

– 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 10.4

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 8.8

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 8.6

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 8.9

HOT FUDGE SUNDAE SHARING SIZE

Three scoops of French vanilla ice cream with hot fudge, fresh whipped cream and a cherry 7.8

ALSO AVAILABLE:

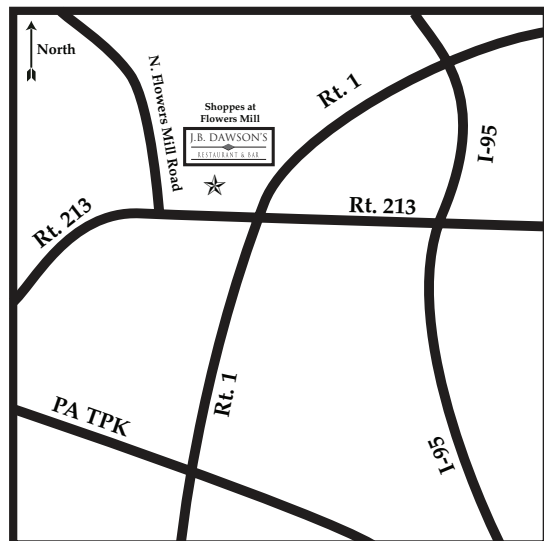
French vanilla ice cream

J.B. DAWSON'S

RESTAURANT & BAR

215-702-8119

Langhorne, PA



OPEN EVERY DAY FOR
LUNCH & DINNER

LOCATED AT THE
SHOPPES AT FLOWERS MILL

www.jbdawsons.com

SOUPS & STARTERS

HOUSE-MADE SOUPS
Baked Potato - Topped with bacon & cheddar 7.1
Lobster Bisque - Classic Recipe 11.4
Feature Soup - 7.1 (*When Crab & Corn Chowder – 8.1*)

STONE BAKED CORNBREAD
Crisp outside & moist inside, served with house-made maple butter 9.3

BRUSCHETTA
Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread 12.8
Half order 9.1

CRAB DIP
A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips 17.6

SPINACH REGGIANO DIP
Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips 13.8

SALADS

GARLIC PEPPERCORN RANCH, HONEY MUSTARD, BLUE CHEESE, 1000 ISLAND, VINAIGRETTES: BALSAMIC, HONEY-LIME, STRAWBERRY BALSAMIC

FIELD GREEN SALAD
Romaine, iceberg, croutons, mozzarella cheese, red onion & tomatoes 10.6

CAESAR SALAD
Romaine, croutons & parmesan cheese 10.6

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

COBB SALAD
Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese with garlic peppercorn ranch 17.7

HAND HELDS

CHOOSE A HOUSE SIDE. SUBSTITUTE GLUTEN FREE BUN – 2

CHEESEBURGER
100% Angus burger, cheddar, lettuce, tomato, onion, pickle, signature sauce 15.5

VEGGIE BURGER
Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze (*NOT VEGAN*) 15

TWISTED BURGER
100% Angus burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce 16

CRAB CAKE SANDWICH
Lump backfin crab cake, lettuce, tomato & onion 18.9

PULLED PORK SANDWICH
Slow smoked & hand pulled pork with our house-made BBQ sauce 15

KIDS UNDER 12

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

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

TRADITIONAL BUFFALO WINGS
Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce 16.8

SEARED AHI TUNA
Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger 16.7

TWISTED SHRIMP
Tender, crispy shrimp tossed in a creamy spicy sauce 13.9

PHILLY CHEESESTEAK EGG ROLLS
Homemade egg rolls stuffed “WIT” fried onions, thin sliced ribeye & cheddar. Served “WIT” a horseradish dipping sauce 14.5

SHRIMP COCKTAIL
10 jumbo shrimp, steamed and chilled served with cocktail sauce 15.7

VEGETABLE BOWL
Roasted vegetables (zucchini, squash, carrots, tomatoes, onions, mushrooms & asparagus, sorry, no substitutions), steamed asparagus, Bruschetta tomatoes and toast over brown rice with a balsamic reduction drizzle 16.8
APPLE WALNUT SALAD
Spring mix, spinach, chilled chicken, walnuts & onions with a honey-lime vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples 17

SOUTHERN SALAD
Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese 18

ADD BLUE CHEESE CRUMBLES – 2

CAJUN CHICKEN SANDWICH
Grilled chicken breast seasoned with Cajun spices, pepperjack cheese, lettuce, tomato, onion & Cajun sauce 15

