

dawson's

S T E A K H O U S E

STARTERS

SEA

*Pan Seared Scallops 37

White Bean Puree, Preserved Tomato
Braised Leeks
Brassfield, Pinot Gris, High Valley 11

Dungeness Crab Cakes 35

Piquillo Pepper Remoulade
Citrus Frisée Salad
Groth, Chardonnay, Napa Valley 19

Chilled Shrimp Cocktail 21

Poached Shrimp, Lemon
Bloody Mary Cocktail Sauce
Swanson, Pinot Grigio, San Benito 15

Lobster Mac & Cheese 31

Campanelle Pasta, Lobster, Leek Confit
Brie Cheese, Baby Sweet Peppers
MacRostie, Chardonnay, Sonoma Coast 16

Dungeness Crab Tart 23

Sesame Puff Pastry, Petit Herb Salad
English Pea Hummus
Groth, Chardonnay, Napa Valley 19

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
Ca'Momi, Chardonnay, Napa 16

Baby Iceberg Salad 10 / 18

Toy Box Tomatoes, Slab Bacon
Scallions, Point Reyes Blue Cheese
House-Made Ranch Dressing
Seaglass, Riesling, Monterey 13

Dawson's House Salad 10 / 18

Baby Greens, Watermelon Radish
Avocado, Spiced Moroccan Pistachios
Valley Ford Gorgonzola, Medjool Dates
Blood Orange Pistachio Vinaigrette
Swanson, Pinot Grigio, San Benito 15

LAND

Onion & Leek Soup 14

Gruyere Cheese, Garlic Croutons
Kunde, Merlot, Sonoma 14

Beef Carpaccio 23

Potato Manchego Croquette
Black Truffle Aioli
Rancho Sisquoc, Pinot Noir, Santa Barbara 14

Goat Cheese Devil's Eggs 14

Arugula Chimichurri, Crispy Prosciutto
Matanzas Creek, Sauvignon Blanc, Sonoma 17

Cheese Fonduta 20

Smoked Humboldt Fog, Cherry Mostarda
Grilled Bread, Red Endive
Pickled Vegetables
Duckhorn, Sauvignon Blanc, North Coast 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.

Harris Ranch Filet Mignon 8oz 58

Faust, Cabernet Sauvignon, Napa Valley 23

C.A.B. Prime Ribeye 14oz 65

Silver Oak, Cabernet Sauvignon, Alexander Valley 32

C.A.B. 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 18

Dawson's Bone-in Porterhouse 22oz 85

Brady, Cabernet Franc, Paso Robles 14

Dry Aged Flannery Rib Steak 24oz 100

Foppiano Vineyards, Petite Sirah, Russian River 13

Vande Rose Duroc Pork Chop 15oz 44

Marietta, Cabernet Sauvignon, "Armé", North Coast 17

Grilled Rack of Elk 75

Black Currant Demi-Glace
Stag's Leap, Red Blend, "Hands of Time", Napa Valley 23

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

Fingerling Potato, Spring Onion-Fennel Confit
Wild Mushrooms, Whole Grain Mustard Jus
MacRostie, Chardonnay, Sonoma Coast 16

Pan Seared Cauliflower "Steak" 28

Sweet Potato & Coconut Puree, Chimichurri
Atlas Peak, American Super Tuscan, Napa Valley 17

Seafood Cioppino 69

Lobster, Scallops, Shrimp, Prince Edward Island Mussels
Snow Crab Claws, Manila Clams, Market Fish, Grilled Bread
Seghesio, Zinfandel, Sonoma 14

Pasta Asparagi 26

Fresh Linguine, Asparagus Lemon Pesto, Shrimp
Preserved Egg Yolk, Point Reyes Toma
Groth, Chardonnay, Napa Valley 19

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 Pickle, Sesame Seed Brioche
Truffle Parmesan French Fries
Belle Glos, Pinot Noir, "Dairyman", Russian River 20

SIDES

Asparagus, Lemon Buerre Blanc 8 / 13

Roasted Sunchoke, Bacon Jam 8 / 13

Wild Mushrooms with Garlic & Rosemary 8 / 13

Cauliflower Gratin, Sourdough Truffle Crust 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.*