



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.

Lunch

Appetizers

Spicy Calamari Rings

In a light beer batter then
thickened with cajun tartar sauce and
ketchup

5.95

Grilled Venison Sausage Quesadillas

Black cheese, jalapenos,
and toasted pumpkin seed

5.95

Spicy Cayenne Onion Crisps

2.95

Crispy Zucchini Shoestrings

3.95

"Jumbo" Onion Rings

2.50

Grilled Portabella Mushrooms

Served with grilled sage polenta and a
roasted shallot vinaigrette
Cal.: 197 Fat: 5.1 gr.

4.95

Dakota's Gulf Shrimp Cocktail

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

7.95

Soups and Salads

Gulf Seafood Chowder

3.95

Fresh Soup of the Day

3.50

Made fresh and simply the Best!

Caesar Salad

End of romaine, parmesan,
croutons and traditional

small 4.95

large 6.95

add chicken 1.00
add meat 2.00

Grilled Chicken Breast Salad

Each leaves, sliced apple and
s. smoked bacon dressing and
blue cheese

7.95

Garden Fresh Greens

Roma tomatoes, radicchio, jicama
and fresh herb vinaigrette
Cal.: 74 Fat: 2.4 gr.

3.95

The Salad Sampler Trio

Spicy peanut shrimp salad

Rotelle pasta with ricotta cheese,
basil and roasted peppers

Grilled chicken Santa Fe salad,
tomatoes, poblanos, crispy tortilla
strips, avocado and a cilantro
vinaigrette

7.95

Grilled Honey Mustard Chicken Breast Salad

Basted with honey mustard dressing
then served warm over mixed greens
with sliced ripe tomatoes, dill potato
salad and toasted sourdough bread
Cal.: 468 Fat: 13.8 gr.

7.50

Dakota's Smoked Salmon Salad

Thinly sliced smoked atlantic
salmon, mixed greens, green onions,
poached new potatoes, dill bread
sticks and caper vinaigrette

9.95

Sandwiches

All sandwiches come with choice of Crispy French Fries or Sliced Ripe Tomatoes.

Grilled Club Sandwich

Layer of grilled ham, chicken
bacon, Cheddar and Swiss

7.95

Vegetable Antipasto Sandwich

Peppers, grilled tomatoes and
is on a black olive focaccia
smoked mozzarella cheese,
sauce and Italian vinaigrette
Fat: 8.5 gr.

6.95

"Texas" Cheese Steak Sandwich

Our version of a "Philly" favorite,
shaved sirloin sauteed with
poblano peppers and onions
in a sour dough roll then
topped with melted pepper
jack cheese

8.50

Grilled Dakota Burger

With Cheddar or Swiss cheese, choice of
wheat or vienna twist bun and Dakota's
smoked ketchup

6.50

Grilled Chicken Cobb Sandwich

Grilled breast of chicken with bacon,
avocado, tomato and Gorgonzola on
whole wheat bun

7.95

Pastas

Smoked Chicken Ravioli

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

9.75

Pasta Jambalaya

Gulf shrimp, tasso ham and
grilled chicken sauteed with fresh
vegetables and olive oil, then tossed
with our blend of cajun
seasonings and linguini noodles

9.95

Vegetable Lasagna

Zucchini, eggplant, mushrooms,
peppers, low-fat ricotta and
part-skim mozzarella cheese;
served with a tomato basil
sauce

Calories: 482 Fat: 14.9 gr.
6.95

Angel Hair Pasta

Fresh tomatoes, asparagus tips, basil,
mint, roasted garlic, olive oil and a
touch of balsamic vinegar
Cal.: 273 Fat: 6.4 gr.

6.95

Plaza Pasta

Prepared fresh daily, our chef's
combinations use the finest products
available

Quoted Daily

Dakota's Specialties

The Mixed Grill..... Quoted Daily
Chef's selections change daily.

Grilled Tarragon Chicken Breast

Fresh sauteed spinach, grilled vegeta-
bles and a tarragon mushroom sauce
Cal.: 520 Fat: 12.1 gr.

7.95

Fresh Poached Salmon Fillet

Steamed in a ginger lemon grass broth
with bok choy, scallions, shiitake
mushrooms and asian soba noodles
Cal.: 416 Fat: 9.4 gr.

11.95

Five Pepper Chicken

Parmesan breaded chicken breast
on a bed of linguini with red,
green, yellow, poblano and
pepperoncini peppers

9.50

Grilled Atlantic Swordfish Steak

On a bed of fresh julienne vegetables
and a lemon chive sauce

11.95

Grilled Ribeye Steak

Herbed tomato relish, grilled sweet
potatoes and a brandy peppercorn
sauce

11.95

Griddled Crab Cake Platter

Baby greens, asparagus, marinated red
onions and cucumbers, herbed aioli
sauce, zesty cocktail sauce and warm
sourdough croutons

10.95

Vegetables

Fresh Steamed Asparagus

3.50

Marinated Button Mushrooms

2.95

Baked Potato

1.50

Grilled New Potatoes

2.50

Dakota's Crispy Hand-Cut French Fries

1.50

Grilled Vegetable Medley

Cal.: 140 Fat: 3.2 gr.

2.95

Dakota's Lighter Fare

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

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 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
"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 a crunchy cactus cookie	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.



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15% gratuity will be added to parties of 6 or larger.

Dakota's is a trademark of Dakota's Restaurant.

Dakota's t-shirts are available at the bar

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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

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
arugula vinaigrette

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

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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
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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

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

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