

# Fill up with help of speedway neighbor



## DINING WITH DUFFY

### Dawson's on Main

Address: 1464 Main St.,  
Speedway

Phone: 247-7000

Hours: 11 a.m. to 10 p.m.  
Sunday to Thursday; 11 a.m. to  
11 p.m. Friday and Saturday

Credit cards: Major cards  
accepted

Race fans flocking to the Indianapolis Motor Speedway figure there will probably be a lot of fried chicken, corn dogs and other fast-food items in their future.

Aside from the Brickyard Crossing Inn, overlooking the golf course, there hasn't been much in the way of comfortable, full-service, independent restaurants in the Speedway area.

In June, the Gary Hill family decided to fill that void, opening Dawson's on Main, almost cater-cornered from the Brickyard, at Main and 15th streets in Speedway's modest three-block downtown retail district.

It is presided over by Gary Hill, his daughter, Barb Lesko, and his sons, Tony and Chris. The establishment is named after Dawson Hill, who is Tony's son, Gary's grandson and Barb and Chris' nephew.

Together, they have crafted a comfortable, spacious eatery, with table and booth seating in the main dining room and a large bar/dining area, with obligatory flat-screen TV to gather further intelligence on what's going on in the track across the way.

The reasonably priced dinner menu features an array of choice filet, strips and rib eyes, smoked ribs, peppercorn-seared pork loin, grilled chicken breasts topped with bacon, mushrooms, scallions and cheese, and such seafood offerings as crab cakes, salmon, blackened pan-seared grouper, fried shrimp and breaded Capensis, an Atlantic white fish.

A quartet of pasta dishes grace the menu, and a wide variety of burgers, sandwiches and salads highlight the lunch offerings.

I launched my repast with the appetizer crab cakes (\$9.95), featuring tasty, creamy textured crab mixture in thin-crust batter, topped with a squiggle of zesty aioli sauce; and a well-executed signature French onion-style soup (\$4.50), featuring thick onions, mushrooms and crouton in a sweet wine-reduced broth, and deliciously topped with baked-on provolone and Parmesan cheese.

The soup and crab cakes were more than satisfactory and ample for dinner,

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but I was compelled to soldier on with a beefy main entrée dubbed "Dawson's Flat Iron" steak (\$13.95).

Flat iron steaks are relatively new steak offerings, oblong-shaped cuts from the beef shoulder, similar in texture and flavor to flank steak, and bearing a resemblance to rib eyes.

Dawson's effectively tops the 8- to 10-ounce flat iron with sautéed mushrooms, caramelized onions and melted bleu cheese.

The beef proved tender, juicy and quite flavorful both by itself and in tandem with the additives.

All of the above explains why Dawson's on Main has enjoyed a productive rookie year.

It is worthy of a destination drive to Speedway for reasons beyond the Brickyard. But the speedway provides a good excuse. If you're taking Mom to Day 2 of the qualifications Sunday, you might consider Dawson's Mother's Day brunch (\$16.95), running from 9 a.m. to 2:30 p.m.

Also, in this its first merry month of May, Dawson's on Main plans a "Rally in the Alley" food and music blast for Carb Day on May 24.