

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 8.6

PIP'S GIN LIME-AID

Our friend Pip's award winning combination of Hendrick's Gin, Elderflower, fresh squeezed lime & soda 8.6

HIGHWAY TO THE DANGER ZONE

Let this be your wing man! Goose & Gin, soaring with Lillet Blanc, lemon & soda. 9.6

CEREAL KILLER

Our delicious Rumchata White Russian shaken with Cinnamon Toast Crunch 8.6

MANGO THAI-TINI

Fresh mango, cilantro, basil & mint muddled with vodka, mango rum, homemade sour, OJ & blue agave 9.6

THE CHAMPAGNE OF BEERS

Wow! Part champagne cocktail, part beer cocktail, part nothing you've ever experienced before. 8.4

AN INCONVENIENT TRUTH

Woodford. Neat. Dash of Peychaud's. Can you handle it? 10.9

JUST A CRUSH (UP OR ON THE ROCKS)

Choose from Orange, Orange Pomegranate or Ruby Red 9.6

WHITE MANDARIN COSMO

Elderflower Liqueur, Orange Vodka & fresh lemon 9.6

KICKIN' MULES

Choose from our classic Russian Standard Moscow Mule, Pineapple, Blueberry or a Kickin' Kentucky Mule 8.6

YOU'RE MY BOY BLUE

Choose from our Blueberry Mule with fresh blueberries, a creamy Blue Russian with Rumchata or our famous Electric Lemonade 2: Electric Blu-galoo 8.6

THE DIRTY DUO

'THE STANDARD'- A Russian Standard Vodka martini served "dirty" with hand-stuffed blue cheese olives 10
'THE DOUBLEY DIRTY'- 7 times distilled Double Cross Vodka with double the olives (blue cheese **and** garlic stuffed!). 11

THE PINEAPPLE EXPRESS

Our own House-Infused Pineapple Vodka, blah, blah, blah. 9
Also available in **Strawberry Pineapple!**. 9

MOJITO MADNESS

Our homemade mojito-infused rum, fresh mint, lime & soda. Available in **Classic, Pineapple or Strawberry** 8.6

SIGNATURE SANGRIAS

Red Strawberry Bliss or White Pineapple Passion 8.2

NOT YOUR FATHER'S MILKSHAKE

A creamy and delicious alcoholic milkshake with Not Your Father's Root Beer and Rumchata 8.6

AFTER DINNER MARTINIS

Actually, these are great anytime! Our chocolatey Chocolate Martini **OR** our rich Espresso Martini 9.6

WINES

WHITE

- BERINGER**, White Zinfandel (California) 24 7
- DOMINO**, Moscato (California) 32 8.2
- WASHINGTON HILLS**, Riesling (Washington) . . . 32 . . . 8.2
- MATUA**, Sauvignon Blanc (New Zealand) 34 . . . 8.8
- WOODBIDGE**, Pinot Grigio (California) 7
- ECCO DOMANI**, Pinot Grigio (Italy). 35 9
- REDWOOD CREEK**, Chardonnay (California) 28 . . . 7.2
- KENDALL JACKSON 'V.R.'**, Chardonnay (Calif.). . 42 . . 10.8

RED

- TRINITY OAKS**, Pinot Noir (California) 32 8
- 10 SPAN**, Pinot Noir (California) 36 . . . 9.2
- CANYON ROAD**, Merlot (California) 30 . . . 7.8
- RUTA 22**, Malbec (Argentina) 36 . . . 9.2
- WYNDHAM**, Shiraz (Australia) 34 . . . 8.8
- SYCAMORE LANE**, Cabernet Sauvignon (California) 7.8
- MURPHY GOODE**, Cabernet Sauvignon (California) 34 . . . 8.8
- COPPOLA 'DIAMOND'**, Cabernet Sauvignon (Calif.) 42 . . 10.8

MORE BOTTLED WINES ON BACK OF MENU

SPARKLING WINE/CHAMPAGNE

- FREIXENET**, Brut (Spain). split 13 bot 35
- NOBILISSIMA**, Prosecco (Italy) 36

