

dawson's

S T E A K H O U S E

STARTERS

GREEN

Dawson's Caesar Salad 11 / 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 11 / 18

Toy Box Tomatoes, Bacon Lardons
Green Onions, Point Reyes Blue Cheese
House-Made Ranch Dressing
Seaglass, Riesling, Monterey 13

Dawson's House Salad 11 / 18

Oranges, Baby Mixed Greens
Watermelon Radish, Medjool Dates
Moroccan Spiced Labne, Pistachios
Lime-Orange Blossom Vinaigrette
Swanson, Pinot Grigio, San Benito 16

SEA

Sterling Sturgeon Caviar 90

1 Ounce Caviar, Crispy Hash Browns
Chives, Crème Fraîche
Roederer Estate, "Brut", Anderson Valley 18

Dungeness Crab Cakes 39

Stone Ground Remoulade, Micro Wasabi
Kohlrabi & Red Cabbage Slaw
Groth, Chardonnay, Napa Valley 20

Lobster Mac & Cheese 33

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

*Pan Seared Scallops 40

Sugar Snap Pea Puree, Pea Shoots
Lemon Pepper Salt, Crispy Prosciutto
MacRostie, Chardonnay, Sonoma Coast 17

Market Oysters MP

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

LAND

Onion & Leek Soup 15

Gruyere Cheese, Garlic Croutons
Brady, Cabernet Franc, Paso Robles 15

Dawson's Deviled Eggs 14

Bacon Jam, Béarnaise Aioli
Fingerling Potato Chips
Seaglass, Riesling, Monterey 13

Dawson's Steakhouse Chili 16

Fiscallini Cheddar, Sour Cream
Green Onion
Rancho Sisquoc, Pinot Noir, Santa Barbara 16

Chef's Charcuterie Plate 37

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 60

Faust, Cabernet Sauvignon, Napa Valley 26

C.A.B. Ribeye 14oz 67

Silver Oak, Cabernet Sauvignon, Alexander Valley 40

C.A.B. New York Strip 12oz 58

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

Australian Wagyu Bavette Steak 8oz 52

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

Dawson's Bone-in Porterhouse 22oz 87

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 46

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

Grilled Rack of Lamb 75

Dough, Cabernet Sauvignon, North Coast 15

ENHANCERS

El Oscar Style 16

Jumbo Shrimp, White Wine Butter Sauce 13

Grilled Buttered Lobster Tail 38

Point Reyes Blue Cheese & Bacon Jam 8

CRUSTS

Black Garlic Butter 3

Truffle Butter 3

Horseradish Parsley Butter 3

ADDITIONAL SAUCES

Béarnaise 4

Chimichurri 4

Dawson's Steak Sauce 4

Red Wine Demi-Glace 4

HOUSE SPECIALTIES

Pan Roasted Mary's Half Chicken 40

Root Vegetable & Mushroom Pot Pie, Herb Drop Biscuit
Mustard Cream Sauce

Cold Spring, Cinsault, "Swansborough", El Dorado 17

Seafood Cioppino 72

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

Asparagus Clam Pasta 35

Linguine, Clams, Chili Flake, White Wine, Asparagus
Fennel, Lemon Butter Sauce

MacRostie, Chardonnay, Sonoma Coast 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 21

SIDES

Asparagus, Beurre Blanc, Chives 9 / 13

Wild Mushrooms with Garlic & Thyme 9 / 13

Charred Baby Carrots, Coriander Honey Glaze, Chervil 9 / 13

Dawson's Creamed Spinach 9 / 13

Truffle Parmesan French Fries 9 / 13

Classic Whipped Potatoes 9 / 13

Loaded Baked Potato 14

20% 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