

# 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... Also 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

#### APPLE-SAUCED

A Crown Royal Apple Martini, with Canton Ginger, fresh lemon & apple. How do you like them apples? . . . . . 9.9

#### 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 Mexcal 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 . . . . 10
- AVIA, Pinot Grigio (Italy) . . . . . 8
- SALMON CREEK, Chardonnay (California) . . . . 32 . . . . 8
- HESS, Chardonnay (Monterey, CA) . . . . . 39 . . . . 10
- KENDALL JACKSON 'V.R.', Chardonnay (Calif.) . 46 . . . . 12

### WINES

#### RED

- PROVERB, Pinot Noir (California) . . . . . 36 . . . . 9
- ELOUAN, Pinot Noir (Oregon) . . . . . 46 . . . . 12
- DONA SOL, Merlot (California) . . . . . 32 . . . . 8
- SANTA JULIA, Malbec (Argentina) . . . . . 39 . . . . 10
- KILDA, Shiraz (Australia) . . . . . 36 . . . . 9
- SYCAMORE LANE, Cabernet Sauvignon (Calif.) . . . . . 9
- GREYSTONE, Cabernet Sauvignon (California) . . 39 . . . . 10
- STORYPOINT, Cabernet Sauvignon (California) . . 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
- BLUE MOON (tap) . . . . . .6
- SAM ADAMS SEASONAL (tap) . . . . . .6
- LOCAL DRAFT (tap) . . . . . varies
- FEATURE DRAFTS (tap) . . . . . varies
- BUDWEISER (bottle) . . . . . 4.8
- SIERRA NEVADA PALE ALE (bottle) . . . . . .6
- HEINEKEN (bottle) . . . . . 5.8
- GUINNESS (bottle) . . . . . 6.2
- SAM ADAMS (bottle) . . . . . 5.9
- CORONA (bottle) . . . . . 5.8
- CORONA LIGHT (bottle) . . . . . 5.8
- AMSTEL LIGHT (bottle) . . . . . 5.8
- COORS LIGHT (bottle) . . . . . 4.8
- ROLLING ROCK (bottle) . . . . . 4.8
- MICHELOB ULTRA (bottle) . . . . . 5.4
- BUD LIGHT (bottle) . . . . . 4.8
- STELLA ARTOIS (bottle) . . . . . 6.2
- REDBRIDGE (GLUTEN FREE) (bottle) . . . . . 5.8
- ANGRY ORCHARD CIDER (GLUTEN FREE) (bottle) . . . 6.1
- DOGFISH HEAD 60 MIN. (bottle) . . . . . 6.2
- OMISSION IPA (bottle) . . . . . 6.8
- 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 **6.7**

**Lobster Bisque** - Classic recipe **11**

**Feature Soup** - **6.7** (*When Crab & Corn Chowder – 7.7*)

## STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **8.2**

## BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **11.7**

Half order **8**

## CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **16.5**

## SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **12.7**

## TRADITIONAL BUFFALO WINGS

Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce **15.7**

## SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger **15.6**

## TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce **12.8**

## PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed “WIT” fried onions, thin-sliced ribeye & cheddar. Served “WIT” a horseradish dipping sauce **13.4**

## SHRIMP COCKTAIL

10 jumbo shrimp, steamed and chilled served with cocktail sauce **14.6**

# 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 **9.7**

## CAESAR SALAD

Romaine, croutons & parmesan cheese **9.7**

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 **16.8**

## VEGETABLE BOWL

Roasted vegetables, steamed asparagus, Bruschetta tomatoes and toast over brown rice with a balsamic reduction drizzle **15.6**

## APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts & onions with a honey-lime vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples **15.8**

## SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese **16.8**

*ADD BLUE CHEESE CRUMBLES – 1.5*

# HAND HELDS

*CHOOSE A HOUSE SIDE. SUBSTITUTE GLUTEN FREE BUN – 1.5*

## CHEESEBURGER

100% Angus Burger, cheddar, lettuce, tomato, onion, pickle, signature sauce **13.9**

