

– CARRY OUT MENU –

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 7.9

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 MOUSSES

Our homemade individual mousse desserts. Choose from Cookies & Cream, Chocolate, Peanut Butter Chocolate or our seasonal flavor...2.5 each, 3 for 6.75 or 5 for 10

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 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 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

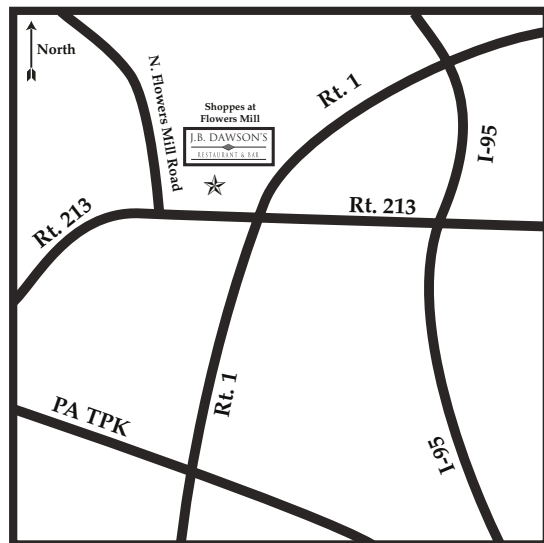
RESTAURANT & BAR

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 **5.5**
Featured Soups **5.5**

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 **10.9**

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**

CAESAR SALAD

Romaine, croutons & parmesan cheese **9**

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**

SEASONAL 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 **14.9**

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 recipe, lettuce, tomato & onion, brushed with a sweet soy glaze **10.9**

TWISTED BURGER

100% Angus burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce **11.9**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **13.9**

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 **13.5**

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 **10.7**

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 **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 CRUMBLIES – 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 **23.9**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **23.9**

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 CRUMBLIES – 1.5

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

GRILLED SALMON OR CAJUN SALMON

Simply grilled & lightly 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 **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**

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sundried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **16.9**

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

Half chicken seasoned & slow roasted **14.9**

BABY BACK RIBS

Full rack of our slow roasted “knife & fork” Danish baby back ribs **23.5**

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

MONDAYS... ALL YOU CAN EAT 27.9

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

BAKED POTATO AFTER 4PM

(ALL DAY ON SUNDAY)

DELUXE SIDES 5.5

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 **23.9**

STRIP STEAK

12 oz. Center cut aged striploin **24.7**

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**

LEMON BUTTER TILAPIA

Grilled & lightly seasoned over sauteed Swiss chard with a light lemon butter sauce, garnished with fresh roma tomatoes **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 **22.7**

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.*

PRICES SUBJECT TO CHANGE