

J.B. DAWSON'S

RESTAURANT & BAR

COCKTAILS

IT'S ELECTRIC!

Choose from our original Electric Lemonade, **OR** our blueberry Electric Lemonade 2: Electric Blu-galoo 9

PIP'S GIN LIME-AID

Our friend Pip's award winning combination of Hendrick's Gin, Elderflower, fresh squeezed lime & soda 9

CEREAL KILLER

Our delicious Rumchata White Russian shaken with Cinnamon Toast Crunch 9

CRIMSON & CLOVER

Order this drink over and over. Bluecoat Gin, blueberry preserves, fresh lemon and ginger beer 9

WHITE MANDARIN COSMO

Elderflower Liqueur, Orange Vodka & fresh lemon 9.9

KICKIN' MULES

Choose from our classic Moscow Mule, Pineapple, Blueberry or a Kickin' Kentucky Mule. 9

THE BLUE AMBASSADOR

A Stateside Vodka dirty martini with blue cheese stuffed olives. Make it a TRUE BLUE with Bluecoat Gin! 11.2

THE PINEAPPLE EXPRESS

Our own House-Infused Pineapple vodka, blah, blah, blah... Available in Strawberry Pineapple! 9.5

SHAKEN BACON BLOODY MARY

A Tito's Vodka Bloody Mary, with the works. Topped with crispy shrimp & bacon! 11.2

BERRY OLD FASHIONED OF YOU

I said good day sir, with Gentleman Jack, muddled orange and blueberry preserves 12.2

THE FAB FOUR

1-Beefeater gin 2-Fresh Grapefruit 3-Elderflower 4-Lemon Twist and Shout 9.2

SHIRLEY YOU CAN'T BE SERIOUS

An adult-alcoholic Shirley Temple. I am serious, and don't call me Shirley 9

COVID CRUSH

Load up on some Vitamin C with this... orange, lemon, lime and vodka crush 9

TROPICAL ISLAND ICED TEA

A tropical L.I.T. with Vodka, Malibu Rum, Gin, Tequila, Triple Sec, pineapple juice, sour and a splash of coke 9.2

PURPLE RAIN

The drink formerly known as Hendrick's, Cointreau, Elderflower and lime. Served with a sidecar to 'make it rain' 10.2

SOUR POWER

Pucker up to this Sour Patch Kid, Watermelon and Apple martini. Sour. Sweet. Gone 9.2

DON'T HAVE A MEZCAL

Or have one rather! A slightly smokey Mezcal Margarita made with Banhez Espadin Mezcal, Combier Orange Liqueur, fresh lime, sour, OJ and a salted rim 10.6

ESPRESSO-YO SELF

A premium espresso martini, especially for you 10.4
Too much caffeine? Try our chocolatey Chocolate Martini 9.9

PALOMA WITH A DIPLOMA

Graduate to the next level with this studious mix of fresh-squeezed Grapefruit, Milagro Reposado Tequila, agave, lime and a salted rim 10.5

RUBY SLIPPER

Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits 9.9

WHITE

CANYON OAKS, White Zinfandel (California).	32	8
RAYWOOD, Moscato (California).	39	10
WASHINGTON HILLS, Riesling (Washington)	36	9
LOBSTER REEF, Sauvignon Blanc (Marlborough, NZ). 39	39	10
AVIA, Pinot Grigio (Italy)			8
SALMON CREEK, Chardonnay (California)	32	8
KENDALL JACKSON 'V.R.', Chardonnay (Calif.). . 46	46	12

WINES

RED

PROVERB, Pinot Noir (California).	36	9
DONA SOL, Merlot (California)	32	8
SANTA JULIA, Malbec (Argentina)	39	10
SYCAMORE LANE, Cabernet Sauvignon (Calif.)			9
GREYSTONE, Cabernet Sauvignon (California) . . 39	39	10
STORYPOINT, Cabernet Sauvignon (California). . 46	46	12

MORE BOTTLED WINES ON BACK OF MENU

SPARKLING WINE/CHAMPAGNE

COMTE DE BUCQUES, Brut (France)	37
FREIXENET, BLANC DE BLANCS, Cava Brut (Spain).split 14.1	

AVISSI, Prosecco (Italy).	39	10
-----------------------------------	----	-----------	----

BEERS

MILLER LITE (tap)	4.7
YUENGLING LAGER (tap)	4.7
SAM ADAM'S SEASONAL (tap)6
FEATURE DRAFT (tap)	varies
BUDWEISER (bottle).	4.8
SIERRA NEVADA PALE ALE (bottle)6
HEINEKEN (bottle)	5.8
GUINNESS (bottle)	6.2
CORONA (bottle).	5.8
CORONA LIGHT (bottle)	5.8
COORS LIGHT (bottle).	4.8
MICHELOB ULTRA (bottle)	5.4

