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 . . . 13

PIP'S GIN LIME-AID
Our friend Pip's crowd pleasing combination of Ford's London Dry Gin, Elderflower, fresh squeezed lime & soda . . . 12

CEREAL KILLER
Our delicious Rumchata White Russian shaken with Cinnamon Toast Crunch . . . 12

WHITE MANDARIN COSMO
Elderflower Liqueur, Orange Vodka & fresh lemon . . . 13

KICKIN' MULES
Choose from our Tito's Mule, Pineapple, Blueberry or a Kickin' Kentucky Mule . . . 12

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! . . . 12

SHAKEN BACON BLOODY MARY
A Tito's Vodka Bloody Mary, with the works. Topped with crispy shrimp & bacon! . . . 13

BERRY OLD FASHIONED OF YOU
I said good day sir, with Gentleman Jack, muddled orange and blueberry preserves . . . 15

THE DIRTY GOOSE MARTINI
A dirty Grey Goose Vodka martini with our homemade blue cheese-stuffed olives . . . 14

APPLE-SAUCED
A Crown Royal Apple Martini, with Canton Ginger, fresh lemon & apple. How do you like them apples? . . . 13

SHIRLEY YOU CAN'T BE SERIOUS
An adult-alcoholic Shirley Temple. I am serious, and don't call me Shirley . . . 12

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 crush . . . 12

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 . . . 12

PURPLE RAIN
The drink formerly known as Cointreau, Ford's Gin, Elderflower and lime. Served with a sidecar to 'make it rain' . . . 13

SOUR POWER
Pucker up to this Sour Patch Kid, Watermelon and Apple martini. Sour. Sweet. Gone . . . 12

JALP! NOT ANOTHER MARGARITA!
A spicy margarita made with fresh-sliced jalapeño, ruby red grapefruit, Cointreau and 100% Agave Silver Tequila . . . 13

SMOKEY THE BOURBON
A wood-chip smoked Woodford Reserve Old Fashioned with Peychaud's Bitters and burnt orange . . . 15

ESPRESS-YO SELF
A premium espresso martini, especially for you . . . 14
Too much caffeine? Try our chocolatey Chocolate Martini . . . 14

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 . . . 13

RUBY SLIPPER
Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits . . . 13

WINES

WHITE	6oz	9oz	Bottle
CANYON OAKS, White Zinfandel (California)	8.9	13.1	
MIRABEAU FOREVER SUMMER, Rosé (France)	11.9	17.6	46
RAYWOOD, Moscato (California)	10.5	15.6	40
WASHINGTON HILLS, Riesling (Washington)	11.9	17.6	46
JOEL GOTT, Sauvignon Blanc (California)	11.9	17.6	46
STONELEIGH, Sauvignon Blanc (Marlborough, NZ)	13.5	20.1	53
VILLA BRICI, Pinot Grigio (Slovenia)	8.9	13.1	
CALIFORNIA ROOTS, Chardonnay (California)	9.5	14.1	
KENDALL JACKSON 'V.R.', Chardonnay (CA)	13.5	20.1	53

RED	6oz	9oz	Bottle
PROVERB, Pinot Noir (California)	9.9	14.6	38
ELOUAN, Pinot Noir (Oregon)	13.9	20.6	54
BACKHOUSE, Merlot (California)	8.9	13.1	34
SANTA JULIA, Malbec (Argentina)	10.9	16.1	42
CALIFORNIA ROOTS, Cabernet Sauvignon (CA)	9.5	14.1	
JOSH CELLARS, Cabernet Sauvignon (California)	12.9	19.1	50
LIBERTY SCHOOL, Cabernet (Paso Robles, CA)	13.9	20.6	54

MORE BOTTLED WINES ON BACK OF MENU

SPARKLING WINE/CHAMPAGNE

	Bottle
COMTE DE CHAMBERI, Brut (Spain)	34
MAS FI, Brut Cava (Spain)	*split* 15

	Glass	Bottle
AVISSI, Prosecco (Italy)	10.9	40

BEERS

MILLER LITE *(tap)* . . . 6
YUENGLING LAGER *(tap)* . . . 6
BLUE MOON *(tap)* . . . 7
SAM ADAMS SEASONAL *(tap)* . . . 7
SLY FOX IPA *(tap)* . . . varies
LOCAL DRAFT *(tap)* . . . varies
FEATURE DRAFT *(tap)* . . . varies
BUDWEISER *(bottle)* . . . 6
HEINEKEN *(bottle)* . . . 7
GUINNESS *(bottle)* . . . 7
CORONA *(bottle)* . . . 7
CORONA LIGHT *(bottle)* . . . 7
COORS LIGHT *(bottle)* . . . 6
ROLLING ROCK *(Mike's bottle)* . . . 6
MICHELOB ULTRA *(bottle)* . . . 6
BUD LIGHT *(bottle)* . . . 6
STELLA ARTOIS *(bottle)* . . . 7
MODELO ESPECIAL *(bottle)* . . . 7
ANGRY ORCHARD CIDER (GLUTEN FREE) *(bottle)* . . . 7
DOGFISH HEAD 60 MIN. *(bottle)* . . . 7
HEINEKEN 0.0 (N.A) *(bottle)* . . . 7
HARD SELTZER *(can, flavors vary)* . . . 8.5
SURFSIDE *(can, flavors vary)* . . . 8.5

