

# dawson's

S T E A K H O U S E

## STARTERS

### SEA

#### \*Pan Seared Scallops 35

Brown Butter & Celery Root Puree  
Sage, Persimmon & Fennel Salad  
*Brassfield, Pinot Gris, High Valley 10*

#### Dungeness Crab Cakes 36

Crab Apple & Ginger Slaw  
Horseradish Remoulade  
*Newton, "Skyside", Chardonnay, Sonoma 12*

#### Chilled Shrimp Cocktail 20

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

#### Lobster Mac & Cheese 31

Campanelle Pasta, Lobster, Leek Confit  
Brie 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, North Coast 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

Roasted Beets, Harvest Field Greens  
Herb Marinated Feta, Shaved Fennel  
Port Balsamic Vinaigrette, Citrus  
*Matanzas Creek, Sauvignon Blanc, Sonoma 11*

### LAND

#### Onion & Leek Soup 14

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

#### Prime Rib Crostini 24

Shaved Prime Rib, Roasted Garlic  
Sourdough Crostini, Crispy Shallots  
Whipped Feta Cheese  
Mustard Vinaigrette  
*Roederer Estate, "Brut", Anderson Valley 16*

#### Mexicali Deviled Eggs 14

Cabbage Slaw, Avocado Puree  
*Stags' Leap, Chardonnay, Napa Valley 15*

#### Cheese Plate 12

Midnight Moon, Local Grapes  
Saba, Candied Pecans  
*Brady, Cabernet Franc, Paso Robles 14*

## MAIN COURSES

### \*BUTCHER BLOCK

All Steaks Served with a Choice of Béarnaise, Chimichurri  
Or Dawson's Red Wine Demi-Glace

#### Filet -Niman Ranch- 8oz 50

*Groth, Cabernet Sauvignon, Napa Valley 20*

#### C.A.B. Prime Ribeye 16oz 65

*Silver Oak, Cabernet Sauvignon, Alexander Valley 28*

#### New York Strip -Niman Ranch- 12oz 56

*Pahlmeyer, Red Blend, "Jayson" Napa Valley 20*

#### Spice Crusted Top Sirloin 8oz 44

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

#### Grilled Pork Chop 39

*Geyser Peak Winery, Malbec, Alexander Valley 13*

#### Grilled Rack of Lamb 65

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

### CRUSTS

#### Black Garlic Butter 3

#### Truffle Butter 3

#### Horseradish Parsley Butter 3

#### Kimchi Butter 3

### ADDITIONAL SAUCES

#### Béarnaise 4

#### Chimichurri 4

#### Red Wine Demi-Glace 4

### SIDES

#### Roasted Brussel Sprouts, Balsamic Onion Jam, Bacon 13

#### Classic Whipped Potatoes 10

#### Loaded Baked Potato 12

#### Wild Mushrooms with Garlic & Rosemary 15

#### Dawson's Creamed Spinach 10

#### Garlic Parmesan Tator Tots 10

#### Florentino Cauliflower, Lemon, Garlic 11

### HOUSE SPECIALTIES

#### Pan Roasted Mary's Chicken 34

Swiss Chard, Trumpet Mushrooms  
Barley Risotto, Herb Chicken Jus  
*Ca'Momi, Chardonnay, Napa Valley 16*

#### 24 Hour Short Rib 52

Housemade IPA BBQ Sauce  
*Foppiano Vineyards, Petite Sirah, Russian River Valley 16*

#### Seafood Cioppino 69

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

#### Delicata Squash Pasta 27

Tagliatelle Pasta, Kale & Pepita Pesto, Florentino Cauliflower  
Roasted Delicata Squash, Pecorino Romano Cheese  
*Rancho Sisquoc, Pinot Noir, Santa Barbara 13*

#### Market Fish MP

Chef's Preparation

#### \*Chef's Burger 23

Northern California Beef, Fiscalini Farmstead Cheddar  
Shaved Red Onions, Heirloom Tomato, Sweet Gem Lettuce  
Remoulade Sauce, Brioche Bun, French Fries  
*Belle Glos, Pinot Noir, "Dairyman", Russian River 18*

### DESSERTS

#### White Chocolate Cranberry Bread Pudding 12

Port Poached Pear, Spiced Crème Anglaise  
*Marietta, Cabernet Sauvignon, "Armé", North Coast 16*

#### Warm Apple Pecan Upside Down Cake 12

Spiced Crème Anglaise  
*Stags' Leap, Chardonnay, Napa Valley 15*

#### Vo's Carrot Cake 12

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

#### German Chocolate Layer Cake 12

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

#### Pumpkin Crème Brulee 12

Candied Ginger Molasses Cookie  
*Arbe Garbe, Malvasia Bianca, "Malvasie" Sonoma 15*

#### Luciano's Vanilla Bean Gelato 6

#### Luciano's Lemon Sorbet 6

\*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.