BUD LIGHT (bottle).	4.8
STELLA ARTOIS (bottle)	6.2
ANGRY ORCHARD CIDER (GLUTEN FREE)(bottle) . . . 6.1	6.1
TRÖEGS PERPETUAL (bottle)	6.2
LANCASTER STRAWBERRY WHEAT (bottle)	6.2
DOGFISH HEAD 60 MIN. (bottle).	6.2
BLUE MOON (bottle)6
OMISSION IPA (bottle)	6.8
VICTORY HOP DEVIL (bottle).	6.2
HEINEKEN 0.0 (N.A) (bottle)	5.8
WHITE CLAW (can, flavors vary)	6.1



SOUPS & STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar **6.8**

Lobster Bisque - Classic recipe **11.1**

Feature Soup - **6.8** (When Available)

Crab & Corn Chowder - **7.8** (When Available)

STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **8.7**

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **12.2**

Half order **8.5**

CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **17**

SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **13.2**

TRADITIONAL BUFFALO WINGS

Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce **16.2**

SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger **16.1**

TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce **13.3**

PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed "WIT" fried onions, thin-sliced ribeye & cheddar. Served "WIT" a horseradish dipping sauce **13.9**

SALADS

GARLIC PEPPERCORN RANCH, HONEY MUSTARD, BLUE CHEESE, 1000 ISLAND, VINAIGRETTES: BALSAMIC, STRAWBERRY BALSAMIC

FIELD GREEN SALAD

Romaine, iceberg, croutons, mozzarella cheese, red onion & tomatoes **10.2**

CAESAR SALAD

Romaine, croutons & parmesan cheese **10.2**

Add grilled chicken **5.7**

Add Cajun grilled shrimp **6.5**

Add grilled salmon **8.9**

Add seared Ahi tuna **9.6**

COBB SALAD

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese, tossed with garlic peppercorn ranch **17.3**

SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese **17.3**

ADD BLUE CHEESE CRUMBLES - 1.5

HAND HELDS

CHOOSE A HOUSE SIDE EXCEPT FOR FISH & CHIPS. SUBSTITUTE GLUTEN FREE BUN - 1.5

CHEESEBURGER

100% Angus Burger, cheddar, lettuce, tomato, onion, pickle, signature sauce **14.4**

VEGGIE BURGER

Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze (NOT VEGAN) **13.9**

TWISTED BURGER

100% Angus Burger, pepper jack cheese, frizzled onions, twisted slaw & our signature twisted sauce **14.9**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **17.5**

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **13.9**

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepper jack cheese, lettuce, tomato, onion & Cajun sauce **13.9**

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus **16.2**

GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo **13.9**

THE "IMPOSSIBLE BURGER"

Yes it's a 100% vegetarian plant based patty and quite possibly the best you ever had...served with Vermont cheddar, lettuce, tomato and onion **15.4**
(MAKE IT VEGAN, REQUEST NO CHEESE, NO SAUCE, & SUBSTITUTE CIABATTA BUN)

FISH & CHIPS

Our original beer battered New England Haddock filets served with french fries and cole slaw **19.4**

KIDS UNDER 12

CHOOSE BROCCOLI OR ONE HOUSE SIDE. INCLUDES BEVERAGE OR MILK.

MINI DOGS (2) **7.7**

CHEESEBURGER **7.7**

CHICKEN SANDWICH WITH CHEESE **7.7**

GRILLED CHEESE SANDWICH **7.7**

MACARONI & CHEESE **7.7**

CHICKEN TENDER BITES **7.7**

SUBSTITUTE GLUTEN FREE BUN - 1.5

**KIDS EAT FREE SUNDAYS (EXCLUDES HOLIDAYS),
1 CHILDS MEAL PER ENTRÉE**

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES. A GLUTEN-FREE MENU IS AVAILABLE FROM YOUR SERVER.*

STEAKS, PRIME RIB & SHORT RIBS

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES (EXCEPT BRAISED SHORT RIBS)

PRIME RIB

Available Thu-Sat after 4pm until gone.

