

dawson's

S T E A K H O U S E

STARTERS

SEA

*Pan Seared Scallops 34

Sunchoke Puree, Sugar Snap Pea
Lemon, Smoked Olive Oil
Brassfield, Pinot Gris, High Valley 10

Dungeness Crab Cakes 35

Tarragon Remoulade, Pickled Chiles
Citrus-Fennel Salad
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
Ca'Momi, Chardonnay, Napa Valley 16

SALAD

Dawson's Caesar Salad 9 / 14

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

Baby Iceberg Salad 8 / 12

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

Dawson's House Salad 10 / 14

Arugula, Frisée, Soft Poached Egg
Crispy Mushrooms, Watermelon Radish
Shaved Point Reyes Toma Cheese
Sherry Maple Truffle Vinaigrette
Matanzas Creek, Sauvignon Blanc, Sonoma 12

LAND

Onion & Leek Soup 14

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

Prime Rib Pot Pies 23

Prime Rib Chili, Roasted Garlic
Fiscallini Cheese, Crispy Shallots
Roederer Estate, "Brut", Anderson Valley 16

BLT Deviled Eggs 14

Slow Roasted Tomatoes, Bacon
Brioche Chip, Chives
Swanson, Pinot Grigio, San Benito 14

The Cheese Plate 12

Burrata, Pickled Beets, Hazelnuts
Red Vein Sorrel, Saba
Brady, Cabernet Franc, Paso Robles 13

MAIN COURSES

*BUTCHER BLOCK

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

Filet -Niman Ranch- 8oz 50

Groth, Cabernet Sauvignon, Napa Valley 23

C.A.B. Prime Ribeye 16oz 65

Silver Oak, Cabernet Sauvignon, Alexander Valley 29

New York Strip -Niman Ranch- 12oz 56

Pahlmeyer, Red Blend, "Jayson" Napa Valley 23

Spice Crusted Top Sirloin 8oz 44

Melville, Syrah, "Verna's Vineyard", Santa Barbara 17

C.A.B. Hanger Steak 8oz 36

Brady, Cabernet Franc, Paso Robles 13

Grilled Pork Chop 12oz 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

ADDITIONAL SAUCES

Béarnaise 4

Chimichurri 4

Salsa Macha 4

Red Wine Demi-Glace 4

SIDES

Delta Asparagus, Lemon Beurre Blanc 6 / 10

Roasted Rainbow Cauliflower, Salsa Macha 6 / 10

Wild Mushrooms with Garlic & Rosemary 8 / 13

Dawson's Creamed Spinach 6 / 10

Garlic Parmesan Tator Tots, Spicy Truffle Ranch 6 / 10

Classic Whipped Potatoes 6 / 10

Loaded Baked Potato 12

HOUSE SPECIALTIES

Pan Roasted Mary's Chicken 34

Roasted Marble Potatoes, Cippolini Onion Confit
Lemon Garlic Broccolini, Dijon Mustard Chicken Jus
Ca'Momi, Chardonnay, Napa Valley 16

24 Hour Short Rib 16oz 52

House-Made IPA BBQ Sauce
Foppiano Vineyards, Petite Sirah, Russian River Valley 13

Seafood Cioppino 69

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

Asparagus & Mushroom Pasta 27

Bucatini Pasta, Wild Mushrooms, Delta Asparagus
Roasted Garlic & Mushroom Mornay Sauce, Parmesan
Rancho Sisquoc, Pinot Noir, Santa Barbara 13

Market Fish MP

Chef's Preparation

*Chef's Burger 23

Northern California Beef, Point Reyes Toma Cheese
Shaved Red Onions, Heirloom Tomato, Sweet Gem Lettuce
Remoulade Sauce, Brioche Bun, Truffle Parmesan Fries
Belle Glos, Pinot Noir, "Dairyman", Russian River 19

DESSERTS

Lemon "Meringue Pie" Cheesecake 11

Mascarpone Cheesecake, Lemon Curd
Torched Meringue, Raspberry Coulis
Roederer Estate, "Brut", Anderson Valley 16

Milk Chocolate Truffle Bread Pudding 11

Bananas Foster Sauce, Vanilla Bean Gelato
Seghesio, Zinfandel, Sonoma 13

Vo's Famous Carrot Cake 11

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

Chocolate Layer Crunch Cake 11

Bittersweet Chocolate Ganache, Chocolate Mousse
Cornflake Crunch, Apricot Coulis
Seventy Five, Cabernet Sauvignon, California 12

Pistachio Cherry Crème Brulee 11

Amarena Cherry, Pistachio Cherry Biscotti
Arbe Garbe, Malvasia Bianca, "Malvasie" Sonoma 15

Luciano's Vanilla Bean Gelato 5

Luciano's Strawberry 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.