

– CARRY OUT MENU –

DESSERT MENU

THE CHOCOLATE BAG

This unique dessert is a bag made entirely of chocolate filled with fresh whipped vanilla cream and then topped with an assortment of fresh berries (Get your camera ready!) **8.5**

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 **8.5**

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 **6.5**

MARTY'S MINI DESSERTS

Our homemade individual mousse desserts. Choose from Cookies & Cream, Chocolate, Peanut Butter Chocolate or our seasonal flavor...**2.75 each, 3 for 7.50 or 5 for 11.25**

CHEESECAKE

A creamy New York style cheesecake with a graham cracker crust. Garnished with fresh whipped cream and drizzled with raspberry sauce **6.5**

APPLE WALNUT COBLER

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 **6.5**

HOT FUDGE SUNDAE SHARING SIZE

Three scoops of French vanilla ice cream with hot fudge, fresh whipped cream and a cherry **6.5**

ALSO AVAILABLE:

French vanilla ice cream

J.B. DAWSON'S

RESTAURANT & BAR

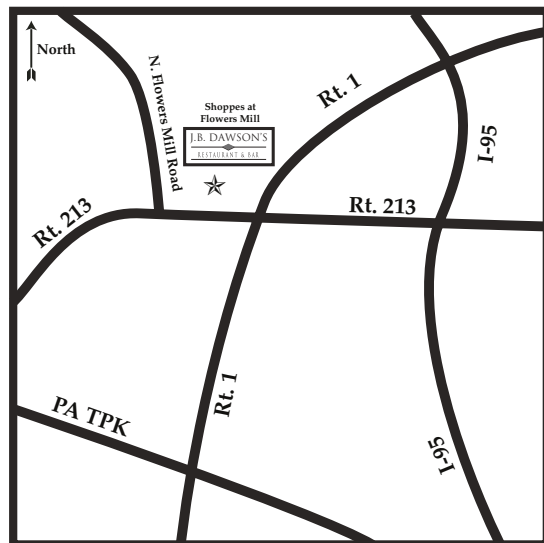
215-702-8119

Langhorne, PA

**OPEN EVERY DAY 11:00AM
LUNCH & DINNER**

**LOCATED AT THE
SHOPPES AT FLOWERS MILL**

www.jbdawsons.com



SOUPS & STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar **5.7**

Lobster Bisque - Classic Recipe **8.7**

Featured Soup **5.7**

STONE BAKED CORNBREAD

Crisp outside & moist inside, served

with house-made maple butter **7.4**

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic &

olive oil, toasted bread **10.9**

Half order **7.4**

SWEET & SPICY ISLAND WINGS

10 marinated, fried wings tossed in

our sweet & spicy sauce **11.7**

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 two skewers of filet tips **6.9**

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

VEGETABLE PLATE

Broccoli, zucchini, yellow squash, rice,

chipotle black beans, garlic toast **13.9**

TOWER OF COBB

Our field green mix, roasted chicken, fresh

avocado, tomato, egg, bacon, blue cheese,

tossed with garlic peppercorn ranch **15.5**

HAND HELDS

CHOOSE A HOUSE SIDE EXCEPT FOR FISH & CHIPS.

CHEESEBURGER

100% Angus burger, cheddar, lettuce, tomato,

onion, pickle, signature sauce **11.9**

VEGGIE BURGER

Brown rice, mushroom, onion, mozzarella

& cheddar cheese patty with lettuce,

tomato, onion & a sweet soy glaze **10.9**

TWISTED BURGER

100% Angus burger, pepperjack cheese, frizzled onions,

twisted slaw & our signature twisted sauce **12.5**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **14.5**