12 oz. Slow roasted aged prime rib, au jus **33.6**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **33.6**

CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **33.6**

FILET OSCAR

Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce

8 oz. **38.9** 6 oz. **34.3**

STRIP STEAK

12 oz. Center cut aged striploin **32.5**

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned **25.2**

CRAB CAKES

Two large lump backfin crab cakes **29.9**

PASTA

CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **23**

CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **20**

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **20**

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS TENDERS PLATTER

Hand-battered chicken tenders **18.8**

TEXAS TENDERS & RIBS

Hand-battered tenders & a half rack of slow roasted "knife & fork" Danish baby back ribs **24**

SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **19**

ROTISSERIE STYLE CHICKEN

Available after 4:00PM. Limited Availability.

Half chicken seasoned & slow roasted **18**

BABY BACK RIBS

Slow roasted "knife & fork" Danish baby back ribs

FULL RACK **26** HALF RACK **19**

FILET MIGNON

8 oz. Center cut tenderloin **31.4**

6 oz. Center cut tenderloin **26.8**

BRAISED SHORT RIBS

Our boneless beef short ribs slow roasted & smothered with our homemade Burgundy sauce served with our garlic whipped potatoes. *No temperature requests.* **25**

RARE *cool, red center*

MEDIUM RARE *warm, red center*

MEDIUM *hot, pinkish red center*

MEDIUM WELL *hot, thin pinkish center-mostly brown throughout*

WELL DONE *brown throughout*

GRILLED MUSHROOMS & ONIONS – 4

ADD BLUE CHEESE CRUMBLES – 1.5

OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 7.5

ADD SHRIMP SKEWER – 9.5

ADD SCALLOP SKEWER – 11.5

GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic cream sauce **32.7**

GRILLED SHRIMP & SCALLOPS

Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned **26.8**

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **21**

SUBSTITUTE CHICKEN AT NO CHARGE

ROASTED VEGETABLE PASTA

A variety of vegetables roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese **19**

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE

SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 1.5

BARBEQUE CHICKEN & RIBS

Grilled chicken breast brushed with BBQ sauce, half rack of slow roasted "knife & fork" Danish baby back ribs **23**

CRAB CAKE & RIBS

Large lump backfin crab cake, 1/2 rack slow roasted "knife & fork" Danish baby back ribs **27.4**

CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **24.4**

BAKED PARMESAN CRUSTED CHICKEN

Baked parmesan crusted chicken breasts topped with a garlic alfredo sauce **19.5**

HOUSE SIDES 3

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

"MEATY" BAKED BEANS

GARLIC WHIPPED POTATOES

PREMIUM SIDES 6

CREAMED SPINACH

STEAMED BROCCOLI

SEASONED GREEN BEANS

CHIPOTLE BLACK BEANS & RICE

1LB SEA SALTED BAKED POTATO
(after 4pm, all day Sunday)

SUBSTITUTE FOR ANY HOUSE SIDE – 3

DELUXE SIDES 7

CAESAR OR FIELD GREEN SALAD

ASPARAGUS

SUBSTITUTE FOR ANY HOUSE SIDE – 4
SUBSTITUTE FOR ANY PREMIUM SIDE – 1

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES. A GLUTEN-FREE MENU IS AVAILABLE FROM YOUR SERVER.

J.B. DAWSON'S

RESTAURANT & BAR

WINES BY THE BOTTLE

All bottles ½ price Wednesdays after 4:30pm

WHITES

CANYON OAKS , White Zinfandel (California)	32
RAYWOOD , Moscato (California)	39
WASHINGTON HILLS , Riesling (Washington)	36
LOBSTER REEF , Sauvignon Blanc (Marlborough, New Zealand)	39
KIM CRAWFORD , Sauvignon Blanc (Marlborough, New Zealand)	55
MONTEFRESCO , Pinot Grigio (Italy)	38
SALMON CREEK , Chardonnay (California)	32
KENDALL JACKSON 'V.R.' , Chardonnay (California)	46
MARKHAM , Chardonnay (Napa Valley)	52

REDS

PROVERB , Pinot Noir (California)	36
ELOUAN , Pinot Noir (Oregon)	46
DONA SOL , Merlot (California)	32
HOGUE , Merlot (Columbia Valley, Washington)	41
SANTA JULIA , Malbec (Argentina)	39
ANTIGAL UNO , Malbec (Argentina)	46
SHOOTING STAR , Syrah (Lake County, CA)	46
AVA GRACE , Red Blend (California)	40
SEBASTIANI , Red Zinfandel (Sonoma Valley, California)	52
GREYSTONE , Cabernet Sauvignon (California)	39
STORYPOINT , Cabernet Sauvignon (California)	46
LIBERTY SCHOOL , Cabernet Sauvignon (Paso Robles, California)	48
JOEL GOTT , Cabernet Sauvignon (Napa Valley, California)	55
FREI BROTHERS RESERVE , Cabernet Sauvignon (California)	62