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## STARTERS

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### SEA

**\*Pan Seared Scallops 37**

Sweet Corn Truffle Puree  
Corn Succotash

*MacRostie, Chardonnay, Sonoma Coast 16*

**Dungeness Crab Cakes 35**

Piquillo Pepper Remoulade  
Green Tomato Chow Chow

*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**

Sweet 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, Grilled Peaches

Valley Ford Gorgonzola, Almonds

Blackberry Sherry Vinaigrette

*Swanson, Pinot Grigio, San Benito 15*

**Thai Caprese 14**

Black Kumato Tomato, Thai Basil Purée

DiStefano Burrata, Thai Chili EVOO

Butterfly Pea Flower Vinegar

*Matanzas Creek, Sauvignon Blanc, Sonoma 12*

### LAND

**Onion & Leek Soup 14**

Gruyere Cheese, Garlic Croutons  
*Kunde, Merlot, Sonoma 14*

**Dawson's Croquettes 23**

Yukon Potato & Manchego Croquette

Black Truffle Aioli, Summer Truffles

*Ca'Momi, Chardonnay, Napa 16*

**Saffron Deviled Eggs 14**

Crispy Chicken Skin, Mike's Hot Honey

*Roederer Estate, "Brut", Anderson Valley 17*

**Beef Carpaccio 23**

Filet Mignon, Crispy Mushrooms

Baby Artichokes, Shaved Toma Cheese

Caper Berries, Horseradish Crema

*Rancho Sisquoc, Pinot Noir, Santa Barbara 14*

**Point Reyes Quinta Cheese 19**

Wildberry Chutney, Grilled Bread

*Duckhorn, Sauvignon Blanc, North Coast 16*

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## MAIN COURSES

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### \*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. Ribeye 14oz 65**

*Silver Oak, Cabernet Sauvignon, Alexander Valley 36*

**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 14*

**Vande Rose Duroc Pork Chop 15oz 44**

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

**Grilled Rack of Elk 75**

*Dough, Cabernet Sauvignon, North Coast 13*

### CRUSTS

**Black Garlic Butter 3**

**Truffle Butter 3**

**Horseradish Parsley Butter 3**

### ADDITIONAL SAUCES

**Béarnaise 4**

**Chimichurri 4**

**Green Romesco 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**

**Sterling Sturgeon Caviar, 1oz 80**

**Brioche, Crème Fraiche, Chives**

### HOUSE SPECIALTIES

**Pan Roasted Mary's Chicken 35**

Poblano & Goat Cheese Polenta, Baby Corn

Bloomsdale Spinach, Roasted Red Bell Pepper Sauce

*Cold Spring, Cinsault, "Swansborough", El Dorado 15*

**Eggplant Parmesan 28**

Heirloom Tomato Pomodoro Sauce

*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 13*

**Summer Pasta 26**

Mafaldine Pasta, Toybox Squash, Garlic, Shallot, Thai Basil

Heirloom Tomato Pomodoro Sauce, Pecorino-Toscana

*Atlas Peak, American Super Tuscan, Napa Valley 17*

**Market Fish MP**

Chef's Preparation

**\*Chef's Burger 29**

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**

**Green Beans Almondine, Rosemary Marcona Almonds 8 / 13**

**Wild Mushrooms with Garlic & Rosemary 8 / 13**

**Baby Corn, Feta, Mexican Crema, Aleppo Chili 8 / 13**

**Dawson's Creamed Spinach 8 / 13**

**Toybox Squash Gratin, Sourdough Herb Crust 8 / 13**

**Classic Whipped Potatoes 8 / 13**

**Loaded Baked Potato 13**

*\*18% service charge added for parties of 6 or more.\**

*\*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*