

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
Carmel Road, Riesling, Monterey 12

Dawson's House Salad 11

Castelfranco Radicchio, Endive, Arugula
Cara Cara Orange, Candied Walnuts
Blood Orange 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

Sweet Potato and Parsnip Puree
Persimmon Chip
Brassfield, Pinot Gris, High Valley 10

Dungeness Crab Cakes 17

Mustard Seed Aioli, Heirloom Apple
Radish & Herb Salad, Tarragon
Cakebread Cellars, Chardonnay, Napa 18

Manila Clams 13

Manila Clams, Saffron and Fennel Broth
Fennel & Herb Broth, Andouille Sausage
Crusty Bread
Swanson, Pinot Grigio, Napa 14

LAND

Goat Cheese & Baby Beets 10

Chevre Mousse, Baby Beets
Micro Arugula, Basil Oil, Kumquats
Marcona Almonds
Matanzas Creek, Sauvignon Blanc, Sonoma 11

Dawson's Deviled Eggs 11

Candied Jalapeno, Crispy Chicken Skin
Bourbon Barrel Aged Fish Sauce
Laguna, Chardonnay, Napa 16

Onion Soup 10

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

Yukon Gold Potato & Leek Soup 12

Truffle Oil, Bacon Lardons, Chives
Artesa, Chardonnay, Carneros 13

MAIN COURSES

*SPECIALTY MEATS

Tomahawk Ribeye -CAB- 48oz 130

Whitehall Lane, Cabernet Sauvignon, Napa 18

Filet -Niman Ranch- 6oz 35 / 10oz 45

Groth, Cabernet Sauvignon, Napa 20

Bone-In Ribeye -Brandt Beef- 18oz 55

Silver Oak, Cabernet Sauvignon, Alexander 26

New York Strip -Brandt Beef- 12oz 39

Pahlmeyer, Red Blend, "Jayson" Napa Valley 20

American Waygu Bavette -Mishima Reserve- 10oz 40

Melville, Syrah, Santa Barbara 15

Grass Fed Beef Tenderloin -Sun Fed Ranch- 8oz 39

Whitehall Lane, Cabernet Sauvignon, Napa 18

28 Day Dry Aged Kansas City Strip -Flannery Beef- 16oz 50

Daou, Cabernet Sauvignon, Paso Robles 16

Salt Crusted Prime Rib -Niman Ranch- 12oz 38

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

Blue 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

Red Wine Braised Short Ribs 34

Buttermilk Whipped Potato, Baby Carrots, Crispy Onions
Martin Ray, Malbec, "Forchini Vineyard", Dry Creek Valley 13

*Rack of Lamb 42

Rosemary and Garlic Rub, 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

Wild Mushroom Pappardelle 22

Wild Mushroom Ragu, Garlic, Shallot, Tarragon, Thyme
Chives, Truffle, White Truffle Oil
Trefethen, Merlot, Oak Knoll District, Napa Valley 15

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
Numanthia, Tempranillo, "Termes", Toro 13

SIDES

Classic Creamed Spinach 7/10

Buttermilk Whipped Potatoes 7/10

Roasted Wild Mushrooms, Garlic, Thyme, Tarragon 8/11

Glazed Nantes Baby Carrots, Wild Clover Honey, Thyme 7/10

Brussels Sprouts, Bacon Lardons, Blue Cheese & Madeira 7/10

Broccolini, Shaved Garlic, Parsley Butter 7/10

Loaded Baked Potato 10

Lobster Mac n' Cheese 9/12

Hand Cut Fries with House-Made Secret Sauce 10

*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

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

