

J.B. DAWSON'S

RESTAURANT & BAR

COCKTAILS

BLUEBERRY LEMONDROP MARTINI

Our friend Kiernan's creative cocktail concoction consisting of fresh squeezed lemon, Blueberry Vodka, Triple sec, blueberry preserves and a sugared-rim.11.9

PIP'S GIN LIME-AID

Our friend Pip's crowd pleasing combination of Ford's London Dry Gin, Elderflower, fresh squeezed lime & soda11.5

CEREAL KILLER

Our delicious Rumchata White Russian shaken with Cinnamon Toast Crunch11.5

WHITE MANDARIN COSMO

Elderflower Liqueur, Orange Vodka & fresh lemon12.9

KICKIN' MULES

Choose from our Tito's Mule, Pineapple, Blueberry or a Kickin' Kentucky Mule.11.5

THE DIRTY GOOSE MARTINI

A dirty Grey Goose Vodka martini with our homemade blue cheese-stuffed olives13.9

THE PINEAPPLE EXPRESS

Our infamous and classic martini made with our own House-Infused Pineapple Vodka, homemade sour and pineapple juice Available in Strawberry Pineapple too!11.9

SHAKEN BACON BLOODY MARY

A Tito's Vodka Bloody Mary, with the works. Topped with crispy shrimp & bacon!12.9

BERRY OLD FASHIONED OF YOU

I said good day sir, with Gentleman Jack, muddled orange and blueberry preserves14.5

SHIRLEY YOU CAN'T BE SERIOUS

An adult-alcoholic Shirley Temple. I am serious, and don't call me Shirley11.5

TANGY TITO'S CRUSH

The drink you loved as a kid mixed with the drink you love as an adult! An orange, lemon, lime and TANG crush11.5

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 11.5

PURPLE RAIN

The drink formerly known as Cointreau, Ford's Gin, Elderflower and lime. Served with a sidecar to 'make it rain'. 12.9

SOUR POWER

Pucker up to this Sour Patch Kid, Watermelon and Apple martini. Sour. Sweet. Gone 11.9

JALP! NOT ANOTHER MARGARITA!

A spicy margarita made with fresh-sliced jalapeño, ruby red grapefruit, Cointreau and 100% Agave Silver Tequila . . . 12.5

SMOKEY THE BOURBON

A wood-chip smoked Woodford Reserve Old Fashioned with Peychaud's Bitters and burnt orange 14.9

ESPRESSO-YO SELF

A premium espresso martini, especially for you12.9
Too much caffeine? Try our chocolatey Chocolate Martini 12.9

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.12.5

RUBY SLIPPER

Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits.12.9

WHITE

- CANYON OAKS, White Zinfandel (California). . . .34 . . . 8.9
- RAYWOOD, Moscato (California).41 . . 10.9
- WASHINGTON HILLS, Riesling (Washington) . . .38 . . . 9.9
- JOEL GOTT, Sauvignon Blanc (California).46 . . 11.9
- SILVER MOKI, Sauvignon Blanc (Marlborough, NZ) . .53 . . 13.5
- VILLA BRICI, Pinot Grigio8.9
- CALIFORNIA ROOTS, Chardonnay (California). 9.9
- KENDALL JACKSON 'V.R.', Chardonnay (Calif.). .48 . . 12.9

WINES

RED

- PROVERB, Pinot Noir (California)38 . . . 9.9
- ELOUAN, Pinot Noir (Oregon).54 . . 13.9
- BACKHOUSE, Merlot (California)34 . . . 8.9
- SANTA JULIA, Malbec (Argentina)41 . . 10.9
- SMASHBERRY, Red Blend (California)46 . . 11.9
- CALIFORNIA ROOTS, Cabernet Sauvignon (Calif.) 9.9
- MARKSTONE, Cabernet Sauvignon (California). . .41 . . 10.9
- JOSH CELLARS, Cabernet Sauvignon (California) .50 . . 12.9

MORE BOTTLED WINES ON BACK OF MENU

SPARKLING WINE/CHAMPAGNE

- COMTE DE CHAMBERI, Brut (Spain). 40
- MAS FI, Brut Cava (Spain).split 15

- AVISSI, Prosecco (Italy).40 . . 10.9

BEERS

- MILLER LITE (tap) 5.5
- YUENGLING LAGER (tap) 5.5
- SAM ADAM'S SEASONAL (tap) 6.9
- SLY FOX IPA (tap) varies
- FEATURE DRAFT (tap) varies
- BUDWEISER (bottle). 5.9
- HEINEKEN (bottle) 6.9
- GUINNESS (bottle). 6.9
- CORONA (bottle). 6.9
- CORONA LIGHT (bottle) 6.9
- COORS LIGHT (bottle). 5.9
- MICHELOB ULTRA (bottle) 5.9

- BUD LIGHT (bottle). 5.9
- STELLA ARTOIS (bottle) 6.9
- MODELO ESPECIAL (bottle) 6.9
- ANGRY ORCHARD CIDER (GLUTEN FREE)(bottle) . . . 6.9
- TRÖEGS PERPETUAL (bottle) 6.9
- LANCASTER STRAWBERRY WHEAT (bottle) 6.9
- DOGFISH HEAD 60 MIN. (bottle). 6.9
- BLUE MOON (bottle) 6.9
- HEINEKEN 0.0 (N.A) (bottle) 6.9
- SURFSIDE (can, flavors vary). 8
- HARD SELTZER (can, flavors vary). 8



