

FOR THE TABLE

CHEESE FONDUE 19 WITH BEEF TIPS 24
MADE WITH SELECTED FARMHOUSE CHEESES

STEEL CUT BARBEQUE KETTLE CHIPS 6
WITH AVOCADO RANCH DIPPING SAUCE

PULLED PORK SPRING ROLLS 12
CILANTRO- ESPRESSO BARBEQUE SAUCE

MINIATURE BEEF WELLINGTONS 14
BORDELAISE AND CHIVE

PORK BELLY TOTS 14
APPLE CIDER VEAL STOCK REDUCTION

CHICKEN WINGS 12
CELERY RIBBONS, MAYTAG BLUE

CALAMARI FRITTO 16
REMOULADE AND FRA DIAVLO

APPETIZERS/SOUP/SALADS

FRIED ARTICHOKEs 16
*WALNUT CRUMBLE, PIAVE VECCHIO CHEESE
ROASTED YELLOW TOMATOES*

PRIME STEAK TARTARE 19
*FRIED CAPERS, SHAVED SHALLOT,
GRAIN MUSTARD*

JUMBO LUMP CRAB CAKE 16
*ROASTED GARLIC WHOLE GRAIN DILL AIOLI
MUSTARD OIL, MIZUNA*

SHRIMP COCKTAIL 20
*TRADITIONAL COCKTAIL SAUCE
MICRO GREENS AND LEMON WEDGE*

LOBSTER & WHITE TRUFFLE MAC N' CHEESE 16

SALMON AND TUNA TARTARE 18
*SALMON WITH PICKLED MUSTARD SEED,
YELLOWFIN TUNA WITH GINGER, KATSUA MIRIN, SCALLIONS*

BABY ICEBERG SALAD 16
*MAYTAG BLUE, BUTTERMILK RANCH
BUFFALO BACON BITS*

CAESAR SALAD 14
*SHAVED PARMESAN
TAPENADE CROUTON*

FRENCH ONION SOUP 10
SHERRY & GRUYERE CHEESE

MIXED BABY GREENS 12
TEARDROP TOMATOES

SANDWICHES

SERVED WITH FRENCH FRIES

DYLAN PRIME CHEESE STEAK 14
PRIME RIB, SAUTÉED ONION, SMOKED GOUDA

DYLAN PRIME BURGER 14
NY STATE CHEDDAR

HOUSEMADE VEGGIE BURGER 12
ROASTED PEPPER RELISH, PICKLED RED ONION

TURKEY BURGER 14
CARMELIZED ONIONS

BLACKENED SALMON BURGER 16
TARRAGON MAYONAISE

TRUFFLED LOBSTER GRILLED CHEESE 19

NUESKE'S BACON, LETTUCE & TOMATO CLUB 14
AVOCADO & SPICY MAYO

PULLED PORK 14
*SOUTHERN STYLE BARBEQUE SAUCE
COLE SLAW. SWEET ONION ROLL*

DYLAN LOUNGE PRE FIXE

BABY WEDGE SALAD
MAYTAG BLUE CHEESE, BUTTERMILK RANCH, BUFFALO BACON BITS

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Choice of:

SKIRT STEAK WITH CHIMICHURRI

GRILLED SALMON FILET

BABY PRESSED CHICKEN

SERVED WITH FRENCH FRIES OR CREAMY YUKON GOLD MASHED POTATOES

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CLASSIC CRÈME BRULEE

\$35

ASK TO SEE OUR DINNER MENU