

dawson's

S T E A K H O U S E

STARTERS

SEA

*Pan Seared Scallops 33

Honey Mustard Yogurt Cream
Stonefruit Salsa
Brassfield, Pinot Gris, High Valley 10

Dungeness Crab Cakes 34

Roasted Summer Corn Relish
Chipotle Remoulade
Newton, "Skyside", Chardonnay, Sonoma 12

Chilled Shrimp Cocktail 17

Poached Shrimp, Lemon
Bloody Mary Cocktail Sauce
Swanson, Pinot Grigio, San Benito 14

Lobster Mac & Cheese 29

Campanelle Pasta, Lobster, Leek Confit
St. Andre Cheese, Baby Sweet Peppers
Stags' Leap, Chardonnay, Napa Valley 15

SALAD

Dawson's Caesar Salad 14

Sweet Gem Lettuce, White Anchovy
House-Made Caesar Dressing
Olive Oil Focaccia Crouton
Parmigiano Reggiano Cheese
Duckhorn, Sauvignon Blanc, Napa 15

Baby Iceberg Salad 14

House-Made Ranch Dressing
Point Reyes Blue Cheese, Scallions
Toy Box Tomatoes, Slab Bacon
Seaglass, Riesling, Monterey 12

Dawson's House Salad 14

Farm Fresh Greens, Grilled Peaches
Pickled Shallots, Candied Pecans
Goat Cheese, Raspberry Vinaigrette
Matanzas Creek, Sauvignon Blanc, Sonoma 11

LAND

Onion & Leek Soup 14

Gruyere Cheese, Garlic Croutons
Provenance Vineyards, Merlot, Napa 13

Prime Rib Crostini 22

Shaved Prime Rib, Roasted Garlic
Sourdough Crostini, Crispy Shallots
Whipped Sierra Nevada Feta Cheese
Mustard Vinaigrette
Domaine Carneros, "Brut Cuvée", Carneros 15

Roasted Red Pepper Deviled Eggs 14

Arugula Pesto, Slow Roasted Tomato
Stags' Leap, Chardonnay, Napa Valley 15

Cheese Plate 12

Marin Country Triple Crème Brie
Strawberries, Saba, Candied Pecans
Brady, Cabernet Franc, Paso Robles 14

MAIN COURSES

*BUTCHER BLOCK

All Steaks Served with a Choice of Dawson's Red Wine Demi-Glace,
Béarnaise, or Chimichurri & Served with Farmer's Market Vegetables

Filet -Niman Ranch- 8oz 46

Groth, Cabernet Sauvignon, Napa Valley 20

C.A.B. Prime Ribeye 16oz 55

Silver Oak, Cabernet Sauvignon, Alexander Valley 28

New York Strip -Niman Ranch- 12oz 54

Pahlmeyer, Red Blend, "Jayson" Napa Valley 20

Spice Crusted Top Sirloin 8oz 38

Melville, Syrah, "Verna's Vineyard", Santa Barbara 16

Grilled Pork Chop 35

Geyser Peak Winery, Malbec, Alexander Valley 13

Grilled Rack of Lamb 69

Red Wine Mint Sauce
Trefethen, Merlot, Oak Knoll District, Napa Valley 15

CRUSTS

Black Garlic Butter 3

Truffle Butter 3

Horseradish Parsley Butter 3

Blue Cheese Butter 3

ADDITIONAL SAUCES

Béarnaise 3

Chimichurri 3

Red Wine Demi-Glace 3

SIDES

Buttered Corn, Scallions, Mexican Crema 11

Classic Whipped Potatoes 9

Loaded Baked Potato 11

Wild Mushrooms with Garlic & Rosemary 13

Dawson's Creamed Spinach 9

Garlic Parmesan Tator Tots 9

Market Vegetable of the Day 8

HOUSE SPECIALTIES

Pan Roasted Mary's Chicken 28

Green Beans, Maitake Mushrooms, Cipollini Onions
Tarragon Chicken Jus, Goat Cheese Polenta Cake
Ca'Momi, Chardonnay, Napa Valley 16

Seafood Cioppino 65

Lobster, Scallops, Prince Edward Island Mussels
Manila Clams, Shrimp, Market Fish, Grilled Bread
Seghesio, Zinfandel, Sonoma 13

Norma's Pasta 23

Tagliatelle Pasta, Heirloom Tomato Sauce, Japanese Eggplant
Laura Chenel Goat Cheese, Basil
Rancho Sisquoc, Pinot Noir, Santa Barbara 13

Market Fish MP

Chef's Preparation

*Chef's Burger 21

Northern California Beef, Fiscalini Farmstead Cheddar
Shaved Red Onions, Heirloom Tomato, Sweet Gem Lettuce
Remoulade Sauce, Brioche Bun, French Fries
Belle Glos, Pinot Noir, "Clark & Telephone", Santa Maria Valley 18

DESSERTS

Roasted Peach Mascarpone Cheesecake 10

Burnt Almonds, Vanilla Bean Caramel
Marietta, Cabernet Sauvignon, "Armé", North Coast 16

Warm Mango Upside Down Cake 10

Passionfruit Curd
Stags' Leap, Chardonnay, Napa Valley 15

Vo's Carrot Cake 10

Crispy Carrot Curls, Vanilla Bean Caramel
Seaglass, Riesling, Monterey 12

German Chocolate Layer Cake 10

Pecan Coconut Filling, Chocolate Ganache
Outlot, Cabernet Sauvignon, Alexander Valley 12

Strawberry Tart 10

Cornflake Crust, Banana Custard Cream, Whipped Cream,
Strawberry Coulis
Arbe Garbe, Malvasia Bianca, "Malvasie" Sonoma 15

Luciano's Vanilla Bean Gelato 5

Luciano's Lemon Sorbet 5

*Served raw or undercooked or contains raw or undercooked ingredients.

*Many of our dishes use nuts, shellfish and/or unique imported

ingredients. Please let us know if you have any food allergies.

*Consuming raw or undercooked meats, poultry, seafood,

shellfish or eggs may increase your risk of foodborne illnesses

especially if you have certain medical conditions

*18% gratuity added for parties of 6 or more.