

# COMFORTS

**House Baked Bread** 3 / 5

fresh daily

**Pommes Frites** 7

+béarnaise 3

**Cheese Plate** 16

olives . preserves . breads

**Arugula Salad** 7 / 13

ham . feta . pistachio . dill  
beet . brown butter

**Wings** 14

dry bbq . buffalo . carolina

**House Burger\* + Fries** 13

aioli . lettuce . brioche bun . american cheese  
+bacon 3.<sup>50</sup> | +onion/mushroom 2

**Seafood Po' Boy** 18

capers . onion . lemon . dill aioli . roll

**Flatbread & Spreads** 15

dips and spreads

**Caesar Salad\*** 7 / 13

tomato . egg . boquerones

**Pimento Grilled Cheese** 10

b&b pickle . sorghum ketchup

Items marked with an (\*) contain, or may contain, raw or undercooked ingredients. Please know that consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.

**Executive Chef:** Derik Moran

**Sous Chef:** Shawn Neal, Omar Orbe

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MINNEAPOLIS, MN  
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FULL MENU AVAILABLE  
DAILY AT 5:30 PM  
www.dakotacooks.com

★ We support locally sourced products and sustainable farms and fisheries. ★

## PLATES

**Mussels** 15

parmesan broth . olive . boquerones

**Duck Breast** 20

parsnip . ancient grains . poached apple  
cocoa nib. foie gras

**Seared Tuna** 20

avocado . chorizo . jalapeño . cilantro . pepita

**Carrot Soup** 15

brown butter . cilantro . chile

**Wagyu Tri Tip Steak\*** 20

spicy kale . crisp onion . egg

**Creole Shrimp & Sausage** 20

potato . onion . sorghum

## CHEF CUTS

**Painted Hills Beef Ribeye\***

14 oz — 33

**Painted Hills Beef Flat Iron\***

7 oz — 26

**Painted Hills Beef Tenderloin\***

8 oz — 30

## MAINS

**Chicken & Sausage Gumbo** 23

andouille . rice . okra

**Fried Sunfish** 25

red beans & rice . “duke’s” mayo

**Brown Butter Gnocchi** 24

lemon peel . duck confit . pecorino

**Young Hen** 27

cheese grits . small onion . benne

**Scallops** 27

tagliatelle . tomato . onion . bacon

**Stuffed Poblano** 18

goat cheese . chile . saffron rice

**Colorado Rack of Lamb\*** 30

**Beeler’s Babyback Ribs** 30

**Beeler’s Tomahawk Pork Chop\***

14 oz — 26

**Chef Feature** — market price

**Whole Bronzino, 12 oz** — 33

lemon . caper . brown butter

## SWEETS

**Cranberry Cobbler** 10

vanilla ice cream  
black pepper

**Crème Brûlée** 10

raw sugar . sandies

**Chocolate Torte** 10

ganache . mint . cocoa nib

**Apple Cake** 10

caramel . cream cheese  
warm spices

**1919 Root Beer Float** 8

vanilla ice cream

**Elle’s Irish Cream** 8

**Ice Cream / Sorbet Trio** 7

sebastian joe’s

# SIDES

**Red Beans & Rice** 7

creole spice . benton’s ham . trinity

**Potato Purée** 8

local cream . herb butter

**Sorghum Roasted Carrots** 8

aleppo . peanuts . tarragon

**Fried Brussels Sprouts** 9

molasses . garlic . scallion . benne

**Pickled Collard Greens** 8

carrot . onion

**Cheese Grits** 9

butter . parsley

**House Fries** 5

sea salt . garlic oil . herbs

**Mushrooms** 12

seasonal . foraged

**Pit Beans** 10

white bean . pork . smoked tomato

**Salsify & Yucca Fries** 7

garlic herb . yogurt

**Béarnaise Sauce** 3

**Demi-Glace** 3