

J.B. DAWSON'S

RESTAURANT & BAR

COCKTAILS

PINEAPPLE EXPRESS

House-infused pineapple vodka, sour mix & soda 8

ELECTRIC LEMONADE

Fresh squeezed lemonade, Cytron Vodka & Triple Sec. 7.5

MINT JULEP

Knob Creek Bourbon, Cruzan Rum & fresh mint 7

MOSCOW MULE

Russian Standard Vodka, fresh lime & a kick of ginger beer 7

MOJITO

Cruzan Rum, fresh muddled mint, lime & soda
Classic, Pineapple or Strawberry. 7.5

LEMON DROP MARTINI

Cytron Vodka, Triple Sec, simple syrup,
fresh squeezed lemon & lime 8

FRENCH RASPBERRY MARTINI

Vodka, pineapple & Chambord. 8

J.B. DIRTY MARTINI

Russian Standard Vodka, dry vermouth, served "dirty" with
hand stuffed blue cheese olives. 8.75

STRAWBERRY EXPRESS

Pureed strawberries, house-infused pineapple vodka 8

WHITE MANDARIN COSMO

Orange Vodka, St. Germain Elderflower & Lemon. 8.5

RED OR WHITE SANGRIA

A delicious blend of wine and fresh fruit 8

TROPICAL HONEYMOON

Malibu Rum, vodka, pineapple juice & a touch of
vanilla cream, served over ice 7.5

RUBY RED MARTINI

Cytron Vodka, St. Germain Elderflower & fresh-pressed
ruby-red grapefruit juice. 8.5

ORANGE POMEGRANATE CRUSH MARTINI

Orange Vodka, pomegranate & fresh-crushed
orange juice. 8.5

ESPRESSO MARTINI

Fresh brewed espresso, vanilla vodka & Kahlua 8

REALLY DARK & REALLY STORMY

Gosling's Rum, fresh lime & ginger beer 7.5

WINES

WHITE

CANYON OAKS, White Zinfandel (California) . . . 21 6

HOGUE, Riesling (Washington) 25 . . . 7.5

RANGA RANGA, Sauvignon Blanc (New Zealand) 27 . . . 8.5

AVIA, Pinot Grigio (Italy) 6.5

ECCO DOMANI, Pinot Grigio (Italy). 27 . . . 8.5

REDWOOD CREEK, Chardonnay (California) 23 7

KENDALL JACKSON, Chardonnay (California) . . . 32 . . . 9.5

RED

PEPPERWOOD GROVE, Pinot Noir (Chile) 25 . . . 7.5

CANYON ROAD, Merlot (California) 25 . . . 7.5

KWV, Shiraz (South Africa) 27 . . . 8.5

REDWOOD CREEK, Cabernet Sauvignon (California) . 25 . . . 7.5

AQUINAS, Cabernet Sauvignon (Napa Valley) . . . 31 . . . 9.5

SKN, Cabernet Sauvignon (Napa Valley) 35 . . 10.5

MORE BOTTLED WINES ON BACK OF MENU

SPARKLING WINE/CHAMPAGNE

MARTINI & ROSSI, Asti Spumanti (Italy) split 11

FREXINET, Brut (Spain). 27

BEERS

COORS LIGHT (tap) 4

YUENGLING LAGER (tap) 4

SAM ADAMS SEASONAL (tap) 5.5

BLUE MOON (tap). 5.5

BUDWEISER (bottle). 4

SIERRA NEVADA (bottle) 4.5

HEINEKEN (bottle) 4.5

CORONA (bottle). 4.5

AMSTEL LITE (bottle). 4.5

GUINNESS (bottle). 5.5

MILLER LITE (bottle). 4

KALIBER (N/A) (bottle). 4

BUD LIGHT (bottle). 4

BASS ALE (bottle) 5.5

REDBRIDGE (GLUTEN FREE) (bottle). 4.25

SOUPS & STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar **4.99**

Onion - Topped with jack & croutons **4.99**

STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **5.99**

TEXAS TENDERS

Hand-battered, french fries, honey mustard & BBQ sauces **9.99**

MOZZARELLA & TOMATO TOWER

Fresh mozzarella, beefsteak tomatoes, basil, diced red onion & balsamic garlic oil drizzle **10.99**