FISH & CHIPS

Our original beer battered New England

Haddock fillets & crispy shoe string fries **13.5**

BAJA FISH TACOS

3 flour tortillas, seasoned tilapia, chimichurri sauce,

mango cilantro salsa & a lime cream drizzle **13.9**

KIDS UNDER 12

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

MINI DOGS (2) **6**

CHEESEBURGER SLIDERS **6**

CHICKEN SANDWICH SLIDERS

WITH CHEESE **6**

GRILLED TILAPIA **6**

GRILLED CHEESE SANDWICH **6**

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 **10.9**

SEARED AHI TUNA

Spice rubbed & seared rare with soy

sauce, wasabi & pickled ginger **13.5**

TWISTED SHRIMP

Tender, crispy shrimp tossed in a

creamy spicy sauce **10.9**

PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed “WIT” fried

onions, thin sliced ribeye & cheddar. Served

“WIT” a horseradish dipping sauce **11.5**

APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts &

onions in an apple vinaigrette topped with blue

cheese, dried cranberries, bacon & fresh apples **14.5**

SOUTHERN SALAD

Select greens, chicken tenders, bacon,

tomatoes, croutons, jack & cheddar cheese

tossed in dressing of your choice **14.5**

CRISPY NOODLE CHICKEN SALAD

Select greens, chilled sliced chicken, cilantro, crispy

noodles, honey lime vinaigrette, peanut sauce **13.9**

THAI STEAK NOODLE SALAD

Marinated filet tips with chilled noodles, mango, basil,

cilantro, mint, peanuts, coconut & Thai dressing **15.5**

SUBSTITUTE CHICKEN AT NO CHARGE

ADD BLUE CHEESE CRUMBLES – 1.5

CHICKEN CIABATTA

Grilled chicken, spinach, arugula,

pepperjack cheese with a sundried tomato

aioli on a toasted ciabatta roll **11.9**

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with

Cajun spices, pepperjack cheese, lettuce,

tomato, onion & Cajun sauce **11.9**

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with

our house-made BBQ sauce **10.9**

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack

cheese, on a toasted ciabatta roll with au jus **13.7**

SUBSTITUTE GLUTEN FREE BUN – 1

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 **25.5**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce,

pineapple & ginger **25.3**

FILET OSCAR

Center cut tenderloin, seasoned lump crab meat,

asparagus & garlic cream sauce

8 oz. **31.7**

6 oz. **28.2**

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 **21.9**

CRAB CAKES

Two large lump backfin crab cakes **23.5**

PASTA

CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce,

parmesan cheese & Old Bay seasoning **17.5**

CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella

cheese tossed in a fresh roma tomato based sauce

garnished with seasoned bread crumbs **16.5**

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream

sauce & marinated diced tomatoes **16.5**

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sundried tomatoes, spinach, pine

nuts, parmesan cheese & herb cream sauce **17.5**

SUBSTITUTE CHICKEN AT NO CHARGE

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS TENDERS PLATTER

Hand-battered chicken tenders **15.9**

TEXAS TENDERS & RIBS

Hand-battered tenders & a half rack of slow

roasted “knife & fork” Danish baby back ribs **20.9**

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 **14.9**

BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs

FULL RACK 23.5 HALF RACK 16.9

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

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

HOUSE-MADE CHIPS

PREMIUM SIDES 4.5

CREAMED SPINACH

STEAMED BROCCOLI

GREEN BEANS ALMONDINE

CHIPOTLE BLACK BEANS & RICE

1LB SEA SALTED BAKED POTATO

(after 4pm, all day Sunday)

PRICES SUBJECT TO CHANGE

CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **25.3**

STRIP STEAK

12 oz. Center cut aged striploin **25.7**

FILET MIGNON

8 oz. Center cut tenderloin **25.7**

6 oz. Center cut tenderloin **22.2**

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 CREAM SAUCE – 6

GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic cream sauce **27.9**

GRILLED SHRIMP & SCALLOPS

Jumbo shrimp and sea scallops grilled to perfection

choose House or Cajun seasoned **21.9**

ROASTED VEGETABLE PASTA

A variety of vegetables roasted in garlic

oil tossed with linguine, seasoned bread

crumbs & shaved parmesan cheese **15.9**

GRILLED CHICKEN MARSALA

Grilled chicken, button mushrooms, prosciutto &

our marsala wine sauce with linguine **16.5**

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 **22.7**

CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat,

asparagus & garlic cream sauce **20.9**

** 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.*