## VEGGIE BURGER

Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze (*NOT VEGAN*) **13.4**

## TWISTED BURGER

100% Angus Burger, pepper jack cheese, frizzled onions, twisted slaw & our signature twisted sauce **14.4**

## CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **17**

## PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **13.4**

## CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepper jack cheese, lettuce, tomato, onion & Cajun sauce **13.4**

## PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus **15.7**

## GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo **13.4**

## 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 **14.9**  
*(MAKE IT VEGAN, REQUEST NO CHEESE, NO SAUCE, AND SUBSTITUTE CIABATTA BUN)*

# KIDS UNDER 12

*CHOOSE BROCCOLI OR ONE HOUSE SIDE (EXCLUDES CHEESE PIZZA). 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**

CHEESE PIZZA (no side included) **7.7**

*SUBSTITUTE GLUTEN FREE BUN (INCLUDING CHEESE PIZZA) – 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 after 4pm until gone.

12 oz. Slow roasted aged prime rib, au jus **32.6**

## MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **32.6**

## CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **32.6**

## FILET OSCAR

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

8 oz. **37.9** 6 oz. **33.3**

## STRIP STEAK

12 oz. Center cut aged striploin **31.5**

## FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

### NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned **24.2**

### CRAB CAKES

Two large lump backfin crab cakes **28.9**

## PASTA

### CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **22**

### CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **19**

### CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **19**

## CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

### TEXAS TENDERS PLATTER

Hand-battered chicken tenders **17.8**

### TEXAS TENDERS & RIBS

Hand-battered tenders & a half rack of slow roasted "knife & fork" Danish baby back ribs **23**

### SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **18**

### ROTISSERIE STYLE CHICKEN

Available after 4:00PM. Limited Availability.

Half chicken seasoned & slow roasted **17**

### BABY BACK RIBS

Slow roasted "knife & fork" Danish baby back ribs

FULL RACK **25** HALF RACK **18**

PLEASE ASK YOUR SERVER FOR OUR SWEET & SPICY

"KICKED UP" BBQ Sauce if you want to try something different

## FILET MIGNON

8 oz. Center cut tenderloin **30.4**

6 oz. Center cut tenderloin **25.8**

## 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.* **24**

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 **31.7**

### GRILLED SHRIMP & SCALLOPS

Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned **25.8**

### SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **20**

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 **18**

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 **22**

### CRAB CAKE & RIBS

Large lump backfin crab cake, 1/2 rack slow roasted "knife & fork" Danish baby back ribs **26.4**

### CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **23.4**

### BAKED PARMESAN CRUSTED CHICKEN

Baked parmesan crusted chicken breasts topped with a garlic alfredo sauce **18.5**

### 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

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 4:30pm*

## WHITES

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

## REDS

<b>PROVERB</b> , Pinot Noir (California) . . . . .	36
<b>ELOUAN</b> , Pinot Noir (Oregon) . . . . .	46
<b>DONA SOL</b> , Merlot (California) . . . . .	32
<b>HOGUE</b> , Merlot (Columbia Valley, Washington) . . . . .	41
<b>SANTA JULIA</b> , Malbec (Argentina) . . . . .	39
<b>ANTIGAL UNO</b> , Malbec (Argentina) . . . . .	46
<b>KILDA</b> , Shiraz (Australia) . . . . .	36
<b>SHOOTING STAR</b> , Syrah (Lake County, CA) . . . . .	47
<b>AVA GRACE</b> , Red Blend (California) . . . . .	40
<b>SEBASTIANI</b> , Red Zinfandel (Sonoma Valley, California) . . . . .	52
<b>GREYSTONE</b> , Cabernet Sauvignon (California) . . . . .	39
<b>STORYPOINT</b> , Cabernet Sauvignon (California) . . . . .	46
<b>LIBERTY SCHOOL</b> , Cabernet Sauvignon (Paso Robles, California) . . . . .	48
<b>JOEL GOTT</b> , Cabernet Sauvignon (Napa Valley, California) . . . . .	55
<b>FREI BROTHERS RESERVE</b> , Cabernet Sauvignon (California) . . . . .	62