

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
Roasted Beets, Baby Mixed Greens
Oranges, Shaved Fennel, Pecan Brittle
Cypress Grove Goat Cheese
Orange Blossom 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
Yuzu Miso Mayo, Kohlrabi Kimchi Slaw
Daikon Sprouts
Cadre, Sauvignon Blanc, Edna Valley 17

Lobster Mac & Cheese 34
Campanelli Pasta, Lobster, Tomatoes
Mascarpone Brie Cream, Fennel, Leek
Parmesan Sourdough Crust
Stags' Leap Winery, Chardonnay, Napa Valley 19

***Pan Seared Scallops 40**
Egg Yolk Truffle Sauce, Fried Leeks
Wild Mushrooms, Celery Root Puree
MacRostie, Chardonnay, Sonoma Coast 17

Market Oysters MP
Pineapple Shallot Mignonette, Lemon
Horseradish, 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

Peruvian Deviled Eggs 14
Salsa Verde, Black Olive Tapenade
Fingerling Potato Chips
St. Supéry, Sauvignon Blanc, Napa Valley 14

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

Chef's Charcuterie Plate 39
Collection of 3 Cheeses & 3 Meats
Grapes, House Made Chutney, Pecans
Grainy Mustard, Marinated Olives
Pickled Peppers, Sourdough Crostini
Shug, Pinot Noir, Sonoma Coast 12

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 62
Architect, Cabernet Sauvignon, Alexander Valley 16

Prime Angus Ribeye 14oz 70
Foppiano Vineyards, Petite Sirah, Russian River 15

Prime Angus New York Strip 12oz 60
Purlieu, Cabernet Sauvignon, "Le Pich", Napa Valley 22

Australian Wagyu Bavette Steak 8oz 53
Cline, Syrah, Sonoma County 16

Dawson's Prime Bone-in Porterhouse 22oz 91
Brady, Cabernet Franc, Paso Robles 15

Dry Aged Flannery Rib Steak 24oz 110
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
Roasted Root Vegetables, Trumpet Mushroom, Parsnip Puree
"Coq a Vin" Chicken Jus
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

Octopus Bolognese 35
Pappardelle Pasta, Whipped Burrata, Basil
Tinto Rey, Tempranillo, Dunnigan Hills 13

Market Fish MP
Chef's Preparation

Pomegranate Glazed Boar Shank 51
Kabocha Squash Puree, Grilled Castelfranco Radicchio
Tallegio Cheese Sauce
Atlas Peak, American Super Tuscan, Napa Valley 18

Grilled Elk Chops 65
Lingonberry Demi, Forest Oil, Potato Pave
Crispy Brussel Sprout Leaves
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

Caramelized Brussel Sprouts, Bacon Vinaigrette, Chives 9 / 13
Wild Mushrooms with Garlic & Thyme 9 / 13
Fried Cauliflower, Anchovy Lemon Vinaigrette, Mint 9 / 13
Dawson's Creamed Spinach 9 / 13
Truffle Parmesan French Fries 9 / 13
Classic Whipped Potatoes 9 / 13
Loaded Baked Potato 14