

dawson's

S T E A K H O U S E

STARTERS

SEA

*Pan Seared Scallops 38

Creamy Walnut Sauce, Pomegranate
Roasted Poblano & Fennel Confit
MacRostie, Chardonnay, Sonoma Coast 17

Dungeness Crab Cakes 37

Horseradish Caper Remoulade
Granny Smith Apple & Fennel Slaw
Groth, Chardonnay, Napa Valley 20

Chilled Shrimp Cocktail 21

Poached Shrimp, Lemon
Bloody Mary Cocktail Sauce
Swanson, Pinot Grigio, San Benito 16

Lobster Mac & Cheese 31

Campanelle Pasta, Lobster, Leek Confit
Brie Cheese, Baby Sweet Peppers
Newton, Chardonnay, "Skyside", Sonoma 13

Sterling Sturgeon Caviar 80

1 Ounce Caviar, Toasted Brioche
Chives, Crème Fraiche
Roederer Estate, "Brut", Anderson Valley 18

Market Oysters MP

Pineapple Shallot Mignonette, Lemon
Bloody Mary Cocktail Sauce
Matanzas Creek, Sauvignon Blanc, Sonoma 12

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 18

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 Mixed Greens, Toasted Hazelnuts
Honey Poached Pears, Gorgonzola
Pear Vinaigrette
Swanson, Pinot Grigio, San Benito 16

Warm Mushroom Salad 14

Miso Caramelized Oyster Mushrooms
Crispy Leeks, Togarashi Spiced Avocado
Arugula, Frisée
Matanzas Creek, Sauvignon Blanc, Sonoma 12

LAND

Onion & Leek Soup 14

Gruyere Cheese, Garlic Croutons
Kunde, Merlot, Sonoma 15

Dawson's Croquettes 23

Yukon Potato & Manchego Croquette
Black Truffle Aioli, Summer Truffles
Ca'Momi, Chardonnay, Napa 18

Dawson's Deviled Eggs 14

Kimchi, Togarashi, Green Onions
Seaglass, Riesling, Monterey 13

Beef Carpaccio 23

Filet Mignon, Enoki Mushrooms
Marinated Artichokes, Toma Cheese
Caper Berries, Horseradish Crema
Rancho Sisquoc, Pinot Noir, Santa Barbara 16

Chef's Charcuterie Plate 35

Collection of 3 Cheeses & 3 Meats
Grapes, House Made Chutney, Pecans
Grainy Mustard, Marinated Olives
Pickled Peppers, Sourdough Crostini
Duckhorn, Sauvignon Blanc, North Coast 18

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 26

C.A.B. Ribeye 14oz 65

Silver Oak, Cabernet Sauvignon, Alexander Valley 40

C.A.B. New York Strip 12oz 56

Purlieu, Cabernet Sauvignon, "Le Pich", Napa Valley 22

Australian Wagyu Bavette Steak 8oz 50

Melville, Syrah, "Verna's Vineyard", Santa Barbara 19

Dawson's Bone-in Porterhouse 22oz 85

Brady, Cabernet Franc, Paso Robles 15

Dry Aged Flannery Rib Steak 24oz 100

Foppiano Vineyards, Petite Sirah, Russian River 15

Vande Rose Duroc Pork Chop 15oz 44

Marietta, Cabernet Sauvignon, "Armé", North Coast 18

Grilled Rack of Elk 75

Dough, Cabernet Sauvignon, North Coast 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

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 Half Chicken 35

Mushroom Gruyere Bread Pudding, Braised Rainbow Chard
French Mustard Sauce
Cold Spring, Cinsault, "Swansborough", El Dorado 17

Seafood Cioppino 69

Lobster, Scallops, Shrimp, Prince Edward Island Mussels
Snow Crab Claws, Manila Clams, Market Fish, Grilled Bread
Seghesio, Zinfandel, Sonoma 15

Butternut Squash & Kale Pasta 27

Tagliatelle, Roasted Butternut Squash, Mornay Sauce
Pecorino Romano, Moroccan Spiced Pumpkin Seed Crumble
MacRostie, Chardonnay, Sonoma Coast 17

Barbeque Glazed Cauliflower 28

Point Reyes Toma Mac & Cheese, Braised Rainbow Chard
Atlas Peak, American Super Tuscan, Napa Valley 18

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 21

SIDES

Caramelized Brussel Sprouts, Bacon Jam, Local IPA 8 / 13

Wild Mushrooms with Garlic & Thyme 8 / 13

Green Beans Almondine, Rosemary Marcona Almonds 8 / 13

Dawson's Creamed Spinach 8 / 13

Roasted Cauliflower, Whipped Feta, Aleppo Chili 8 / 13

Sweet Potato Steak Fries, Salsa Macha, Cotija Cheese 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