

# the DAKOTA BAR

## FINGER PLATES

**Mini Empanadas** southwestern black bean, Santa Fe chili and cheese with Serrano chili & olives \$12

**Guacamole & chips** Jalapino, tomato, avocado, onion, Cilantro & lime juice \$11

**Herb-Baked Olives & Parmesan Cheese Straws** \$12

**Seasoned Eggplant Frites** with yogurt & pickle relish dipping sauce \$13

**Blackened Fish Tacos** (3) \$14

**Buffalo Chicken Wings** (7) with ranch sauce \$14

**Dakota Wings** (7) Baked with scallion & ginger served with homemade Asian sauce \$14

**Mini Burgers** (5) with Gorgonzola cheese, onion served with chipotle mayo \$18

**Pigs In A Blanket** (10) with honey mustard & ketchup \$15

**Sautéed Vegetable Platter** seasonal vegetables sautéed in olive oil – garlic, and sea salt \$14

**Prosciutto and Bresaola Plate** Served with baby pickle, Cheddar and Gouda cheese \$18

**Fried Calamari**- Served with marinara sauce \$16

## SALADS

**Baby Kale Caesar Salad** parmesan cheese, tomato, onion & avocado \$14

**Arugula and Mixed Greens Salad** avocado, pears, spiced walnuts, dried cranberries, red onions & crumbled bleu cheese in a balsamic vinaigrette \$15

**Green Salad with Goat Cheese and Pistachios** mesclun, cucumber, red bell pepper, red onion, avocado, fresh goat cheese, & roasted pistachios in tangy vinaigrette \$16

**Dakota Cobb Salad** chopped chicken, lettuce, avocado, eggs, tomatoes, blue cheese, and crispy bacon with bleu cheese dressing \$19

**Avocado Salad**- drizzled with extra virgin olive oil & balsamic vinaigrette \$17

## ADD EXTRA ON SALAD

Sliced Chicken Breast \$6

Crumbled Bacon \$4

Grilled Shrimp \$9

## THIN CRISPY PIZZAS

**Margherita** Parmesan & mozzarella cheese, sliced tomato, basil & tomato sauce \$14

**Mushroom & Asparagus** mozzarella, white wine & San Marzano tomato sauce \$15

**Spicy Fennel Sausage** crumbled with mozzarella; jalapeno & tomato sauce \$17

**Prosciutto, Sun-dried Tomato & Mozzarella** with San Marzano tomato sauce \$17

**Shrimp & Asparagus** with mozzarella & tomato sauce \$17

**Pepperoni** with mozzarella in a light tomato sauce \$15

## PASTA DISHES

**Mushroom Stuffed Rigatoni** white wine, cream, Parmesan & parsley \$16

**Pumpkin Stuffed Ravioli** in a sage pink cream sauce \$16

**Capellini** with cherry tomatoes & basil tossed in olive oil & garlic \$16

**Penne al la Vodka** with sliced chicken breast \$16

**Penne** with prosciutto, roasted peppers & goat cheese \$18

**Fettuccini** with pancetta, asparagus & peas in a creamy white basil sauce \$16

**Linguini with Shrimp** in a white wine & butter sauce with spinach & lemon zest \$20

**Lobster Stuffed Ravioli** with Tomato Cream Sauce \$20

## ENTREES

**Atlantic Salmon Fillet with at Dijon Mustard Crust** served with mashed potatoes and sautéed spinach \$22

**Savory Lemon Chicken Breast** served with market vegetable in a white wine butter sauce \$17

## DESSERTS

**Tiramisu** espresso soaked lady fingers topped with mascarpone and cocoa \$9

**New York Style Cheesecake** made with cream cheese and ricotta with strawberry sauce \$9

**Red Velvet Cake** prepared as a layer cake topped with cream cheese \$9

**Chocolate Lava Cakes** served with Vanilla Ice Cream \$10

**Triple Mousse** 3 layer flourless chocolate mousse cake \$9