

# 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* . . . . . 7.9

#### PIP'S GIN LIME-AID

Our friend Pip's award winning combination of Hendrick's Gin, Elderflower, fresh squeezed lime & soda . . . . . 7.9

#### HIGHWAY TO THE DANGER ZONE

Let this be your wing man! Goose & Aviation Gin, soaring with Lillet Blanc, lemon & soda . . . . . 8.9

#### GINGER OR MARY ANN

Which do you choose; our spicy, red-headed Ginger Martini **OR** our sweet, girl-next-door, Apple Pie Martini . . . . . 8.9

#### MANGO THAI-TINI

Fresh mango, cilantro, basil & mint muddled with vodka, mango rum, homemade sour, OJ & blue agave . . . . . 8.9

#### THE CHAMPAGNE OF BEERS

Wow! Part champagne cocktail, part beer cocktail, part nothing you've ever experienced before. . . . . 7.1

#### AN INCONVENIENT TRUTH

Woodford. Neat. Dash of Peychaud's. Can you handle it? . . . . 9.3

#### JUST A CRUSH (UP OR ON THE ROCKS)

Choose from Orange, Orange Pomegranate or Ruby Red . . . . 8.9

#### WHITE MANDARIN COSMO

Elderflower Liqueur, Orange Vodka & fresh lemon . . . . . 8.9

#### MOSCOW MULE

Russian Standard Vodka, fresh lime & a kick of ginger beer . . 7.1

#### PERFECT STORMYS

Choose from our *Mark & Stormy*, *Dark & Stormy* or *Root Beer Bark & Stormy*, mixed with fresh lime & ginger beer . . . . . 7.9

#### THE DIRTY DUO

**'THE STANDARD'**- A Russian Standard Vodka martini served "dirty" with hand-stuffed blue cheese olives . . . . . 8.9

**'THE DOUBLEY DIRTY'**- 7 times distilled Double Cross Vodka with double the olives (blue cheese **and** garlic stuffed!). . . . . 9.7

#### THE PINEAPPLE EXPRESS

Our own House-Infused Pineapple Vodka, blah, blah, blah. . . Also available in *Strawberry Pineapple!*. . . . . 8.1

#### MOJITO MADNESS

Our homemade mojito-infused rum, fresh mint, lime & soda. Available in *Classic*, *Pineapple* or *Strawberry* . . . . . 7.9

#### SIGNATURE SANGRIAS

Red Strawberry Bliss or White Pineapple Passion . . . . . 7.5

#### 21 YEAR OLD ROOT BEER FLOAT

No, it's not really 21 years old, but you need to be to order this vanilla vodka, ROOT liquor and ice cream float . . . . . 7.9

#### AFTER DINNER MARTINIS

Actually, these are great anytime! Our chocolatey Chocolate Martini **OR** our rich Espresso Martini . . . . . 8.9

### WINES

#### WHITE

- CANYON OAKS**, White Zinfandel (California). . . . .22 . . . 6.5
- DOMINO**, Moscato (California) . . . . .30 . . . . .8
- WASHINGTON HILLS**, Riesling (Washington) . . . . .30 . . . . .8
- ARONA**, Sauvignon Blanc (New Zealand). . . . .33 . . . 8.7
- AVIA**, Pinot Grigio (Italy) . 6.5
- ANTERRA**, Pinot Grigio (Italy) . 33 . . . 8.7
- SALMON CREEK**, Chardonnay (California) . . . . .26 . . . . .7
- KENDALL JACKSON 'V.R.'**, Chardonnay (Calif.). .40 . . 10.5

#### RED

- TRINITY OAKS**, Pinot Noir (California) . . . . . . . . . . . . . . . . 30 . . . 7.7
- LOST ANGEL**, Pinot Noir (California) . . . . . . . . . . . . . . . . 34 . . . . .9
- DONA SOL**, Merlot (California) . 28 . . . 7.5
- SANTA JULIA**, Malbec (Argentina) . . . . . . . . . . . . . . . . . . . 34 . . . . .9
- DB**, Shiraz (Australia) . 32 . . . 8.5
- SYCAMORE LANE**, Cabernet Sauvignon (California) . . . . . 7.2
- GREYSTONE**, Cabernet Sauvignon (California) . . . . .32 . . . 8.5
- MCMANIS**, Cabernet Sauvignon (California). . . . .38 . . . . 10

