

DESSERT MENU

CHOCOLATE CHIP COOKIE SUNDAE

PLEASE ALLOW 8-10 MINUTES – IT'S WORTH THE WAIT!

A monster chocolate chip cookie baked to order, topped with vanilla ice cream and chocolate sauce 10.5

FLOURLESS DOUBLE CHOCOLATE BROWNIE

Chocolate brownie covered with a rich chocolate icing. Served warm, topped with French vanilla ice cream and a sweet caramel and chocolate drizzle 8.9

MARTY'S MINI DESSERTS

Our homemade individual mousse desserts. Choose from Cookies & Cream, Chocolate or Peanut Butter Chocolate...3.75 each, 3 for 10.5 or 5 for 16.25

CHEESECAKE FACTORY FEATURE CHEESECAKE

9

KEY LIME PIE

Graham cracker crust & a filling made from fresh squeezed limes & lime zest. Topped with whipped cream 8.7

APPLE WALNUT COBBLER

Homemade apple cobbler baked with brown sugar with a layer of walnuts baked into the crust, served warm and topped with French vanilla ice cream and a caramel drizzle 9

HOT FUDGE SUNDAE SHARING SIZE

Three scoops of French vanilla ice cream with hot fudge, fresh whipped cream and a cherry 7.9

ALSO AVAILABLE:

French vanilla ice cream

– CARRY OUT MENU –

J.B. DAWSON'S

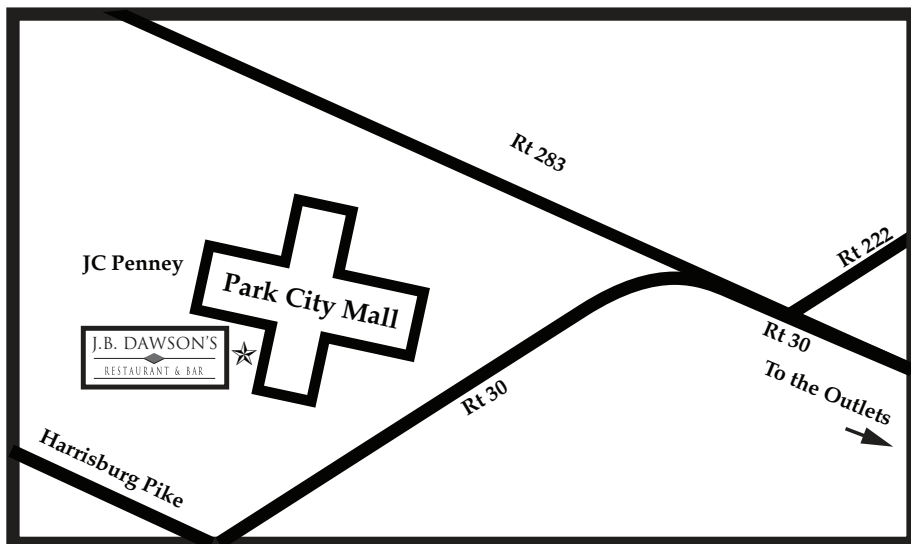
RESTAURANT & BAR

717-399-3996

Park City Mall
Lancaster, PA

OPEN EVERY DAY FOR LUNCH & DINNER

LOCATED AT THE
FOUNTAIN SHOPPES AT
PARK CITY CENTER



www.jbdawsons.com

SOUPS & STARTERS

HOUSE-MADE SOUPS
Baked Potato - Topped with bacon & cheddar 7.4
Lobster Bisque - Classic Recipe 11.7
Feature Soup - 7.4 (When Available)
Crab & Corn Chowder – 8.4 (When Available)

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

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 11.6

CAESAR SALAD
Romaine, croutons & parmesan cheese 11.6

FIELD GREEN AND CAESAR SALAD ADD ON'S
ADD GRILLED CHICKEN 6.2
ADD GRILLED SHRIMP 7
ADD GRILLED SALMON 9.4
ADD SEARED AHI TUNA 10.1

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 16.2

VEGGIE BURGER
Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze (NOT VEGAN) 15.7

TWISTED BURGER
100% Angus burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce 16.7

CRAB CAKE SANDWICH
Lump backfin crab cake, lettuce, tomato & onion 19.6

PULLED PORK SANDWICH
Slow smoked & hand pulled pork with our house-made BBQ sauce 15.7

