

dawson's

1st Course

Sea

Black Mussels 15

Spring Onions/ IPA Broth/ Thick Cut Bacon

BBQ Spiced Shrimp 16

Meyer Lemon Curd/ Candied Corn/ Organic Greens

Market Oysters ½ Doz 15 1 Doz 21

Spicy Tomato Granite/ Meyer Lemon and Celery

Dungeness Crab Cakes 16

Home-Style Tartar Sauce/ Pickled Watermelon/ Tendril Salad

Seared Scallop 15

Diver Scallop/ Nantes Carrot Reduction/ Sweet Local Peas/ Micro Celery

Land

Prime Beef Medallions 13

Desert Corn Puree/ Popcorn Shoot and Fava Leaf Salad/ Parmesan

Asparagus and Imperial Onion Tart 11

Upland Cress/ Smoked Steelhead Roe/ Meyer Lemon Oil/ Blis Vinegar

Dawson's Caesar Salad 9

Romaine/ Capers/ White Anchovy/ Garlic Crostone

Wedge Salad 9

Baby Iceberg/ House-made Ranch/ Blue Cheese/ Dried Local Tomatoes/ Bacon Croutons

Warm Spinach Salad 10

Bacon Vinaigrette/ Applewood Smoked Bacon/ Alba Organic Strawberries/ Pecan Rhubarb Gastrique

Heirloom Tomato Caprese 10

Buratta Cheese/Basil Oil/Balsamic Caviar/Petite Herb Salad

Onion Soup 9

Gruyere/ Parmesan/ Chives/ Garlic Crostone

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**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

**18% gratuity added to parties of 6 or more.

2nd Course

California Natural Beef

- Brandt Beef**
Bone-in Ribeye 18oz 38

Filet Mignon 10oz 39 / 6oz 32

Flat Iron 10oz 28
- Lucky Dog Ranch**
Dry Aged Ribeye 12oz 36

Salt Crusted Prime Rib 12oz 28

Crust

- Blue Cheese
- Black Truffle Butter
- Horseradish Parsley Butter
- Bone Marrow

Specialty Meats

- American Kobe**
Mashami New York Strip 12oz 39
- Mangalista Pork**
Hazelnut Finished Bone-in Pork Chop 34

Sauce

- Dawson’s Steak Sauce
- Bernaise Sauce
- Brandy and Green Peppercorn
- Chimichurri
- Red Wine Reduction
- Buerre Blanc

All Entrees included with sauce and crust add 2\$ for each additional

Sides

- Riverdog Farms Creamed Spinach 6/9
- Sweet Imperial Shoe String Onions 6/9
- Yukon Potato Puree 6/9
- Wild Mushrooms 7/10
- Jumbo Asparagus & Parmesan 7/10
- Loaded Baked Potato 7
- Lobster Mac n’ Cheese and Sterling Caviar 8/11
- Sugar Snap Peas with Ginger Butter 6/9

Enhancers

- Lobster Tail 13
- Alaskan King Crab 12
- Jumbo Prawns 12

House Specialties

- Spring Pappardelle 24**
House Made Ricotta/ Sweet Peas/ Charred Green Onion/ Mornay
- Ellensburg All Natural Lamb Chops 36**
Riverdog Farms Spring Onion Puree/ Mint Jus
- Mary’s All Natural Duck 30**
Pan Seared Breast/ Confit Thigh/ Napa Olives/ Pan Reduction
- Manila Clams and Black Pepper Pasta 26**
Parsley and Fennel Frond Pesto/ Oven Dried Tomatoes
- Wild Pacific Salmon 27**
Desert Corn Puree/ Wild Mushrooms
- Seafood Cioppino 38**
Lobster/ Scallops/ Mussels/ Manila Clams/ Market Fish/ King Crab
- Local Market Fish MP**
Chef’s Daily Preparation

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