BEERS

- MILLER LITE** (tap) 5.1
- YUENGLING LAGER** (tap) 5.1
- SAM ADAMS SEASONAL** (tap) 6.5
- BLUE MOON** (tap). 6.5
- FEATURE DRAFT** (tap) varies
- BUDWEISER** (bottle). 5.5
- SIERRA NEVADA PALE ALE** (bottle) 5.9
- HEINEKEN** (bottle) 5.9
- GUINNESS** (bottle). 5.9
- SAM ADAMS** (bottle) 5.9
- CORONA** (bottle). 5.9
- COORS LIGHT** (bottle). 5.5
- AMSTEL LIGHT** (bottle). 5.9
- KALIBER (N/A)** (bottle). 5.5
- MICHELOB ULTRA** (bottle) 5.5
- BLUE POINT TOASTED LAGER** (bottle) 6.5
- BUD LIGHT** (bottle). 5.5
- STELLA ARTOIS** (bottle) 6.5
- REDBRIDGE (GLUTEN FREE)** (bottle) 5.9
- ANGRY ORCHARD CIDER (GLUTEN FREE)** (bottle) . . . 5.9
- TRÖEGS HOPBACK AMBER** (bottle). 6.8
- VICTORY HOP DEVIL** (bottle). 6.8
- DOGFISH HEAD 60 MIN.** (bottle). 6.8
- OMISSION IPA** (bottle) 6.8
- NOT YOUR FATHER'S ROOT BEER** (bottle) 6.8
- + FEATURED BOTTLE(S)**



STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar **5.9**

Crab & Corn Chowder **6.9**

Lobster Bisque - Classic recipe **8.9**

STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **7.4**

SWEET & SPICY ISLAND WINGS

10 fried wings tossed in our sweet & spicy sauce **12.5**

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **10.9**

Half order **7.4**

ROADSIDE SLIDERS

3 fresh ground chuck patties with Vermont cheddar, dill pickles, frizzled onions & our signature sauce **10.5**

SALADS

GARLIC PEPPERCORN RANCH, HONEY MUSTARD, BLUE CHEESE, 1000 ISLAND, FAT FREE ITALIAN VINAIGRETTES: TRADITIONAL, HONEY-LIME, APPLE, STRAWBERRY BALSAMIC

FIELD GREEN SALAD

Romaine, iceberg, croutons, mozzarella cheese, red onion & tomatoes **9.5**

CAESAR SALAD

Romaine, croutons & parmesan cheese **9.5**

Add grilled chicken **4.5**

Add Cajun grilled shrimp **5.5**

Add grilled salmon or seared Ahi tuna **7.9**

TOWER OF COBB

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese, tossed with garlic peppercorn ranch **15.5**

CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **13.9**

SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **11.9**

SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger **13.9**

TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce **11.5**

PHILLY CHEESESTEAK FLAT BREAD

Thin crust pizza dough topped with thinly sliced roasted ribeye, melted cheddar and monterey jack cheeses and sautéed onions **Half 9.4 Full 14.9**

HAND HELDS

CHOOSE A HOUSE SIDE EXCEPT FOR FISH & CHIPS.

CHEESEBURGER

100% Angus Burger, cheddar, lettuce, tomato, onion, pickle, signature sauce **12.5**

VEGGIE BURGER

Brown rice, mushroom, onion, mozzarella & cheddar cheese patty with lettuce, tomato, onion & a sweet soy glaze **11.9**

CHICKEN CIABATTA

Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll **12.5**

TWISTED BURGER

100% Angus Burger, pepper jack cheese, frizzled onions, twisted slaw & our signature twisted sauce **12.5**

CRAB CAKE SANDWICH

Our own panko crusted lump crab cake, lightly seasoned and buttered with lettuce, tomato and red onion **14.5**

VEGETABLE PLATE

Broccoli, zucchini, yellow squash, rice, chipotle black beans, garlic toast **13.9**

SOUTHERN FRIED CHICKEN SALAD

Select greens, southern fried chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese tossed in dressing of your choice **14.9**

APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts & onions in an apple vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples **14.9**

ADD BLUE CHEESE CRUMBLES – 1.5

FISH & CHIPS

Our original beer battered New England Haddock fillets & crispy shoe string fries **15.5**

BAJA FISH TACOS

3 flour tortillas, seasoned tilapia, chimichurri sauce, mango cilantro salsa & a lime cream drizzle **14.9**

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepper jack cheese, lettuce, tomato, onion & Cajun sauce **12.5**

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **11.9**

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus **14.5**

SUBSTITUTE GLUTEN FREE BUN – 1

KIDS UNDER 12

CHOOSE BROCCOLI, MANDARIN ORANGES OR ONE HOUSE SIDE (EXCLUDES CHEESE PIZZA). INCLUDES BEVERAGE OR MILK

MINI DOGS (2) **6**

CHEESEBURGER SLIDERS (2) **6**

CHICKEN SANDWICH SLIDERS WITH CHEESE (2) **6**

GRILLED TILAPIA **6**

GRILLED CHEESE SANDWICH **6**

MACARONI & CHEESE **6**

CHICKEN TENDER BITES **6**

CHEESE PIZZA (no side included) **6**

SUBSTITUTE GLUTEN FREE BUN (INCLUDING CHEESE PIZZA) – 1

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

** 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

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

PRIME RIB

(Available after 4pm until gone)
12 oz. Slow roasted aged prime rib, au jus **25.9**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **26.3**

