

dawson's

S T E A K H O U S E

STARTERS

SEA

*Pan Seared Scallops 37

Sweet Potato Puree, Shaved Fennel
Lemon Sage Brown Butter, Pine Nuts
Brassfield, Pinot Gris, High Valley 10

Dungeness Crab Cakes 35

Creole Remoulade, Celery Root Relish
Micro Wasabi
Groth, Chardonnay, Napa Valley 18

Chilled Shrimp Cocktail 21

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
MacRostie, Chardonnay, Sonoma Coast 15

SALAD

Dawson's Caesar Salad 10 / 18

Little 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 10 / 18

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

Dawson's House Salad 10 / 18

Baby Greens, Black Mission Figs
Marcona Almonds, Pomegranates
Humboldt Fog Goat Cheese
Fig Balsamic Vinaigrette
Swanson, Pinot Grigio, San Benito 14

LAND

Onion & Leek Soup 14

Gruyere Cheese, Garlic Croutons
Kunde, Merlot, Sonoma 13

Prime Rib Crostini 23

Smoked Humboldt Fog Goat Cheese
Saba, Tomato Jam, Crispy Shallots
Matanzas Creek, Sauvignon Blanc, Sonoma 12

Black Truffle Devil's Eggs 14

Fingerling Potato Chips, Chives
Roederer Estate, "Brut", Anderson Valley 16

Wild Mushroom Tart 20

Puff Pastry, Boursin Cheese, Hazelnuts
Red Vein Sorrel, Red Wine Reduction
Rancho Sisquoc, Pinot Noir, Santa Barbara 16

Roasted Beets 16

Baby Red & Gold Beets, Maple Labne
Petit Cress, Pistachio Basil Crumble
Cider Vinaigrette
Ca'Momi, Chardonnay, Napa Valley 16

MAIN COURSES

*BUTCHER BLOCK

All steaks served with one complimentary choice of crust, and one complimentary choice of sauce. Additional crusts & sauce selections are subject to an upcharge.

Filet 8oz 58

Faust, Cabernet Sauvignon, Napa Valley 23

C.A.B. Prime Ribeye 14oz 65

Silver Oak, Cabernet Sauvignon, Alexander Valley 29

New York Strip 12oz 56

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

Australian Wagyu Bavette Steak 8oz 50

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

Dawson's Bone-in Porterhouse 22oz 85

Brady, Cabernet Franc, Paso Robles 13

Grilled Pork Tomahawk 22oz 55

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

Grilled Rack of Elk 75

Black Currant Demi-Glace
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

ENHANCERS

El Oscar Style 14

Jumbo Shrimp, White Wine Butter Sauce 12

Grilled Buttered Lobster Tail 36

Point Reyes Blue Cheese & Bacon Jam 8

HOUSE SPECIALTIES

Pan Roasted Mary's Chicken 35

Parsnip Puree, Glazed Cippolini Onions, Haricot Vert
Maitake Mushroom, Cider Gastrique
MacRostie, Chardonnay, Sonoma Coast 15

Mole Braised Bone-In Bison Shortrib 58

Root Vegetable Hash, Horseradish Gremolata
Atlas Peak, American Super Tuscan, Napa Valley 16

Seafood Cioppino 69

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

Butternut Squash & Kale Pasta 26

Tagliatelle, Roasted Butternut Squash Mornay Sauce
Pecorino Romano, Moroccan Spiced Pumpkin Seed Crumble
Groth, Chardonnay, Napa Valley 18

Market Fish MP

Chef's Preparation

*Chef's Burger 28

American Wagyu Beef, Point Reyes Toma Cheese
Shaved Red Onions, Heirloom Tomato, Sweet Gem Lettuce
Remoulade Sauce, House Made Pickles, Sesame Seed Bun
Truffle Parmesan French Fries
Belle Glos, Pinot Noir, "Dairyman", Russian River 19

SIDES

Haricot Vert Almondine, Brown Butter, Lemon 8 / 13

Maple Bacon Glazed Carrots 8 / 13

Wild Mushrooms with Garlic & Rosemary 8 / 13

Dawson's Creamed Spinach 8 / 13

Garlic Parmesan Tator Tots, Spicy Truffle Ranch 8 / 13

Classic Whipped Potatoes 8 / 13

Loaded Baked Potato 13

*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.