



Dakota's

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Dallas' first American Grill, Dakota's is named for eight million pounds of Dakota Mahogany granite used throughout the restaurant and Lincoln Plaza. Since 1900, the Dakota's 12,000 square foot triangular shaped site has undergone dramatic changes.

Primarily a residential neighborhood for many years, the site evolved into an active commercial district in the mid-1940's.

Today, Dakota's offers the freshest seafood, meats and vegetables grilled over native woods with homemade breads from the Dakota's bakery and natural, fresh squeezed juices. Step down and step up to Dakota's for lunch, dinner and cocktail hour.

Dinner

Appetizers

Crispy Calamari Rings

Coated in a light beer batter then
with cajun tartar sauce and
cocktail sauce

5.95

Smoked Atlantic Salmon

Peppercorn sauce, marinated
peppers and red onions with warm
sourdough slices

6.95

Grilled Portabella Mushrooms

Served with grilled sage polenta and a
shallot vinaigrette

7 Fat: 5.1 gr.

4.95

Dakota's Appetizer Sampler

A tasting of Crispy Calamari,
Grilled Portabella Mushrooms,
Venison Sausage Quesadillas, Gulf
Shrimp Cocktail and Griddled
Crab Cakes. We request a
minimum of two guests.

6.95 per person

Spicy Cayenne Onion Crisps

2.95

Crispy Zucchini Shoestrings

3.95

"Jumbo" Onion Rings

2.50

Grilled Venison Sausage Quesadillas

Monterey jack cheese, jalapenos,
cilantro and toasted pumpkin seed
salsa

5.95

Dakota's Gulf Shrimp Cocktail

Chilled jumbo shrimp with sweet and
spicy bell pepper relish and zesty
cocktail sauce

7.95

Griddled Crab Cakes

Blue crab and dungeness crab meat
mixed with seasonings and served with
baby greens, herbed aioli sauce and
fresh lemon

7.95

Soups and Salads

Garden Fresh Greens

Tomatoes, radicchio, jicama and
red onion vinaigrette

Fat: 2.4 gr.

3.95

Mozzarella Crouton Salad

Salad mix, pecans, dill
vinaigrette and sourdough croutons
with fresh melted mozzarella

5.95

Gulf Seafood Chowder

Our Southwestern interpreta-
tion. Simply the best!

3.95

Fresh Soup of the Day

3.50

Caesar Salad

Subtle blend of romaine, parmesan,
seasoned croutons and traditional
dressing

4.95

Five Grain Salad

Spinach, crumbled feta cheese,
arugula, red onions and toasted whole
grains with garlic fennel vinaigrette

4.95

Vegetables

Steamed Asparagus

3.50

Grilled Button Mushrooms

2.95

Dakota's Crispy Hand-Cut French Fries

1.50

Grilled Vegetable Medley

Cal.: 140 Fat: 3.2 gr.

2.95

Baked Potato

1.50

Grilled New Potatoes

2.50

Dakota's Lighter Fare

These items throughout the menu represent reduced amounts of calories, fat and cholesterol.

Pastas

Angel Hair Pasta

Fresh tomatoes, asparagus tips, basil,
mint, roasted garlic, olive oil and a
touch of balsamic vinegar

Cal.: 363 Fat: 8.5 gr.

8.95

Smoked Chicken Ravioli

Crimini mushrooms, julienne vegetables
and bell peppers tossed in a fresh herb
pesto cream

11.95

Rock Shrimp Fettucine

Plump rock shrimp, tossed with
olive oil, white wine, sundried
tomatoes, broccoli, tarragon
and linguini noodles

13.95

Grilled Vegetable Platter with Pasta

Seasoned fresh vegetables, potatoes
and mushrooms grilled then served on a
bed of linguini with our tomato basil
sauce

Cal.: 443 Fat: 9.7 gr.

9.50

Plaza Pasta

Prepared fresh daily, our chefs
combinations use the finest products
available

Quoted Daily

Meats and Poultry

Citrus Breast of Chicken

Marinated in citrus juices then grilled to
order. Served with herbed wild rice,
grilled asparagus and natural juices

Cal.: 579 Fat: 12.7 gr.

11.95

Grilled New York Strip Steak

Hand-cut aged beef with fried cayenne
onion crisps and fresh cactus salsa

12 oz. 19.95

larger cut available upon request

Grilled Marinated Lamb Chops

Angel hair pasta, roasted garlic, minted
tomatoes and feta cheese vinaigrette

19.95

Wild Game Mix Grill

Venison chop with cranberry
chutney; buffalo sausage over
whole grain mustard sauce;
barbecued quail over
sauteed greens.

18.95

Grilled Beef Tenderloin Filet

Three onion marmalade and grilled wild
mushrooms

6 oz. 15.95

10 oz. 19.95

Walnut Breaded Veal Medallions

Pan-seared with shallots, garlic and new
potatoes over a marsala thyme sauce

16.95

Ancho Honey Glazed "Natural" Chicken

Oven roasted then served with jicama
apple relish, smoked bacon and black
bean puree and sweet potato
shoestrings

13.95

Fresh Seafoods

Grilled Atlantic Swordfish Steak

On a bed of fresh julienne
vegetables and a chive white wine
sauce

18.95

Grilled Tequila Shrimp

Marinated in Tequila, garlic and serrano
peppers then served over cilantro rice,
smoked red pepper puree and grilled
zucchini

Cal.: 584 Fat: 11.5 gr.

16.95

Dakota's Stuffed Lobster

Baked half Maine lobster
stuffed with lobster meat,
dungeness crab, wild
mushrooms, fresh tarragon
and brandy cream sauce

19.95

Whole Maine Lobster

Poached, grilled or baked
and served with vegetables,
angel hair pasta, drawn
butter and lemon

Market quote per pound

Fresh Poached Salmon Fillet

Steamed in a ginger lemon grass
broth with bok choy, scallions,
shiitake mushrooms and asian
soba noodles

Cal.: 543 Fat: 12.5 gr.

17.95

Blackened Rainbow Trout

10 oz. boneless trout rubbed with
our cajun spices then grilled.
Served with roasted onion grits and
lemon butter sauce

13.95

Desserts

Apple Pecan Chimichanga Sliced apples, pecans and raisins crispy fried in a flour tortilla then topped with our cinnamon ice cream	3.95
Dakota's Key Lime Pie Our nationally acclaimed dessert	4.50
Fresh Berries and Cream D Plain, whipped cream or heavy cream	4.95
Vanilla Bean Cheesecake Gingerbread crust and minted pistachio sauce	4.95
Sorbet of the Day Choice of our own sorbet creations	3.50
D "Lowfat" Mile High Mocha Pie Made with Haagen Dazs "lowfat" yogurt and topped with a warm "lite" chocolate sauce	3.95
Dakota's Ooey Gooey Chocolate Brownies With our own white chocolate ice cream and warm butterscotch sauce	4.95
Kahlúa Flan Served with fresh berries and cactus cookies	3.95
Banana Nut Sundae Topped with maple rum caramel sauce and macadamia nuts	3.95
Triple Chocolate Dream Dark chocolate torte, milk chocolate sauce and white chocolate curls	4.50

All desserts are made fresh daily in our kitchen.

15% gratuity will be added to parties of 8 or larger.

Dakota's is a trademark of Dakota's Restaurant

Dakota's t-shirts are available at the bar