

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
MacRostie, Chardonnay, Sonoma Coast 17

Baby Iceberg Salad 11 / 18
Toy Box Tomatoes, Slab Bacon
Scallions, Point Reyes Blue Cheese
House-Made Ranch Dressing
A.V., Gewürztraminer, Alexander Valley 12

Dawson's House Salad 11 / 18
Pickled Peaches, Baby Mixed Greens
Shaved Watermelon Radish & Fennel
Humboldt Fog, Smoked Almonds
Buckwheat Honey & Verjus Vinaigrette
Terra d'Oro, Pinot Grigio, Clarksburg 12

SEA

Sterling Sturgeon Caviar 90
1 Ounce Caviar, Crispy Hash Browns
Chives, Crème Fraiche
Scharffenberger, "Brut", Anderson Valley 16

Dungeness Crab Cakes 39
White Bean Hummus, Micro Cilantro
Avocado Tomatillo Salsa
Cadre, Sauvignon Blanc, Edna Valley 17

Lobster Mac & Cheese 33
Campanelli Pasta, Lobster, Leek Confit
Fiscalini Cheddar, Shishito Peppers
Stags' Leap Winery, Chardonnay, Napa Valley 19

***Pan Seared Scallops 40**
Sweet Corn Soffrito, Pea Shoots
Charred Lime
MacRostie, Chardonnay, Sonoma Coast 17

Market Oysters MP
Pineapple Shallot Mignonette, Lemon
Bloody Mary Cocktail Sauce
Cadre, Sauvignon Blanc, Edna Valley 17

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

Steak Tartar 16
Soy Cured Egg Yolk, Petit Herb Salad
Grilled Bread
Tinto Rey, Tempranillo, Dunnigan Hills 13

Chef's Charcuterie Plate 37
Collection of 3 Cheeses & 3 Meats
Grapes, House Made Chutney, Pecans
Grainy Mustard, Marinated Olives
Pickled Peppers, Sourdough Crostini
St. Suprey, Sauvignon Blanc, North Coast 14

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
Architect, Cabernet Sauvignon, Alexander Valley 16

Prime Angus Ribeye 14oz 67
Foppiano Vineyards, Petite Sirah, Russian River 15

Prime Angus New York Strip 12oz 58
Purlieu, Cabernet Sauvignon, "Le Pich", Napa Valley 22

Australian Wagyu Bavette Steak 8oz 52
Cline, Syrah, Sonoma County 16

Dawson's Prime Bone-in Porterhouse 22oz 87
Brady, Cabernet Franc, Paso Robles 15

Dry Aged Flannery Rib Steak 24oz 100
Inkblot, Petite Verdot, Lodi 17

ENHANCERS

El Oscar Style 16
Jumbo Shrimp, White Wine Butter Sauce 13
Grilled Buttered Lobster Tail 39
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

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

HOUSE SPECIALTIES

Pan Roasted Mary's Half Chicken 40
Peruvian Style, Yukon Gold Potatoes, Aji Amarillo
Peruvian Green Sauce
Stags' Leap Winery, Chardonnay, Napa Valley 19

Seafood Cioppino 72
Lobster, Scallops, Shrimp, Prince Edward Island Mussels
Snow Crab Claws, Manila Clams, Market Fish, Grilled Bread
Seghesio, Zinfandel, Sonoma 15

Black Mussel & 'Nduja Pasta 35
Tagliatelle Pasta, Black Mussels, 'Nduja, Heirloom Tomato
White Wine, Parsley
Cadre, Sauvignon Blanc, Edna Valley 17

Market Fish MP
Chef's Preparation

Vande Rose Duroc Pork Chop 46
Heirloom Tomato & Grilled Peach Panzanella, Upland Cress
Pickled Red Onion, Basil, Bufallo Mozzarella, Peach Glaze
Seka Hills Extra Virgin Olive Oil
Tinto Rey, Tempranillo, Dunnigan Hills 13

Grilled Elk Chops 55
Huckleberry Demi, Dill Oil, Asparagus
Smoked Carrot Puree
Architect, Cabernet Sauvignon, Alexander Valley 16

***Chef's Burger 29**
American Wagyu Beef, Point Reyes Toma Cheese
Shaved Red Onions, Heirloom Tomato, Sweet Gem Lettuce
Black Garlic Aioli, 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
Vaudovan Creamed Corn, Crispy Chickpeas, Cilantro 9 / 13
Dawson's Creamed Spinach 9 / 13
Truffle Parmesan French Fries 9 / 13
Classic Whipped Potatoes 9 / 13
Loaded Baked Potato 14