SOUPS & STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar 7.5

Lobster Bisque - Classic recipe 11.8

Feature Soup - 7.5 *(When Available)*

Crab & Corn Chowder - 8.5 *(When Available)*

STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter 10

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread 13.5

Half order 9.8

CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips 18.3

SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips 14.5

TRADITIONAL BUFFALO WINGS

Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce 17.5

SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger 17.4

TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce 14.6

PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed "WIT" fried onions, thin-sliced ribeye & cheddar. Served "WIT" a horseradish dipping sauce 15.2

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 11.9

CAESAR SALAD

Romaine, croutons & parmesan cheese 11.9

FIELD GREEN OR CAESAR SALAD ADD ONS

ADD GRILLED CHICKEN 6.3

ADD GRILLED SHRIMP 7.1

ADD GRILLED SALMON 9.5

ADD SEARED AHI TUNA 10.2

COBB SALAD

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese with garlic peppercorn ranch 19

SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese 19

ADD BLUE CHEESE CRUMBLES - 2.5

HAND HELDS

CHOOSE A HOUSE SIDE EXCEPT FOR FISH & CHIPS. SUBSTITUTE GLUTEN FREE BUN - 2.5

CHEESEBURGER

100% Angus Burger, cheddar, lettuce, tomato, onion, pickle, signature sauce 16.5

VEGGIE BURGER

Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze *(NOT VEGAN)* 16

TWISTED BURGER

100% Angus Burger, pepper jack cheese, frizzled onions, twisted slaw & our signature twisted sauce 17

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion 19.9

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce 16

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepper jack cheese, lettuce, tomato, onion & Cajun sauce 16

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus 18.3

GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo 16

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 17.5 *(MAKE IT VEGAN, REQUEST NO CHEESE, NO SAUCE, & SUBSTITUTE CIABATTA BUN)*

FISH & CHIPS

3 of our original beer battered New England Haddock fillets served with french fries and cole slaw 21

KIDS UNDER 12

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

MINI DOGS (2) 8.9

CHEESEBURGER 8.9

CHICKEN SANDWICH WITH CHEESE 8.9

GRILLED CHEESE SANDWICH 8.9

MACARONI & CHEESE 8.9

CHICKEN TENDER BITES 8.9

SUBSTITUTE GLUTEN FREE BUN - 2.5

**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 **36.9**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **36.9**

CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **36.9**

FILET OSCAR

Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce
8 oz. **43.4** 6 oz. **39.1**

STRIP STEAK

12 oz. Center cut aged striploin **35.8**

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned **28.2**

CRAB CAKES

Two large lump backfin crab cakes **33.2**

PASTA

CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **25.8**

CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **23.1**

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **23.1**

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS CHICKEN TENDERS

Hand-battered chicken tenders **21.4**
Choice of BBQ, honey mustard or our zesty comeback sauce

SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **21.6**

ROTISSERIE STYLE CHICKEN

Available after 4:00PM. Limited Availability.
Half chicken seasoned & slow roasted **20.6**

CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **27.5**

FILET MIGNON

8 oz. Center cut tenderloin **34.9**
6 oz. Center cut tenderloin **30.6**

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.* **28.8**

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 – 5

ADD BLUE CHEESE CRUMBLES – 2.5

OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 8.5

ADD SHRIMP SKEWER – 10.4

ADD SCALLOP SKEWER – 13.4

GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic cream sauce **36.7**

GRILLED SHRIMP & SCALLOPS

Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned **30.6**

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **24.5**
SUBSTITUTE CHICKEN AT NO CHARGE

ROASTED VEGETABLE PASTA

Zucchini, squash, carrots, tomatoes, onions, mushrooms, asparagus & red pepper (sorry, no substitutions) roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese **21.8**

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE

SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 2.5

BAKED PARMESAN CRUSTED CHICKEN

Baked parmesan crusted chicken breasts topped with a garlic alfredo sauce **22.1**

BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs
FULL RACK **28.8** HALF RACK **21.8**

RIB COMBOS

½ RACK OF SLOW

ROASTED “KNIFE & FORK”

DANISH BABY BACK

RIBS AND CHOICE OF:

Grilled BBQ Chicken Breast **25.6**

Smoked Pulled Pork **25.6**

Topped with BBQ Sauce

Hand Battered Texas Tenders **26.6**

Choice of BBQ, honey mustard or our zesty comeback sauce

Large Lump Backfin Crab Cake **30.3**

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

SEASONED 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)	34
RAYWOOD , Moscato (California)	41
WASHINGTON HILLS , Riesling (Washington)	38
JOEL GOTT , Sauvignon Blanc (California)	46
SILVER MOKI , Sauvignon Blanc (Marlborough, New Zealand)	53
CA' DEL SARTO , Pinot Grigio (Italy)	40
CANYON ROAD , Chardonnay (California)	34
CARMEL ROAD , Chardonnay (Monterey, California)	46
KENDALL JACKSON 'V.R.' , Chardonnay (California)	48

SPARKLING WINE/CHAMPAGNE

COMTE DE CHAMBERI , Brut (Spain)	40
AVISSI , Prosecco (Italy)	40
MAS FI , Brut Cava (Spain)	<i>split</i> 15

REDS

PROVERB , Pinot Noir (California)	38
ELOUAN , Pinot Noir (Oregon)	54
UNCONDITIONAL , Pinot Noir (Oregon)	48
BACKHOUSE , Merlot (California)	34
SANTA JULIA , Malbec (Argentina)	41
SMASHBERRY , Red Blend (California)	46
CLINE 'ANCIENT VINE' , Red Zin (California)	47
MARKSTONE , Cabernet Sauvignon (California)	41
JOSH CELLARS , Cabernet Sauvignon (California)	50
LIBERTY SCHOOL , Cabernet Sauvignon (Paso Robles, California)	50
JOEL GOTT , Cabernet Sauvignon (California)	56
FREI BROTHERS RESERVE , Cabernet Sauvignon (California)	64