
STARTERS

SEA

***Pan Seared Scallops 35**

Green Pea Hummus, Lemon Vinaigrette
Pickled Ginger & Cucumber Relish
Brassfield, Pinot Gris, High Valley 10

Dungeness Crab Cakes 36

Basil Remoulade, Watermelon Relish
Pickled Shallots, Ancho Chili Crisp, Mint
Groth, Chardonnay, Napa Valley 18

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 10 / 15

Sweet Gem Lettuce, White Anchovy
Olive Oil Focaccia Crouton
Parmigiano Reggiano, Cured Egg Yolk
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 / 15

Baby Greens, Grilled Nectarine
Pickled Shallots, Sunflower Seeds
Purple Haze Goat Cheese
Cherry Tarragon Vinaigrette
Matanzas Creek, Sauvignon Blanc, Sonoma 12

LAND

Onion & Leek Soup 14

Gruyere Cheese, Garlic Croutons
Kunde, Merlot, Sonoma 13

Prime Rib Bruschetta 22

Toasted Baguette, Smoked Blue Cheese
Shaved Prime Rib, Crispy Shallots
Tomato Jam, Saba Glaze
Roederer Estate, "Brut", Anderson Valley 16

Summer Devil's Eggs 14

Smoked Carrot Puree, Avocado, Cilantro
Roasted Corn, Jalapeño Chips
Swanson, Pinot Grigio, San Benito 14

Camembert Fritters 16

Rouge et Noir Camembert
Spicy Apricot Chutney, Baby Cress
Newton, Chardonnay, "Skyside", Sonoma 12

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

Faust, 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

Purlieu, Cabernet Sauvignon, "Le Pich", Napa Valley 20

Spice Crusted Top Sirloin 8oz 44

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

Australian Wagyu Bavette Steak 8oz 46

Brady, Cabernet Franc, Paso Robles 13

Grilled Pork Chop 12oz 39

Marietta, Cabernet Sauvignon, "Armé", North Coast 16

Grilled Rack of Lamb 65

Red Wine Mint Sauce
Stag's Leap, Red Blend, "Hands of Time", Napa Valley 20

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 8 / 12**Summer Squash, Sun Dried Tomatoes, Pumpkin Seeds 8 / 12****Wild Mushrooms with Garlic & Rosemary 8 / 13****Dawson's Creamed Spinach 8 / 12****Garlic Parmesan Tator Tots, Spicy Truffle Ranch 8 / 12****Classic Whipped Potatoes 8 / 12****Loaded Baked Potato 12**

**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.*

HOUSE SPECIALTIES

Pan Roasted Mary's Chicken 35

Citrus Marinade, Warm Farro Salad, Fried Artichokes
Toy Box Tomatoes, Arugula, Eggplant Feta Puree
MacRostie, Chardonnay, Sonoma Coast 15

Achiote Beef Kebabs 42

Grilled Corn Salad, Chimichurri, Salsa Macha
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

Heirloom Tomato Pappardelle 27

Roasted Heirloom Tomato Sauce, Shaved Summer Squash
Cerignola Olives, Whipped Ricotta, Basil Oil
Atlas Peak, American Super Tuscan, Napa Valley 16

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

"Neapolitan" Cheesecake 12

Vanilla Bean Whipped Cream, Strawberry Compote
Sugar Cone Tuile
Roederer Estate, "Brut", Anderson Valley 16

Peach Bellini Creamsicle 12

Peach Mousse, Peach Compote, Champagne Gelee
Almond Shortbread
Brassfield, Pinot Gris, High Valley 10

Vo's Famous Carrot Cake 12

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

Warm Graham Cracker Cake 12

Bittersweet Chocolate Ganache, Torched Fluff
Heitz Cellars, Grignolino, Napa Valley 15

Vietnamese Coffee Crème Brulee 12

Coconut Macaron
Arbe Garbe, Malvasia Bianca, "Malvasie" Sonoma 15

Luciano's Vanilla Bean Gelato 5**Luciano's Strawberry Lemon Sorbet 5**