PRIME RIB SANDWICH
Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus 17.3

GRILLED CHICKEN SANDWICH
Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo 15

THE “IMPOSSIBLE BURGER”
Yes it's a 100% vegetarian plant based patty & quite possibly the best you ever had...served with Vermont cheddar, lettuce, tomato & onion 16.5
(MAKE IT VEGAN, REQUEST NO CHEESE, NO SAUCE, AND SUBSTITUTE CIABATTA BUN)

CHICKEN TENDER BITES 8.9
CHEESE PIZZA (no side included) 8.9
SUBSTITUTE GLUTEN FREE BUN (INCLUDING CHEESE PIZZA) – 2
KIDS EAT FREE SUNDAYS (EXCLUDES HOLIDAYS)
1 CHILDS MEAL PER ENTRÉE

STEAKS, PRIME RIB & SHORT RIBS

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES (EXCEPT BRAISED SHORT RIBS)

PRIME RIB
Available after 4pm until gone
12 oz. Slow roasted aged prime rib, au jus 34.1

MAUI RIBEYE
12 oz. Ribeye marinated in soy sauce, pineapple & ginger 34.1

CAJUN RIBEYE
12 oz. Ribeye grilled with Cajun spices 34.1

FILET OSCAR
Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce
8 oz. 40.1 6 oz. 35.8

STRIP STEAK
12 oz. Center cut aged striploin 33

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON
Simply grilled choose House or Cajun seasoned 25.9

CRAB CAKES
Two large lump backfin crab cakes 30.9

PASTA
CRAB ALFREDO PASTA
Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning 24
CHICKEN BRUSCHETTA PASTA
Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs 21.3

CHICKEN FLORENTINE PASTA
Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes 21.3

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS CHICKEN TENDERS
Hand-battered chicken tenders 19.6
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 19.8

ROTISSERIE STYLE CHICKEN
Available after 4:00PM. Limited Availability.
Half chicken seasoned & slow roasted 18.8

CHICKEN OSCAR
Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce 25.7

BAKED PARMESAN CRUSTED CHICKEN
Baked parmesan crusted chicken breasts topped with a garlic alfredo sauce 20.3

FILET MIGNON
8 oz. Center cut tenderloin 32.1
6 oz. Center cut tenderloin 27.8

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. 26*

*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
OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 8
ADD SHRIMP SKEWER – 10
ADD SCALLOP SKEWER – 13

GRILLED SALMON OSCAR
Lump crab meat, asparagus, garlic cream sauce 33.9

GRILLED SHRIMP & SCALLOPS
Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned 28.3

SHRIMP PASTA SAUTÉ
Shrimp, linguine, sundried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce 22.7
SUBSTITUTE CHICKEN AT NO CHARGE

ROASTED VEGETABLE PASTA
Zucchini, squash, carrots, tomatoes, onions, mushrooms & asparagus (*sorry, no substitutions*) roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese 20

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE
SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 2

BABY BACK RIBS
Slow roasted “knife & fork” Danish baby back ribs
FULL RACK 27 HALF RACK 20
Please ask your server for our Sweet & Spicy “Kicked Up” BBQ Sauce if you want to try something different

RIB COMBOS		½ RACK OF SLOW ROASTED “KNIFE & FORK” DANISH BABY BACK RIBS AND CHOICE OF:
Grilled BBQ Chicken Breast	23.8	
Smoked Pulled Pork Topped with BBQ Sauce	23.8	
Hand Battered Texas Tenders Choice of BBQ, honey mustard or our zesty comeback sauce	24.8	
Large Lump Backfin Crab Cake	28.5	

HOUSE SIDES 3	PREMIUM SIDES 6	DELUXE SIDES 7
COLE SLAW FRENCH FRIES CINNAMON APPLES “MEATY” BAKED BEANS GARLIC WHIPPED POTATOES	CREAMED SPINACH STEAMED BROCCOLI SEASONED GREEN BEANS CHIPOTLE BLACK BEANS & RICE 1LB SEA SALTED BAKED POTATO <i>(after 4pm, all day Sunday)</i>	CAESAR OR FIELD GREEN SALAD SEASONED ASPARAGUS FOUR CHEESE MAC & CHEESE <i>Sharp Cheddar, Pepperjack, Mozzarella & Reggiano dusted with bread crumbs</i> <i>SUBSTITUTE FOR ANY HOUSE SIDE – 4</i> <i>SUBSTITUTE FOR ANY PREMIUM SIDE – 1</i>
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.