MORE BOTTLED WINES ON BACK OF MENU

### SPARKLING WINE/CHAMPAGNE

**COMTE DE BUCQUES**, Brut (France) . . . . . split 12 bot 28

**VILLA SANDI**, Prosecco (Italy) . 34

### BEERS

- MILLER LITE** (tap) . 4
- YUENGLING LAGER** (tap) . 4
- FEATURE DRAFT** (tap) . 5.5
- BUDWEISER** (bottle). 4
- SIERRA NEVADA PALE ALE** (bottle) . 4.5
- HEINEKEN** (bottle) . 4.5
- GUINNESS** (bottle). 5.5
- SAM ADAMS** (bottle) . 4.5
- CORONA** (bottle). 4.5
- AMSTEL LIGHT** (bottle). 4.5
- COORS LIGHT** (bottle). 4
- KALIBER (N/A)** (bottle). 4

- MICHELOB ULTRA** (bottle) . 4
- STOUTD'S SCARLET LADY** (bottle). 5.7
- BUD LIGHT** (bottle). 4
- STELLA ARTOIS** (bottle) . 5.5
- ANGRY ORCHARD CIDER (GLUTEN FREE)**(bottle) . . . . . 4.5
- REDBRIDGE (GLUTEN FREE)** (bottle) . 4.5
- TRÖEGS HOPBACK AMBER** (bottle). 5.7
- LANCASTER STRAWBERRY WHEAT** (bottle) . . . . . . . . . . . . . . . . . 5.7
- DOGFISH HEAD 60 MIN.** (bottle). 5.7
- BLUE MOON** (bottle) . 5.2

+ FEATURE BOTTLE



# SOUPS & STARTERS

## HOUSE-MADE SOUPS

**Baked Potato** - Topped with bacon & cheddar 5.2

**Onion** - Topped with jack & croutons 5.2

## STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter 6.9

## **NEW** SWEET & SPICY ISLAND WINGS

10 marinated, fried wings tossed in our sweet & spicy sauce 10.9

## BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread 10.9  
Half order 6.9

# 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

With grilled chicken or Cajun grilled shrimp 13.5

With two skewers of steak tips 14.5

With grilled salmon 15.5

## CAESAR SALAD

Romaine, croutons & parmesan cheese 9

With grilled chicken or Cajun grilled shrimp 13.5

With two skewers of steak tips 14.5

With grilled salmon 15.5

## SEASONAL VEGETABLE PLATE

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

## **NEW** TOWER OF COBB

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese, tossed with garlic peppercorn ranch 14.3

# HAND HELDS

*CHOOSE A HOUSE SIDE EXCEPT FOR FISH & CHIPS.*

## **NEW RECIPE** CHEESEBURGER

Fresh ground chuck, cheddar, lettuce, tomato, onion, pickle, signature sauce 10.9

## VEGGIE BURGER

Brown rice, mushroom & onion recipe, lettuce, tomato & onion, brushed with a sweet soy glaze 10.9

## TWISTED BURGER

Fresh ground chuck, pepper jack cheese, frizzled onions, twisted slaw & our signature twisted sauce 11.4

## CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion 13.9

## **NEW** ROASTED CHICKEN SANDWICH

Roasted chicken, spinach, arugula, sundried tomatoes, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll 11.4

# 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

## **NEW** ROADSIDE SLIDERS

3 fresh ground chuck patties with Vermont cheddar, dill pickles, frizzled onions and our signature sauce 9.9

## CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips 12.7

## 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 12.9

## **BIGGER PORTION** TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce 9.9

## APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts & onions in an apple vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples 13.9

## SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese 14.3

## CRISPY NOODLE CHICKEN SALAD

Select greens, chilled sliced chicken, cilantro, crispy noodles, honey lime vinaigrette, peanut sauce 13.9

## THAI STEAK NOODLE SALAD

Marinated steak tips with chilled noodles, mango, basil, cilantro, mint, peanuts, coconut & Thai dressing 15.3  
*SUBSTITUTE CHICKEN AT NO CHARGE*

## **NEW** FISH & CHIPS

Our original beer battered New England Haddock fillets & crispy shoe string fries 12.7

## **NEW** BAJA FISH TACOS

3 flour tortillas, seasoned tilapia, chimichurri sauce, mango cilantro salsa & a lime cream drizzle 13.7

## CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepper jack cheese, lettuce, tomato, onion & Cajun sauce 10.9

## 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 13.3

*SUBSTITUTE GLUTEN FREE BUN – 1*

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**

# 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 **22.7**

## MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **22.7**

## FILET OSCAR

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

8 oz. **31.4**

6 oz. **27.9**

GRILLED MUSHROOMS & ONIONS – 3

ADD BLUE CHEESE CRUMBLES – 1.5

## CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **22.7**

## STRIP STEAK

12 oz. Center cut aged striploin **23.7**

## FILET MIGNON

8 oz. Center cut tenderloin **25.4**

6 oz. Center cut tenderloin **21.9**

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

# FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

## GRILLED SALMON OR CAJUN SALMON

Simply grilled & lightly seasoned **19.9**

## CRAB CAKES

Two large lump backfin crab cakes **22.7**

# PASTA

## CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **16.9**

## 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**

# CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

## TEXAS TENDERS PLATTER

Hand-breaded chicken tenders **14.9**

## TEXAS TENDERS & RIBS

Hand-breaded tenders & a half rack of slow roasted “knife & fork” Danish baby back ribs **20.3**

## 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

Full rack of our slow roasted “knife & fork” Danish baby back ribs **21.9**

Please ask your server for our Sweet & Spicy “Kicked Up” BBQ Sauce if you want to try something different

MONDAYS . . . ALL YOU CAN EAT **26.9**

## GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic cream sauce **25.9**

## LEMON BUTTER TILAPIA

Grilled & lightly seasoned over sauteed Swiss chard with a light lemon butter sauce, garnished with fresh roma tomatoes **16.7**

## SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & garlic cream sauce **16.9**

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 **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

## 1/2 RACK BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs **16.9**

Please ask your server for our Sweet & Spicy “Kicked Up” BBQ Sauce if you want to try something different

## 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 **22.5**

## CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **20.9**

### HOUSE SIDES 2

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

**NEW** HOUSE MADE CHIPS

### PREMIUM SIDES 4

CREAMED SPINACH

STEAMED BROCCOLI

GREEN BEANS ALMONDINE

CHIPOTLE BLACK BEANS & RICE

BAKED POTATO AFTER 4PM

(ALL DAY ON SUNDAY)

### DELUXE SIDES 5

CAESAR OR FIELD GREEN SALAD

ASPARGUS

**NEW** 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

\* 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

<b>CANYON OAKS</b> , White Zinfandel (California) . . . . .	22
<b>DOMINO</b> , Moscato (California) . . . . .	30
<b>WASHINGTON HILLS</b> , Riesling (Washington) . . . . .	30
<b>ARONA</b> , Sauvignon Blanc (Marlborough, New Zealand) . . . . .	33
<b>ANTERRA</b> , Pinot Grigio (Italy) . . . . .	33
<b>SALMON CREEK</b> , Chardonnay (California) . . . . .	26
<b>KENDALL JACKSON 'V.R.'</b> , Chardonnay (California) . . . . .	40
<b>MARKHAM</b> , Chardonnay (Napa Valley) . . . . .	45
<b>CAYMUS' CONUNDRUM</b> , Proprietary Blend (California) . . . . .	51

#### REDS

<b>TRINITY OAKS</b> , Pinot Noir (California) . . . . .	30
<b>LOST ANGEL</b> , Pinot Noir (California) . . . . .	34
<b>DONA SOL</b> , Merlot (California) . . . . .	28
<b>SANTA JULIA</b> , Malbec (Argentina) . . . . .	34
<b>DB</b> , Shiraz (Australia) . . . . .	32
<b>GREYSTONE</b> , Cabernet Sauvignon (California) . . . . .	32
<b>MCMANIS</b> , Cabernet Sauvignon (California) . . . . .	38
<b>APOTHIC</b> , Red Blend (California) . . . . .	34
<b>FOGHEAD</b> , Merlot (California) . . . . .	31
<b>UNCONDITIONAL</b> , Pinot Noir (Oregon) . . . . .	44
<b>CRIOS</b> , Malbec (Argentina) . . . . .	38
<b>CORIOLE</b> , Shiraz (Australia) . . . . .	38
<b>MAXIMO</b> , Tempranillo (Spain) . . . . .	33
<b>CLINE 'ANCIENT VINE'</b> , Red Zin (California) . . . . .	40
<b>SEBASTIANI</b> , Cabernet Sauvignon (Sonoma Valley) . . . . .	44
<b>LOUIS MARTINI</b> , Cabernet Sauvignon (Napa Valley) . . . . .	51
<b>FREI BROTHERS RESERVE</b> , Cabernet Sauvignon (California) . . . . .	59