

# dawson's

S T E A K H O U S E

## STARTERS

### SEA

#### \*Pan Seared Scallops 25

Butternut Squash Puree  
Pear & Golden Raisin Chutney  
*Brassfield, Pinot Gris, High Valley 10*

#### Dungeness Crab Cakes 28

Preserved Lemon-Caper Remoulade  
Frisee & Fennel Salad  
*Cakebread Cellars, Chardonnay, Napa 18*

#### Chilled Shrimp Cocktail 14

Poached Shrimp, Lemon  
Bloody Mary Cocktail Sauce  
*Swanson, Pinot Grigio, Napa 14*

### SALAD

#### Dawson's Caesar Salad 12

Sweet Gem Lettuce, White Anchovy  
House-Made Caesar Dressing  
Olive Oil Focaccia Crouton  
Parmigiano Reggiano Cheese  
*Duckhorn, Sauvignon Blanc, Napa 15*

#### Baby Iceberg Salad 12

House-Made Blue Cheese Dressing  
Slow Roasted Tomatoes  
Scallions, Bacon Lardons  
*Carmel Road, Riesling, Monterey 12*

#### Dawson's House Salad 12

Farm Fresh Greens, Grilled Apples  
Sierra Nevada Feta, Candied Pecans  
Apple Cider-Mustard Dressing  
*Matanzas Creek, Sauvignon Blanc, Sonoma 11*

### LAND

#### Onion & Leek Soup 12

Gruyere Cheese, Garlic Croutons  
*Provenance Vineyards, Merlot, Napa 13*

#### Prime Rib Crostini 15

Shaved Prime Rib, Roasted Garlic  
Sourdough Crostini, Crispy Shallots  
Whipped Sierra Nevada Feta Cheese  
Mustard Vinaigrette  
*Domaine Carneros, "Brut Cuvée", Carneros 15*

#### Cali Cobb Deviled Eggs 14

Slow Roasted Tomato, Bacon, Chives  
Goat Cheese, Avocado Puree  
*Laguna, Chardonnay, Napa 16*

## MAIN COURSES

### \*SPECIALTY MEATS

All Steaks Served with a Choice of Dawson's Red Wine Demi-Glace, Béarnaise, or Chimichurri & Served with 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*

#### Spice Crusted Top Sirloin 8oz 30

*Melville, Syrah, "Verna's Vineyard", Santa Barbara 16*

#### Bone-In Pork Chop 30

*Geyser Peak Winery, Malbec, Alexander Valley 13*

### CRUSTS

#### Black Garlic Butter 3

#### Truffle Butter 3

#### Horseradish Parsley Butter 3

#### Blue Cheese Butter 3

### ADDITIONAL SAUCES

#### Béarnaise 3

#### Chimichurri 3

#### Red Wine Demi-Glace 3

### SIDES

#### Roasted Brussel Sprouts, Bacon & Honey Butter 10

#### Classic Whipped Potatoes 8

#### Loaded Baked Potato 10

#### Wild Mushrooms with Garlic & Rosemary 12

#### Dawson's Creamed Spinach 9

#### Garlic Parmesan Tator Tots 8

#### Market Vegetable of the Day 8

### HOUSE SPECIALTIES

#### Red Wine Braised Lamb Shank 48

Whipped Potatoes, Cipollini Onions  
*Trefethen, Merlot, Oak Knoll District, Napa Valley 15*

#### Pan Roasted Mary's Chicken 24

Potato, Fennel and Leek Confit, Herb Chicken Jus  
*Quintessa, Sauvignon Blanc, "Illumination", Napa Valley 16*

#### Seafood Cioppino 62

Lobster Tail, Scallops, Prince Edward Island Mussels  
Manila Clams, Shrimp, Market Fish, Grilled Bread  
*Seghesio, Zinfandel, Sonoma 13*

#### Tomato Rosé Pasta 22

Ballerine Pasta, Heirloom Tomato Rosé Sauce  
Goat Cheese, Sage  
*Rancho Sisquoc, Pinot Noir, Santa Barbara 13*

#### Market Fish MP

Chef's Preparation

#### \*Chef's Burger 21

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

### DESSERTS

#### Warm Chocolate Brownie 9

*Marietta, Cabernet Sauvignon, "Armé", North Coast 16*

#### Apple Cranberry Cobbler 9

Toasted Oat Crumble  
*Stags' Leap, Chardonnay, Napa Valley 15*

#### Macadamia Chocolate Chip Tart 9

Rum Caramel Sauce, Vanilla Bean Cream  
*Carmel Road, Riesling, Monterey 12*

#### Pumpkin Cheesecake 9

Brown Butter Graham Cracker Crust  
Vanilla Whipped Cream  
*Arbe Garbe, Malvasia Bianca, "Malvasie" Sonoma 15*

#### Luciano's Vanilla Bean Gelato 4

#### Luciano's Blueberry Pinot Noir Sorbet 4

\*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.