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **10.99**

BUFFALO TENDER BITES

Chicken tender bites tossed in our own buffalo sauce with blue cheese dressing **10.99**

CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **11.99**

SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **10.99**

CAJUN GRILLED SHRIMP

Lightly seasoned & served on garlic bread with a garlic cream dipping sauce **10.99**

CRAB CAKE APPETIZER

Four mini backfin lump crab cakes **11.99**

FLATBREAD PIZZA

PEPPERONI

Thin crisp pizza brushed with garlic, topped with mozzarella cheese, tomatoes & pepperoni **13.99**

ROASTED TOMATO & BASIL

Thin crisp pizza brushed with garlic, topped with mozzarella cheese, tomatoes & basil **13.99**

SALADS

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

FIELD GREEN SALAD

Romaine, iceberg, crumbled egg, tomato, bacon & croutons **8.99**

With grilled chicken or cajun grilled shrimp **13.99**

CAESAR SALAD

Romaine, croutons & parmesan cheese **8.99**

With grilled chicken or cajun grilled shrimp **13.99**

SEASONAL VEGETABLE PLATE

Broccoli, zucchini, yellow squash, snow peas, rice, chipotle black beans, garlic toast **14.99**

SOUTHERN SALAD

Select greens, chicken tenders, egg, bacon, tomatoes, croutons, jack & cheddar cheese **14.99**

CHICKEN SALAD

Select greens, chilled sliced chicken, crispy noodles, honey lime vinaigrette, peanut sauce **14.99**

CLUB SALAD

Select greens, diced chicken, Black Forest ham, jack & cheddar cheeses, bacon, tomatoes, croutons & egg **14.99**

BURGERS & SANDWICHES

CHOOSE A HOUSE SIDE

CHEESEBURGER*

Fresh ground chuck, cheddar, lettuce, tomato, onion, pickle, mustard & mayonnaise **10.99**

BACON BLUE BURGER*

Fresh ground chuck, blue cheese dressing, applewood bacon, lettuce, tomato & onion **11.49**

VEGGIE BURGER

Brown rice, mushroom & onion recipe, lettuce, tomato & onion **10.99**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **13.99**

GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & a side of mayonnaise **10.99**

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with cajun spices, lettuce, tomato, onion & a side of cajun sauce **10.99**

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **10.99**

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a french roll with au jus **12.99**

KIDS UNDER 12

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

MINI DOGS (2) **5.99**

CHEESEBURGER* **5.99**

CHICKEN SANDWICH WITH CHEESE **5.99**

GRILLED TILAPIA* **5.99**

GRILLED CHEESE SANDWICH **5.99**

MACARONI & CHEESE **5.99**

CHICKEN TENDER BITES **5.99**

CHEESE PIZZA (no side included) **5.99**

** 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 A PREMIUM SIDE & A CAESAR OR FIELD GREEN SALAD

PRIME RIB*

(Available after 4pm until gone)

12 oz. Slow roasted aged prime rib, au jus **21.99**

MAUI RIBEYE*

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **21.99**

FILET OSCAR*

9 oz. Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce **31.99**

CAJUN RIBEYE*

12 oz. Ribeye grilled with cajun spices **21.99**

STRIP STEAK*

12 oz. Center cut aged striploin **22.99**

FILET MIGNON*

9 oz. Center cut tenderloin **26.99**

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 – 2.5

OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 5.5

FRESH SEAFOOD

CHOOSE A PREMIUM SIDE & A CAESAR OR FIELD GREEN SALAD

GRILLED TILAPIA*

Simply grilled & lightly seasoned **18.99**

GRILLED SALMON OR CAJUN SALMON*

Simply grilled & lightly seasoned **20.99**

CRAB CAKES*

Two large lump backfin crab cakes **22.99**

GRILLED SALMON OSCAR*

Lump crab meat, asparagus, garlic cream sauce **26.49**

PASTA

CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **16.99**

CHICKEN BRUSCHETTA PASTA

Chicken, penne pasta, diced tomatoes, Monterey jack cheese, garlic & olive oil **15.99**

