Dakota’s

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 Cayenne Onion Crisps: 2.95
- Crispy Zucchini Shoestring: 3.95
- "Jumbo" Onion Rings: 2.50
- Grilled Portabella Mushrooms: 6.95
- Dakota's Gulf Shrimp Cocktail: 7.95

**Soups and Salads**

- Gulf Seafood Chowder: 3.95
- Fresh Soup of the Day: 3.50
- Caesar Salad: 4.95
- Garden Fresh Greens: 3.95
- Grilled Honey Mustard Chicken Breast Salad: 7.50
- The Salad Sampler Trio: 9.95
- Dakota's Smoked Salmon Salad: 9.95
- Italian Style Bruschetta: 6.95

**Sandwiches**

- Club Sandwich: 7.95
- Grilled Chicken Cobb Sandwich: 8.50
- "Texas" Cheese Steak Sandwich: 5.50

**Pastas**

- Smoked Chicken Ravioli: 9.75
- Pasta Jambalaya: 9.95
- Vegetable Lasagna: 6.95

**Dakota's Specialties**

- The Mixed Grill: Quoted Daily
- Grilled Tarragon Chicken Breast: 7.95
- Five Pepper Chicken: 9.50
- Fresh Poached Salmon Fillet: 11.95
- Grilled Crab Cake Platter: 10.95

**Vegetables**

- Fresh Steamed Asparagus: 3.50
- Marinated Button Mushrooms: 2.95
- Dakota's Crispy Hand-Cut French Fries: 1.50
- Grilled New Potatoes: 2.50
- Grilled Vegetable Medley: 2.95

- Dakota's Lighter Fare: These items throughout the menu represent reduced amounts of calories, fat and cholesterol.
Desserts

Apple Pecan Chimichanga 3.95
Sliced apples, pecans and raisins crispy fried in a flour tortilla then topped with our cinnamon ice cream

Dakota's Key Lime Pie 4.50
Our nationally acclaimed dessert

Fresh Berries and Cream 4.95
Plain, whipped cream or heavy cream

Vanilla Bean Cheesecake 4.95
Gingerbread crust and minted pistachio sauce

Sorbet of the Day 3.50
Choice of our own sorbet creations

"Lowfat" Mile High Mocha Pie 3.95
Made with Haagen Dazs "lowfat" yogurt and topped with a warm "Ittie" chocolate sauce

Dakota's Ooey Gooey Chocolate Brownies 4.95
With our own white chocolate ice cream and warm butterscotch sauce

Kahlúa Flan 3.95
Served with fresh berries and a crunchy cactus cookie

Banana Nut Sundae 3.95
Topped with maple rum caramel sauce and macadamia nuts

Triple Chocolate Dream 4.50
Dark chocolate torte, milk chocolate sauce and white chocolate curls

All desserts are made fresh daily in our kitchen.
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Dinner
Appetizers

Crispy Calamari Rings
In a light beer batter then
with calum tarrtar sauce and
cocktail sauce
5.95

Dakota's Appetizer Sampler
A tasting of Crispy Calamari, Grilled Portobella Mushrooms, Venison Sausage Quesadillas, Gulf Shrimp Cocktail and Griddled Crab Cakes. We request a minimum of two guests.
6.95 per person

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

Spicy Cayenne Onion Crisps
with grilled sage polenta and a shallot vinaigrette
7 Fat: 5.1 g
2.95

Grilled Portobella Mushrooms
Marinated and served with a red onion relish
5.95

Crusty Zucchini Shoestrings
3.95

"Jumbo" Onion Rings
2.50

Griddled Crab Cakes
Blue crab and dungeness crab meat mixed with seasonings and served with baby greens, herb aioli sauce and fresh lemon
7.95

Soups and Salads

Garden Fresh Greens
Tomatoes, radicchio, jicama and artichoke vinaigrette
Fat: 2.4 gr
3.95

Mozzarella Crouton Salad
Tomato, mixed greens, pecans, dipping sauce and sourdough croutons with fresh melted mozzarella
5.95

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

New Soup of the Day
3.50

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 Fetuculine
Pumpkin shrimp tossed with olive oil, white wine, sundried tomatoes, broccoli, tarragon and linguini noodles
13.95

Blitzed and Vegetable Platter
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

Pizza Pasta
Prepared fresh daily, our chef's combinations use the freshest products available
Quoted Daily

Meats and Poultry

Citrus Breast of Chicken
Marinated in citrus juices then grilled to order. Served with herb roasted rice, grilled asparagus and natural juices
Cal: 579 Fat: 12.7 gr
11.95

Grilled New York Strip Steak
Hand-cut aged beef with tilled cayenne onion crisps and fresh cactus salsa
12 oz: 19.95

larger cut available upon request

Griddled Marinated Lamb Chops
Aged and marinated lamb chops
18.95

Grilled Beef Tenderloin Fillet
Three onion marmalade and grilled wild mushrooms
6 oz: 15.95
10 oz: 19.95

Wild Game Mix Grill
Venison loin with cranberry chutney, beefsteak sausage over whole grain mustard sauce, barbecued quail over sautéed greens
16.95

Ancho Honey Glazed "Natural" Chicken
Oven roasted then served with jicama apple relish, smoked bacon and black bean purée and sweet potato shoestring
13.95

Fresh Seafood

Grilled Atlantic Swordfish Steak
On a bed of fresh julienne vegetables and a chive white wine sauce
18.95

Dakota's Stuff Con Lobster
Baked half Main 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 beek, chay, scallions, shiitake mushrooms and asian soba noodles
Cal: 384 Fat: 12.5 gr
17.95

Blackened Rainbow Trout
10 oz. boneless trout rubbed with our Cajun spices then grilled. Served with roasted onion glaze and lemon butter sauce
13.95

Vegetables

Steamed Asparagus
3.50

Baked Potato
1.50

Canned Button Mushrooms
2.95

Grilled New Potatoes
2.50

Dakota's Crisp Hand-Cut French Fries
1.50

Grilled Vegetable Medley
Cal: 140 Fat: 3.2 gr
2.95

Fresh and Lighter Fare

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