

dawson's

S T E A K H O U S E

STARTERS

SEA

***Pan Seared Scallops 25**
Green Tomato Relish, Corn
Brown Butter Vinaigrette
Brassfield, Pinot Gris, High Valley 10

Dungeness Crab Cakes 28
Fennel Calabrian Chili Remoulade
Charred Lemon
Cakebread Cellars, Chardonnay, Napa 18

SALAD

Dawson's Caesar Salad 14
Baby Romaine, White Anchovy
Olive Oil Focaccia Croutons
Parmesan Cheese
Stags' Leap, Chardonnay, Napa 15

Baby Iceberg Salad 14
Iceberg Lettuce, Slab Bacon, Scallions
House Made Blue Cheese Dressing
Slow Roasted Tomatoes
Carmel Road, Riesling, Monterey 12

Dawson's House Salad 14
Farm Fresh Greens, Strawberries
Smoked Almonds, Laura Chenel Chevre
Blackberry Champagne Vinaigrette
Matanzas Creek, Sauvignon Blanc, Sonoma 11

LAND

Onion & Leek Soup 12
Gruyere Cheese, Garlic Croutons
Provenance Vineyards, Merlot, Napa 13

Peaches & Cream 14
Twin Peaks Peaches, Di Stefano Burrata
Lemon Mosto Oil, Sea Salt, Basil
Sour Dough Crisps
Domaine Carneros, "Brut Cuvée", Carneros 15

Dawson's Deviled Eggs 14
Green Goddess Egg Yolks
Pickled Mustard Seeds
La Quercia Speck
Laguna, Chardonnay, Napa 16

MAIN COURSES

*SPECIALTY MEATS

*All Steaks Served with Dawson's Red Wine Demi-Glace
And a Medley of Farmer's Market Vegetables*

Filet -Niman Ranch- 8oz 44
Groth, Cabernet Sauvignon, Napa Valley 20

21 Day Dry Aged Ribeye 16oz 62
Silver Oak, Cabernet Sauvignon, Alexander Valley 28

New York Strip -Niman Ranch- 12oz 54
Pahlmeyer, Red Blend, "Jayson" Napa Valley 20

Flat Iron 8oz 30
Santa Maria Marinated
Melville, Syrah, "Verna's Vineyard", Santa Barbara 16

Cast Iron Bone-In Pork Chop 30
Martin Ray, Malbec, "Forchini Vineyard", Dry Creek Valley 13

CRUSTS

Black Garlic Butter 3
Truffle Butter 3
Horseradish Parsley Butter 3
Blue Cheese Butter 3

**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.

HOUSE SPECIALTIES

Mary's All Natural Chicken 24
Wild Mushrooms, Buttermilk Potato Puree
Sundried Tomato Marsala Sauce
Stags' Leap, Chardonnay, Napa Valley 18

Lobster Arrabbiata 28
Maine Lobster, Bucatini, Heirloom Tomato
Fresno Chili, Basil
Trefethen, Merlot, Oak Knoll District, Napa Valley 15

Local Market Fish MP
Chef's Preparation

***Chef's Burger 22**
Northern California Beef, Fiscalini Farmstead Cheddar
Heirloom Tomato, Iceberg Lettuce, Brioche
Comeback Sauce, French Fries
Belle Glos, Pinot Noir, "Dairyman", Russian River Valley 18

SIDES

Asparagus with Smoked Tomato Butter 10
Buttermilk Whipped Potatoes 8
Loaded Baked Potato 10
Wild Mushrooms with Garlic & Rosemary 12
Sautéed Baby Spinach 9
White Cheddar Tater Tots with Smoked Sea Salt 8
Creamed Mexican Street Corn 13

BEFORES & AFTERS

APERITIFS

Aperol 9
Italy. A Bitter and Sweet Liqueur Made from Ingredients
Such as Orange, Gentian, Rhubarb and Cinchona.

Campari 10
Italy. A Bitter Aromatic Liqueur Obtained From the Infusion of
Herbs Including Chinotto and Cascarilla.

Lillet Blanc 10
France. Blend of Boudreaux Wines and Citrus Macerated
Liqueurs. Light and Crisp with Mild Honeyed Sweetness.

Cocchi Americano Bianco 9
Italy. Type of Bitter Aromatized Wine. Notes of Poached Pear
Honey Roasted Fig, Elderflower, Fresh Peach, and Bell Pepper

DESSERTS

Warm Chocolate Brownie 9

Strawberry Rhubarb Cobbler 9
Oat Crumble
Carmel Road, Riesling, Monterey 12

Coconut Mousse Macadamia Nut Tart 9
Passionfruit Coulis
Carmel Road, Riesling, Monterey 12

Stone Fruit Shortcake 9
Vanilla Bean Cream
Carmel Road, Riesling, Monterey 12

Luciano's Vanilla Bean Gelato 4
Luciano's Blueberry Pinot Noir Sorbet 4