

dawson's

S T E A K H O U S E

STARTERS

SALADS

Dawson's Caesar Salad 10

Baby Romaine, Caesar Dressing
Cured Egg Yolk, Parmesan Cheese
Garlic Focaccia Croutons
ZD, Chardonnay, Napa 16

Baby Iceberg Salad 10

Iceberg Lettuce, House Made Ranch
Heirloom Cherry Tomatoes, Slab Bacon
Point Reyes Bleu Cheese
Bouchaine, Riesling, Carneros 12

Avocado Grapefruit Salad 11

Radicchio, Jicama, Pickled Red Onion
Pumpkin Seed Brittle, Lime Vinaigrette
Stags' Leap, Chardonnay, Napa 15

Dawson's House Salad 11

Field Greens, Watermelon Radish
Strawberries, Compressed Cucumbers
Dill & Tahini Vinaigrette
Quintessa Illumination, Sauvignon Blanc, Napa 16

SEA

*Market Oysters ½ Doz MP 1 Doz MP

Spicy House Cocktail Sauce
Classic Red Wine Mignonette
Zaca Mesa, Rhone White, Santa Ynez 11

*Pan Seared Scallops 18

Spring Onion Argodolce
Fava Bean Puree
Brassfield, Pinot Gris, High Valley 10

Dungeness Crab Cakes 17

Thai Curry Remoulade, Radish Sprouts
Marinated Cherry Tomatoes
Cakebread Cellars, Chardonnay, Napa 18

Shrimp and Grits 13

Sautéed Shrimp, Tomato, Holy Trinity
Local White Corn Polenta, Pea Sprouts
Schramsberg Mirabelle, Brut, California 13

LAND

Rustic Country Style Terrine 12

Ranch Llano Secco Pork, Rustic Bread
Sour Cherry and Rhubarb Mostarda
Pistachio Powder
Matanzas Creek, Sauvignon Blanc, Sonoma 11

Dawson's Deviled Eggs 11

Candied Jalapeno, Crispy Chicken Skin
Bourbon Barrel Aged Fish Sauce
Newton Skyside, Chardonnay, Sonoma 13

Onion Soup 10

Gruyere, San Joaquin Gold Cheese
Chives, Garlic Croutons
Provenance Vineyards, Merlot, Napa 14

Summer Tomato Toast 10

Charred Sourdough, Burrata Cheese
Heirloom Cherry Tomatoes, Micro Basil
Compressed Cucumbers, Pickled Shallot
Croix Estate, Pinot Noir, Russian River 16

MAIN COURSES

*SPECIALTY MEATS

Tomahawk Ribeye -CAB- 48oz 95

Whitehall Lane, Cabernet Sauvignon, Napa 18

Filet -Niman Ranch- 6oz 35 / 10oz 43

Groth, Cabernet Sauvignon, Napa 20

Bone-In Ribeye -Brandt Beef- 18oz 45

Silver Oak, Cabernet Sauvignon, Alexander 26

New York Strip -Brandt Beef- 12oz 37

Pahlmeyer, Red Blend, "Jayson" Napa Valley 20

Grass Fed Beef Tenderloin -Sun Fed Ranch- 8oz 38

Belle Glos, Pinot Noir, "Dairyman", Russian River 18

Denver Cut Steak -CAB- 10oz 35

Leviathan, Red Blend, California 18

28 Day Dry Aged Kansas City Strip -Flannery Beef- 16oz 43

Daou, Cabernet Sauvignon, Paso Robles 16

Salt Crusted Prime Rib -Niman Ranch- 12oz 34

Seghesio, Zinfandel, Sonoma County 13

Bone-In Pork Chop - Ranch Llano Seco 40

Heritage Pork
Melville, Syrah, Santa Barbara 15

CRUSTS

Black Garlic Butter
Truffle Butter
Horseradish Parsley Butter
Blue Cheese Butter

ENHANCERS

Maine Lobster Tail 17
Jonah Crab Claws 13
Jumbo Prawns 12
Seared Scallops 13

SAUCE

Dawson's Steak Sauce
Béarnaise
Bleu Cheese & Madeira
Chimichurri
Red Wine Reduction

HOUSE SPECIALTIES

Mary's All Natural Chicken 30

Whipped Buttermilk Potatoes
Chef's Marinade, Chicken Jus
Cakebread Cellars, Chardonnay, Napa Valley 18

Rack of Lamb 42

Rosemary and Garlic Rub, White Corn Polenta
Red Wine Mint Jus
Duckhorn, Zinfandel, "Decoy", Sonoma County 15

Seafood Cioppino 42

Lobster, Scallops, Prince Edward Island Mussels
Manila Clams, Market Fish, Crusty Bread
Tolosa, Pinot Noir, Edna Valley 13

Strozzapreti Pasta 22

Tomato Cream, Fresh Mozzarella Cheese
Roasted Vegetables
Secret Cellars, Cabernet Sauvignon, Paso Robles 12

Local Market Fish MP

Chef's Preparation

Dawson's Burger 20

SunFed Beef, Butter Lettuce, Heirloom Tomato, Red Onions
Fiscalini Bandage Wrapped Cheddar, Bread & Butter Pickles
House-Made Secret Sauce, Hand Cut Fries
Melville, Syrah, Santa Barbara 15

SIDES

Classic Creamed Spinach 7/10
Buttermilk Whipped Potatoes 7/10
Roasted Wild Mushrooms 8/11
Local Corn Succotash, Fava Beans, Bacon 7/10
Asparagus, Beurre Blanc, Parmesan 8/11
Loaded Baked Potato 10
Lobster Mac n' Cheese 9/12
Hand Cut Fries with House-Made Secret Sauce 10



*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
*18% gratuity added for parties of 6 or more.