | 8

Triple layer dark chocolate cake dripping with chocolate icing

WOJAPI | 8

Fry bread dusted with powdered sugar and served with house made blueberry sauce

Silver Lining Ice Cream

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

SILVER LINING SUNDAE | 7.5

Creamy Silver Lining Vanilla with hot fudge and house made whipped cream

FRY BREAD SUNDAE | 8.5

Silver Lining Sage Ice Cream served on a cinnamon-sugar fry bread and topped with South Dakota honey and chocolate syrup

DAKOTAH SAMPLER | 8

Three flavors of Silver Lining Ice Cream served with a buffalo cookie

Pick a wine from our large selection to compliment your dessert perfectly.

Looking for a sparkling wine? Try Pitule Moscato d'Asti.

For a fortified wine we recommend our Tawny Port;

or for a more daring combination, try a specialty martini

with one of our fabulous desserts!