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **15.99**

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & garlic cream sauce **16.99**

SUBSTITUTE CHICKEN AT NO CHARGE

VEGETARIAN PASTA

Zucchini, yellow squash, snow peas, broccoli, linguine, diced tomatoes, parmesan cheese, garlic & olive oil **15.99**

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE

SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 1.00

CHICKEN & RIBS

CHOOSE TWO HOUSE SIDES

TEXAS TENDERS PLATTER

Hand-breaded chicken tenders served with honey mustard & BBQ sauces **15.99**

TEXAS TENDERS & RIBS

Hand-breaded tenders & a half rack of slow roasted “knife & fork” Danish baby back ribs with honey mustard & BBQ sauces **20.99**

BARBEQUE CHICKEN

Grilled chicken breast brushed with our house-made BBQ sauce **15.99**

SPINACH CHICKEN REGGIANO

Grilled chicken breast, creamed spinach, jack cheese & diced tomatoes **16.99**

SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **17.99**

BABY BACK RIBS

Full rack of our slow roasted “knife & fork”

Danish baby back ribs **22.99**

MONDAYS . . . ALL YOU CAN EAT 25.99

1/2 RACK BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs **16.99**

BARBEQUE CHICKEN & RIBS

Grilled chicken breast brushed with BBQ sauce, half rack of slow roasted “knife & fork” Danish baby back ribs **20.99**

CRAB CAKE & RIBS

Large lump backfin crab cake, 1/2 rack slow roasted “knife & fork” Danish baby back ribs **22.99**

CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **20.49**

HOUSE SIDES 2.00

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

PREMIUM SIDES 4.00

CREAMED SPINACH

GREEN BEANS ALMONDINE

CHIPOTLE BLACK BEANS & RICE

BAKED POTATO AFTER 4PM (ALL DAY ON SUNDAY)

CAESAR OR FIELD GREEN SALAD WITH ANY ENTREE

15% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE
UNLESS DIRECTED OTHERWISE

J.B. DAWSON'S

RESTAURANT & BAR

WINES BY THE BOTTLE

WHITES

CANYON OAKS , White Zinfandel (California)	21
HOGUE , Riesling (Washington)	25
RANGA RANGA , Sauvignon Blanc (New Zealand)	27
ECCO DOMANI , Pinot Grigio (Italy).	27
REDWOOD CREEK , Chardonnay (California)	23
KENDALL JACKSON , Chardonnay (California)	32
CAYMUS CONUNDRUM , Proprietary Blend (California)	51
LA CREMA , Chardonnay (Sonoma Valley)	49

REDS

PEPPERWOOD GROVE , Pinot Noir (Chile)	25
CANYON ROAD , Merlot (California)	25
KWV , Shiraz (South Africa)	27
REDWOOD CREEK , Cabernet Sauvignon (California)	25
AQUINAS , Cabernet Sauvignon (Napa Valley)	31
SKN , Cabernet Sauvignon (Napa Valley)	35
CYCLES GLADIATOR , Pinot Noir (California).	31
LA CREMA , Pinot Noir (Sonoma Valley)	51
J. LOHR , Merlot (Paso Robles)	36
THE CRUSHER , Petite Sirah (California).	31
RAZOR'S EDGE , Shiraz (Australia)	29
XYZIN , Red Zinfandel (California).	33
SEBASTIANI , Cabernet Sauvignon (Sonoma Valley)	39
HAHN , Cabernet Sauvignon (California).	39
FREI BROTHERS RESERVE , Cabernet Sauvignon (California).	51