SOUPS & STARTERS

HOUSE-MADE SOUPS
Baked Potato - Topped with bacon & cheddar **7.4**
Lobster Bisque - Classic recipe **11.7**
Feature Soup - 7.4 *(When Crab & Corn Chowder – 8.4)* With a hint of bacon

STONE BAKED CORNBREAD
Crisp outside & moist inside, served with house-made maple butter **9.8**

BRUSCHETTA
Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **13.3**
Half order **9.6**

CRAB DIP
A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **18.1**

SPINACH REGGIANO DIP
Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **14.3**

TRADITIONAL BUFFALO WINGS
Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce **17.3**

SEARED AHI TUNA
Spice rubbed & seared rare with soy sauce,wasabi & pickled ginger **17.2**

TWISTED SHRIMP
Tender, crispy shrimp tossed in a creamy spicy sauce **14.4**

PHILLY CHEESESTEAK EGG ROLLS
Homemade egg rolls stuffed "WIT" fried onions, thin-sliced ribeye & "WIZ". Served "WIT" a horseradish dipping sauce **15**

SHRIMP COCKTAIL
10 jumbo shrimp, steamed and chilled served with cocktail sauce **16.2**

CHESAPEAKE CRABBY FRIES
A heaping portion of our shoestring French fries seasoned with old bay and topped with a garlic alfredo sauce & jumbo lump Crab meat **15.2**

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

FIELD GREEN SALAD
Romaine, iceberg, croutons, mozzarella cheese, red onion & tomatoes **11.3**

CAESAR SALAD
Romaine, croutons & parmesan cheese **11.3**

FIELD GREEN OR CAESAR SALAD ADD ONS
ADD EGG AND/OR BACON .5
ADD GRILLED CHICKEN 6.4
ADD GRILLED SHRIMP 7.2
ADD GRILLED SALMON 9.6
ADD SEARED AHI TUNA 10.3

COBB SALAD
Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese with garlic peppercorn ranch **18.8**

VEGETABLE BOWL
Roasted vegetables (zucchini, squash, carrots, tomatoes, onions, mushrooms, asparagus & red pepper)(sorry, no substitutions), steamed asparagus, Bruschetta tomatoes and toast over brown rice with a balsamic reduction drizzle **17.6**

APPLE WALNUT SALAD
Spring mix, spinach, chilled chicken, walnuts & onions with a honey-lime vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples **17.8**

SOUTHERN SALAD
Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese **18.8**

ADD BLUE CHEESE CRUMBLES – 2

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 **16.3**

VEGGIE BURGER
Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze *(NOT VEGAN)* **15.8**

TWISTED BURGER
100% Angus Burger, pepper jack cheese, frizzled onions, twisted slaw & our signature twisted sauce **16.8**

CRAB CAKE SANDWICH
Lump backfin crab cake, lettuce, tomato & onion **19.7**

PULLED PORK SANDWICH
Slow smoked & hand pulled pork with our house-made BBQ sauce **15.8**

CAJUN CHICKEN SANDWICH
Grilled chicken breast seasoned with Cajun spices, pepper jack cheese, lettuce, tomato, onion & Cajun sauce **15.8**

PRIME RIB SANDWICH
Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus **18.1**

GRILLED CHICKEN SANDWICH
Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo **15.8**

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 **17.3**
(MAKE IT VEGAN, REQUEST NO CHEESE, NO SAUCE, AND SUBSTITUTE CIABATTA BUN)

FISH & CHIPS
3 of our original beer battered New England Haddock fillets served with french fries and cole slaw **20.8**

KIDS UNDER 12
CHOOSE BROCCOLI OR ONE HOUSE SIDE (EXCLUDES CHEESE PIZZA). INCLUDES BEVERAGE OR MILK

MINI DOGS (2) **9**
CHEESEBURGER **9**
CHICKEN SANDWICH WITH CHEESE **9**
GRILLED CHEESE SANDWICH **9**
MACARONI & CHEESE **9**
FISH & CHIPS **9**
CHICKEN TENDER BITES **9**
CHEESE PIZZA (no side included) **9**

