

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
Stags' Leap, Chardonnay, Napa 15

Baby Iceberg Salad 10

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

Pastrami Smoked Salmon Salad 13

Roasted Meyer Lemon Yogurt Dressing
Poppy Seed Bagel Crouton, Arugula
Pickled Red Onions
Newton Skyside, Chardonnay, Sonoma 12

Dawson's House Salad 11

Roasted Golden Beets, Pistachios
Midnight Moon Goat Cheese
Sherry Truffle 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**

Caramelized Baby Fennel
Carrot Ginger Reduction
Brassfield, Pinot Gris, High Valley 10

Dungeness Crab Cakes 17

Celery Root & Granny Smith Remoulade
Micro Celery
Cakebread Cellars, Chardonnay, Napa 18

Pan Roasted Shrimp 13

Local White Corn Polenta Cake
Red Wine Emulsion, Spanish Chorizo
Swanson, Pinot Grigio, Napa 14

LAND

Pork Schnitzel 10

Rancho Llano Secco Pork
Spicy Brown Mustard, Apple Chutney
Red Wine Braised Cabbage
Matanzas Creek, Sauvignon Blanc, Sonoma 11

Dawson's Deviled Eggs 11

Candied Jalapeno, Crispy Chicken Skin
Bourbon Barrel Aged Fish Sauce
Miner, Chardonnay, "Wild Yeast", Napa 16

Onion Soup 10

Gruyere, San Joaquin Gold Cheese
Chives, Garlic Croutons
Provenance Vineyards, Merlot, Napa 13

Lobster Bisque 12

Fennel and Coriander Cream
Cuvaison, Chardonnay, Carneros 13

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

Whitehall Lane, Cabernet Sauvignon, Napa 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 - Rancho Llano Seco 40

Heritage Pork
Delas Frères, Rhône Blend, "Saint-Esprit", Côte du Rhône 10

CRUSTS

Black Garlic Butter
Truffle Butter
Horseradish Parsley Butter
Blue Cheese Butter

SAUCE

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

ENHANCERS

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

HOUSE SPECIALTIES

Mary's All Natural Half Roasted Chicken 30

Chef's Marinade, Chicken Jus
Sourdough Herb Stuffing
Cakebread Cellars, Chardonnay, Napa Valley 18

Pork Osso Bucco 27

Pine Nut Gremolata, Saffron Risotto Cake
Melville, Syrah, Santa Barbara 15

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, Jonah Crab Claws
Belle Glos, Pinot Noir, "Dairyman", Russian River 18

Mushroom Ravioli 22

Goat Cheese Fonduta, Soft Poached Egg, Spinach Puree
Croix Estate, Pinot Noir, Russian River 16

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
Leviathan, Red Blend, California 18

SIDES

Classic Creamed Spinach 7/10
Buttermilk Whipped Potatoes 7/10
Roasted Wild Mushrooms 8/11
Roasted Carrots, Local Honey, Lemon Thyme 7/10
Caramelized Brussel Sprouts, Bacon, Sweet Soy Sauce 7/10
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.

