

Dawson's Steakhouse

1209 L St 95814-3936 · +19163213600 · Updated: Jan 14, 2026

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SALADS 4

Dawson's Caesar Salad \$10.00

Romaine, Capers, White Anchovy, Cured Egg Yolk, Garlic Croutons, San Joaquin Gold Cheese. Wine Pairing: ZD, Chardonnay, Napa \$16

Wedge Salad \$10.00

Baby Iceberg, House Made Ranch, Bleu Cheese, Oven Dried Tomatoes, Bacon Croutons. Wine Pairing: Caramel Road, Riesling, Monterey \$10

Baby Beet Salad \$11.00

Whipped Goat Cheese, Shaved Carrot, Preserved Orange, Pistachio. Wine Pairing: Bouchaine, Pinot Noir, Napa \$13

Warm Baby Kale Salad \$11.00

Warm Bacon Vinaigrette, Pecans, Heirloom Apples, Lardons. Wine Pairing: Mer Soleil, Chardonnay, Santa Lucia \$13

SEA 4

Market Oysters

Spicy House Cocktail Sauce, Smoked Soy Sauce, Yuzu Mignonette. Wine Pairing: Groth, Chardonnay, Napa \$12. Available in 1/2 Doz and 1 Doz

Black Mussels \$16.00

Tomato, Grilled Bread, Fennel and Roasted Garlic Broth. Wine Pairing: Ferrari-Carano, Chardonnay, Sonoma \$12

Dungeness Crab Cakes \$17.00

Shaved Kohlrabi and Blood Orange Slaw, Saffron Aioli. Wine Pairing: Cakebread Cellers, Chardonnay, Napa \$18

Grilled Stuffed Calamari \$16.00

Braised Chard, Scallop Mousse, Salsa Verde, Micro Basil. Wine Pairing: MacMurray Ranch, Pinot Noir, Russian River \$11

LAND 4

Steak Tartare \$18.00

Persimmon Jam, Black Garlic Gastrique, Quail Egg, House Made Cracker. Wine Pairing: Frank Family, Pinot Noir, Napa \$13

Dawson's Deviled Eggs \$11.00

Pickled Mustard Seed, Shaved Jalapeno, Espelette Pepper. Wine Pairing: Swanson, Pinot Grigio, Napa \$14

Onion Soup \$10.00

Gruyere, Parmesan, Chives, Garlic Croutons. Wine Pairing: Provenance Vineyards, Merlot, Napa \$14

German Butterball Potato Soup \$10.00

Maple-Amber Ale Syrup, Chive, wild Golden Char Roe. Wine Pairing: Firestone, Double Barrel Ale, Paso Robles \$6

SPECIALTY MEATS 9

28 Day Dry Aged Porterhouse for Two - Flannery Beef - \$120.00

Choice of Two Small Sides. Wine Pairing: Miner Family Winery, Cabernet Sauvignon, Napa \$16

Bone-In Ribeye - Brandt Beef \$45.00

Wine Pairing: Stags Leap Artemis, Cabernet Sauvignon, Napa \$20

Filet - Brandt Beef

AVAILABLE OPTIONS

Wine Pairing: Daou, Cabernet Sauvignon, Paso Robles \$18

6oz: \$35.00

10oz: \$42.00

New York Strip - Brandt Beef \$36.00

Wine Pairing: Pahlmeyer, Red Blend, "Jayson" Napa Valley \$20

Grass Fed Beef Tenderloin - Sun Fed Ranch \$38.00

Wine Pairing: Duckhorn, Zinfandel, "Decoy", Sonoma County \$14

American Kobe Flat Iron - Snake River \$35.00

Wine Pairing: Hess, Cabernet Sauvignon, Napa Valley \$15

28 Day Dry Aged Kansas City Strip - Flannery Beef \$43.00

Wine Pairing: Stags Leap Artemis, Cabernet Sauvignon, Napa \$20

Salt Crusted Prime Rib \$28.00

Wine Pairing: Seghesio, Zinfandel, Sonoma County \$13

Bone-In Pork Chop - Mangalista Pork \$35.00

Hazelnut Finished. Wine Pairing: Melville, Syrah, Santa Barbara \$15

HOUSE SPECIALTIES 6

Mary's all Natural Chicken \$30.00

Half Roasted Chicken, Wild Mushroom Bread Pudding. Wine Pairing: Emmolo, Merlot, Napa Valley \$15

Superior Farms Lamb Loin Chop \$40.00

Glazed Baby Carrots, Red Wine and Mint Jus. Wine Pairing: Melville, Syrah, Santa Barbara \$15

Seafood Cioppino \$42.00

Lobster, Scallops, Mussels, Manila Clams, Market Fish, King Crab. Wine Pairing: Zaca Mesa, Z Cuvee, Santa Ynez Valley \$10

Cavatelli Pasta \$24.00

Wild Mushrooms, Butternut Squash, Roasted Tomato Sauce, Buffalo Mozzarella. Wine Pairing: MacMurray, Pinot Noir, Russian River \$11

Local Market Fish

Chef's Preparation

Dawson's Burger \$20.00

SunFed Beef, Brioche Bun, Bacon Aioli, Fiscalini Bandage Wrapped Cheddar, Duck Fat Fries. Wine Pairing: Ruhstaller, 1881 Red Ale, Sacramento \$6

CRUSTS 4

Foie Gras Butter

Black Truffle Butter

Horseradish Parsley Butter

Bone Marrow

SAUCE 5

Dawson's Steak Sauce

Bearnaise

Bleu Cheese & Madeira

Chimichurri

Red Wine Reduction

SIDES 9

Creamed Baby Spinach

AVAILABLE OPTIONS

\$7.00

\$10.00

Yukon Gold Potato Puree

AVAILABLE OPTIONS

\$7.00

\$10.00

Wild Mushrooms

AVAILABLE OPTIONS

\$8.00

\$11.00

Glazed Carrots & Parsnips

AVAILABLE OPTIONS

\$7.00

\$10.00

Charred Brussel Sprouts

AVAILABLE OPTIONS

Smoked Soy & Honey

\$8.00

\$11.00

Loaded Baked Potato

\$10.00

Lobster Mac n' Cheese & Sterling Caviar

AVAILABLE OPTIONS

\$9.00

\$12.00

Romanesco Gratin

AVAILABLE OPTIONS

\$8.00

\$11.00

Hand Cut Duck Fat Fries

\$10.00

Bacon Jam Aioli

ENHANCERS 4

Maine Lobster Tail

\$14.00

Alaskan King Crab

\$13.00

Jumbo Prawns

\$12.00

Seared Scallops

\$12.00

DESSERTS 6

Chocolate Bread Pudding

\$9.00

Bittersweet Chocolate, Creme Anglaise

Vo's Famous Carrot Cake

\$9.00

House Made Caramel, Carrot Chips

Dawson's Cheesecake

\$9.00

Cranberry Spiced Compote

Chocolate Souffle

\$9.00

Creme Anglaise. Please allow 15 minutes bake time

Heirloom Apple Tart

\$9.00

Oatmeal Crisp, Vanilla Bean Ice Cream

Creme Brulee

\$9.00

Please ask for daily flavor

COFFEE 1

Old Soul Coffee (French Press)

AVAILABLE OPTIONS

Seasonal Blends of Boutique & Fresh Coffee

S: \$5.00

L: \$10.00