CAJUN CHICKEN SANDWICH
Grilled chicken breast seasoned with Cajun spices, pepperjack cheese, lettuce, tomato, onion & Cajun sauce 15.7

KIDS UNDER 12

CHOOSE BROCCOLI OR ONE HOUSE SIDE. INCLUDES BEVERAGE OR MILK. SUBSTITUTE GLUTEN FREE BUN – 2.5

MINI DOGS (2) 8.9
CHEESEBURGER 8.9
CHICKEN SANDWICH WITH CHEESE 8.9
GRILLED CHEESE SANDWICH 8.9

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 & cheddar. Served “WIT” a horseradish dipping sauce 15

COBB SALAD
Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese with garlic peppercorn ranch 18.7

SOUTHERN SALAD
Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese 18.7

ADD BLUE CHEESE CRUMBLES – 2.5

PRIME RIB SANDWICH
Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus 18

GRILLED CHICKEN SANDWICH
Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo 15.7

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 17.2
(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 20.7

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 35.9

MAUI RIBEYE
12 oz. Ribeye marinated in soy sauce, pineapple & ginger 35.9

CAJUN RIBEYE
12 oz. Ribeye grilled with Cajun spices 35.9

FILET OSCAR
Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce
8 oz. 42.4 6 oz. 38.1

STRIP STEAK
12 oz. Center cut aged striploin 34.8

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON
Simply grilled choose House or Cajun seasoned 27.2

CRAB CAKES
Two large lump backfin crab cakes 32.2

PASTA

CRAB ALFREDO PASTA
Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning 25.3

CHICKEN BRUSCHETTA PASTA
Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs 22.6

CHICKEN FLORENTINE PASTA
Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes 22.6

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS CHICKEN TENDERS
Hand-battered chicken tenders 20.9
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 21.1

ROTISSERIE STYLE CHICKEN
Available after 4:00PM. Limited Availability.
Half chicken seasoned & slow roasted 20.1

CHICKEN OSCAR
Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce 27

BAKED PARMESAN CRUSTED CHICKEN
Baked parmesan crusted chicken breasts topped with a garlic alfredo sauce 21.6

FILET MIGNON
8 oz. Center cut tenderloin 33.9
6 oz. Center cut tenderloin 29.6

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. 27.8

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 – 10.2
ADD SCALLOP SKEWER – 13.2

GRILLED SALMON OSCAR
Lump crab meat, asparagus, garlic cream sauce 35.7

GRILLED SHRIMP & SCALLOPS
Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned 29.6

SHRIMP PASTA SAUTÉ
Shrimp, linguine, sundried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce 24
SUBSTITUTE CHICKEN AT NO CHARGE

ROASTED VEGETABLE PASTA
Zucchini, squash, carrots, tomatoes, onions, mushrooms, asparagus and red pepper (sorry, no substitutions), roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese 21.3

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

BABY BACK RIBS
Slow roasted “knife & fork” Danish baby back ribs
FULL RACK 28.3 HALF RACK 21.3

RIB COMBOS		½ RACK OF SLOW ROASTED “KNIFE & FORK” DANISH BABY BACK RIBS AND CHOICE OF:
Grilled BBQ Chicken Breast	25.1	
Smoked Pulled Pork Topped with BBQ Sauce	25.1	
Hand Battered Texas Tenders Choice of BBQ, honey mustard or our zesty comeback sauce	26.1	
Large Lump Backfin Crab Cake	29.8	

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HOUSE SIDES 3	PREMIUM SIDES 6	DELUXE SIDES 7
COLE SLAW	CREAMED SPINACH	CAESAR OR FIELD GREEN SALAD
FRENCH FRIES	STEAMED BROCCOLI	SEASONED ASPARAGUS
CINNAMON APPLES	SEASONED GREEN BEANS	SUBSTITUTE FOR ANY HOUSE SIDE – 4
“MEATY” BAKED BEANS	CHIPOTLE BLACK BEANS & RICE	SUBSTITUTE FOR ANY PREMIUM SIDE – 1
GARLIC WHIPPED POTATOES	1LB SEA SALTED BAKED POTATO (after 4pm, all day Sunday)	

SUBSTITUTE FOR ANY HOUSE SIDE – 3

PRICES SUBJECT TO CHANGE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY AND 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.