

FATHERS' DAY 2019

SUNDAY, JUNE 16TH, 2019

starter

LUMP CRABMEAT & BRIE SOUP

dakota original \$10

SWEET-HEAT PORK BELLY

from chappapeela farms,
fried yard egg, pickled vegetables; grill bread \$13

FRIED GULF OYSTER SALAD

champagne vinaigrette, baby arugula,
bleu cheese, crisp apple, toasted pecans \$14

CHARRED ROMAINE CAESAR

red onion, tomato, parmigiano reggiano;
fried bread \$10

BBQ SHRIMP SKILLET

new orleans style; rosemary biscuit \$12

SEARED AHI TUNA SALAD

sesame-crust, asian vinaigrette, wasabi aioli;
pickled ginger \$12

entrée

LOBSTER EGGS BENEDICT

toasted brioche, dill hollandaise,
applewood smoked bacon brabant potatoes,
garlic cheese grits \$34

CRISPY FRIED SOFT-SHELL CRAB

jumbo lump crabmeat, jasmine rice,
charred tomato butter; asparagus \$35

SLOW-ROASTED PRIME RIB

creamer potatoes, broccolini hollandaise,
au jus, horseradish sauce \$32

BRONZED REDFISH AMANDINE

steen's brown butter vinaigrette,
haricots verts; toasted almonds \$30

GRILLED CENTER-CUT FILET

8-ounces; roasted garlic-danish bleu bordelaise;
wilted spinach, pommes anna \$38

PORK PORTERHOUSE

chappapeela farms pork,
flash-fried oysters, roasted yams,
brussels sprouts; steen's gastrique \$34

dessert

SABAYON WITH BERRIES

fresh summer berry assortment 9

JUDY'S COCONUT CAKE

crème anglaise 10

WHITE CHOCOLATE BROWNIE

vanilla ice cream, two chocolate sauces 10

CRÈME BRÛLÉE

classic 9

FLOURLESS CHOCOLATE TORTE

orange confiture 10

Dakota
RESTAURANT