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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 9.6

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 7.8

MARTY'S MINI DESSERTS

Our homemade individual mousse desserts. Choose from Cookies & Cream, Chocolate or Peanut Butter Chocolate...3.25 each, 3 for 9 or 5 for 13.75

FEATURE CHEESECAKE

7.8

KEY LIME PIE

Graham cracker crust & a filling made from fresh squeezed limes & lime zest. Topped with whipped cream 7.8

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 7.8

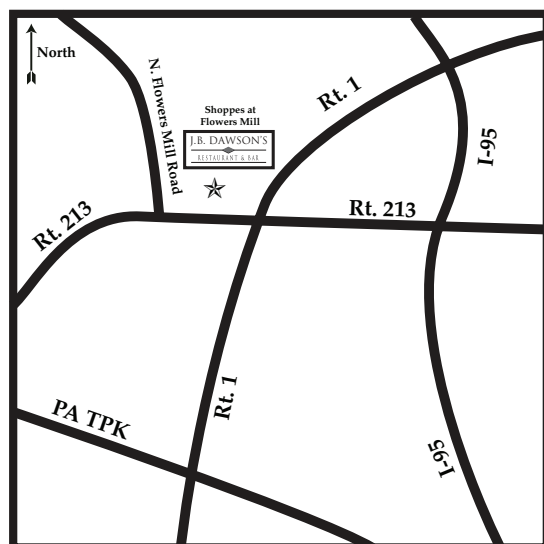
HOT FUDGE SUNDAE SHARING SIZE

Three scoops of French vanilla ice cream with hot fudge, fresh whipped cream and a cherry 7

ALSO AVAILABLE:

French vanilla ice cream

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– CARRY OUT MENU –

J.B. DAWSON'S

RESTAURANT & BAR

215-702-8119

Langhorne, PA

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OPEN EVERY DAY FOR LUNCH & DINNER

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LOCATED AT THE
SHOPPES AT FLOWERS MILL

www.jbdawsons.com

SOUPS & STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar **6.7**

Lobster Bisque - Classic Recipe **11**

Feature Soup - **6.7** (*When Crab & Corn Chowder – 7.7*)

STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **8.2**

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **11.7**
Half order **8**

CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **16.5**

SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **12.7**

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 **9.7**

CAESAR SALAD

Romaine, croutons & parmesan cheese **9.7**

Add grilled chicken **5.7**

Add cajun grilled shrimp **6.5**

Add grilled salmon **8.9**

Add seared ahi tuna **9.6**

COBB SALAD

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese, tossed with garlic peppercorn ranch **16.8**

HAND HELDS

CHOOSE A HOUSE SIDE. SUBSTITUTE GLUTEN FREE BUN – 1.5

CHEESEBURGER

100% Angus burger, cheddar, lettuce, tomato, onion, pickle, signature sauce **13.9**

VEGGIE BURGER

Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze (*NOT VEGAN*) **13.4**

TWISTED BURGER

100% Angus burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce **14.4**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **17**

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **13.4**

KIDS UNDER 12

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

MINI DOGS (2) **7.7**

CHEESEBURGER **7.7**

CHICKEN SANDWICH WITH CHEESE **7.7**

GRILLED CHEESE SANDWICH **7.7**

MACARONI & CHEESE **7.7**

TRADITIONAL BUFFALO WINGS

Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce **15.7**

SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger **15.6**

TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce **12.8**

PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed “WIT” fried onions, thin sliced ribeye & cheddar. Served “WIT” a horseradish dipping sauce **13.4**

SHRIMP COCKTAIL

10 jumbo shrimp, steamed and chilled served with cocktail sauce **14.6**

VEGETABLE BOWL

Roasted vegetables, steamed asparagus, Bruschetta tomatoes and toast over brown rice with a balsamic reduction drizzle **15.6**

APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts & onions with a honey-lime vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples **15.8**

SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese **16.8**

ADD BLUE CHEESE CRUMBLES – 1.5

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepperjack cheese, lettuce, tomato, onion & Cajun sauce **13.4**

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus **15.7**

GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo **13.4**

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 **14.9**

(MAKE IT VEGAN, REQUEST NO CHEESE, NO SAUCE, AND SUBSTITUTE CIABATTA BUN)

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 **32.6**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **32.6**

CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **32.6**

FILET OSCAR

Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce
8 oz. **37.9** 6 oz. **33.3**

STRIP STEAK

12 oz. Center cut aged striploin **31.5**

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned **24.2**

CRAB CAKES

Two large lump backfin crab cakes **28.9**

PASTA

CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **22**

CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **19**

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **19**

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS TENDERS PLATTER

Hand-battered chicken tenders **17.8**

TEXAS TENDERS & RIBS

Hand-battered tenders & a half rack of slow roasted “knife & fork” Danish baby back ribs **23**

SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **18**

ROTISSERIE STYLE CHICKEN

Available after 4:00PM. Limited Availability.

Half chicken seasoned & slow roasted **17**

BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs

FULL RACK 25 HALF RACK 18

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



HOUSE SIDES **3**

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

PREMIUM SIDES **6**

CREAMED SPINACH

STEAMED BROCCOLI

SEASONED GREEN BEANS

CHIPOTLE BLACK BEANS & RICE

1LB SEA SALTED BAKED POTATO

(after 4pm, all day Sunday)

SUBSTITUTE FOR ANY HOUSE SIDE – 3

DELUXE SIDES **7**

CAESAR OR FIELD GREEN SALAD

ASPARAGUS

FOUR CHEESE MAC & CHEESE

Sharp Cheddar, Pepperjack, Mozzarella & Reggiano dusted with bread crumbs

SUBSTITUTE FOR ANY HOUSE SIDE – 4

SUBSTITUTE FOR ANY PREMIUM SIDE – 1

** 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