FILET OSCAR

Center cut tenderloin, seasoned lump crab meat, asparagus & garlic alfredo sauce
8 oz. **35.5**
6 oz. **31.5**

GRILLED MUSHROOMS & ONIONS – 3

ADD BLUE CHEESE CRUMBLES – 1.5

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned **23.5**

CRAB CAKES

Our own panko crusted lump crab cakes, lightly seasoned and buttered **24.5**

PASTA

CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **19.5**

CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **17.9**

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **17.9**

SUBSTITUTE CHICKEN AT NO CHARGE

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

SOUTHERN FRIED CHICKEN TENDERS

Tenders southern spiced and fried served with country gravy **16.5**

SOUTHERN FRIED TENDERS & RIBS

Hand-battered tenders & a half rack of slow roasted “knife & fork” Danish baby back ribs **21.5**

SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **16.9**

ROTISSERIE STYLE CHICKEN

Available after 4:00PM. Limited Availability.

Half chicken seasoned & slow roasted **15.5**

BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs

FULL RACK **24.5** HALF RACK **17.5**

PLEASE ASK YOUR SERVER FOR OUR SWEET & SPICY

“KICKED UP” BBQ Sauce if you want to try something different

MONDAYS . . . ALL YOU CAN EAT **28.9**

HOUSE SIDES 2.5

COLE SLAW

FRENCH FRIES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

HOUSE MADE CHIPS

PREMIUM SIDES 5

CREAMED SPINACH

STEAMED BROCCOLI

GREEN BEANS ALMONDINE

CHIPOTLE BLACK BEANS & RICE

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

DELUXE SIDES 6

CAESAR OR FIELD GREEN SALAD

ASPARAGUS

FOUR CHEESE MAC & CHEESE

Sharp Cheddar, Pepperjack, Mozzarella & Reggiano dusted with bread crumbs

SUBSTITUTE FOR ANY HOUSE SIDE – 3
SUBSTITUTE FOR ANY PREMIUM SIDE – 1

CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **26.3**

STRIP STEAK

12 oz. Center cut aged striploin **26.5**

FILET MIGNON

8 oz. Center cut tenderloin **29.5**

6 oz. Center cut tenderloin **25.5**

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

OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC ALFREDO SAUCE – 6

GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic alfredo sauce **29.5**

GRILLED SHRIMP & SCALLOPS

Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned **22.5**

ROASTED VEGETABLE PASTA

A variety of vegetables roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese **16.9**

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **17.9**

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 **19.9**

CRAB CAKE & RIBS

Large lump backfin crab cake, 1/2 rack slow roasted “knife & fork” Danish baby back ribs **23.9**

CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic alfredo sauce **21.5**

* 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

WHITES

BERINGER , White Zinfandel (California)	24
DOMINO , Moscato (California)	32
WASHINGTON HILLS , Riesling (Washington)	32
MATUA , Sauvignon Blanc (New Zealand)	34
ECCO DOMANI , Pinot Grigio (Italy).	35
REDWOOD CREEK , Chardonnay (California)	28
KENDALL JACKSON 'V.R.' , Chardonnay (California).	42
MARKHAM , Chardonnay (Napa Valley)	47
CARNE HUMANA , White Blend (Napa Valley)	53

REDS

TRINITY OAKS , Pinot Noir (California)	32
10 SPAN , Pinot Noir (California)	36
CANYON ROAD , Merlot (California)	30
RUTA 22 , Malbec (Argentina)	36
WYNDHAM , Shiraz (Australia)	34
MURPHY GOODE , Cabernet Sauvignon (California)	34
COPPOLA 'DIAMOND' , Cabernet Sauvignon (California).	42
APOTHIC , Red Blend (California)	36
ERATH , Pinot Noir (Oregon)	40
GREYSTONE , Merlot (California)	34
ANTIGAL UNO , Malbec (Argentina)	40
GREG NORMAN , Shiraz (Australia).	36
CAMPO VIEJO , Tempranillo (Spain)	34
BERAN , Red Zinfandel (California)	46
SEBASTIANI , Cabernet Sauvignon (Sonoma Valley)	46
FREI BROTHERS RESERVE , Cabernet Sauvignon (California).	53
LOUIS MARTINI , Cabernet Sauvignon (Napa Valley)	59