SUBSTITUTE GLUTEN FREE BUN (INCLUDING CHEESE PIZZA) – 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 after 4pm until gone.
12 oz. Slow roasted aged prime rib, au jus **37.1**

MAUI RIBEYE
12 oz. Ribeye marinated in soy sauce, pineapple & ginger **37.1**

CAJUN RIBEYE
12 oz. Ribeye grilled with Cajun spices **37.1**

FILET OSCAR
Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce
8 oz. **43.1** 6 oz. **38.8**

STRIP STEAK
12 oz. Center cut aged striploin **36**

FILET MIGNON
8 oz. Center cut tenderloin **35.1**
6 oz. Center cut tenderloin **30.8**

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.* **29**

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
OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 8
ADD SHRIMP SKEWER – 10.6
ADD SCALLOP SKEWER – 13.6

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON
Simply grilled choose House or Cajun seasoned **27.9**

CRAB CAKES
Two large lump backfin crab cakes **32.9**

GRILLED SALMON OSCAR
Lump crab meat, asparagus, garlic cream sauce **35.9**

GRILLED SHRIMP & SCALLOPS
Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned **30.3**

PASTA

CRAB ALFREDO PASTA
Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **25.2**

CHICKEN BRUSCHETTA PASTA
Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **22.5**

CHICKEN FLORENTINE PASTA
Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **22.5**

SHRIMP PASTA SAUTÉ
Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **23.9**
SUBSTITUTE CHICKEN AT NO CHARGE

ROASTED VEGETABLE PASTA
Zucchini, squash, carrots, tomatoes, onions, mushrooms, asparagus, red pepper & spinach *(sorry, no substitutions)* roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese **21.2**

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE
SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 2.5

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS CHICKEN TENDERS
Hand-battered chicken tenders **20.8**
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**

ROTISSERIE STYLE CHICKEN
Available after 4:00PM. Limited Availability.
Half chicken seasoned & slow roasted **20**

CHICKEN OSCAR
Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **26.9**

BAKED PARMESAN CRUSTED CHICKEN
Baked parmesan crusted chicken breasts topped with a garlic alfredo sauce **21.5**

BABY BACK RIBS
Slow roasted "knife & fork" Danish baby back ribs
FULL RACK 28.2 **HALF RACK 21.2**

PLEASE ASK YOUR SERVER FOR OUR SWEET & SPICY "KICKED UP" BBQ Sauce if you want to try something different

RIB COMBOS

½ RACK OF SLOW ROASTED "KNIFE & FORK" DANISH BABY BACK RIBS AND CHOICE OF:

Grilled BBQ Chicken Breast	**25**
Smoked Pulled Pork Topped with BBQ Sauce	**25**
Hand Battered Texas Tenders Choice of BBQ, honey mustard or our zesty comeback sauce	**26**
Large Lump Backfin Crab Cake	**29.7**

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
Add Egg and/or Bacon .5
SEASONED ASPARAGUS
FOUR CHEESE MAC & CHEESE
Sharp Cheddar, Pepperjack, Mozzarella & Reggiano dusted with bread crumbs

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 Wednesday after 4:00pm

WHITES

MIRABEAU FOREVER SUMMER, Rosé (France) 46

RAYWOOD, Moscato (California) 40

WASHINGTON HILLS, Riesling (Washington) 46

JOEL GOTT, Sauvignon Blanc (California) 46

STONELEIGH, Sauvignon Blanc (Marlborough, New Zealand) 53

CA' DEL SARTO, Pinot Grigio (Italy) 40

CARMEL ROAD, Chardonnay (Monterey County, California) 46

KENDALL JACKSON 'V.R.', Chardonnay (California) 53

NAPA CELLARS, Chardonnay (Napa Valley, California) 53

SPARKLING WINE / CHAMPAGNE

MAS FI, Brut Cava (Spain) . . . . . *split* 15

COMTE DE CHAMBERI, Brut (Spain) 34

AVISSI, Prosecco (Italy) 40

REDS

PROVERB, Pinot Noir (California) 38

ELOUAN, Pinot Noir (Oregon) 54

BOEN, Pinot Noir (California) 59

UNCONDITIONAL, Pinot Noir (Oregon) 59

BACKHOUSE, Merlot (California) 34

CA' DEL SARTO, Toscana (Italy) 46

VDR, Red Blend (Monterey, California) 56

BONTERRA, Organic Red Zinfandel (California) 50

SANTA JULIA, Malbec (Argentina) 42

JOSH CELLARS, Cabernet Sauvignon (California) 50

LIBERTY SCHOOL, Cabernet Sauvignon (Paso Robles, California) 54

JOEL GOTT, Cabernet Sauvignon (California) 56

FREI BROTHERS, Cabernet Sauvignon (Alexander Valley, California) 70

DOMAINE VALLOT, Cotes du Rhone (France) 62