

FOR THE TABLE

SEAFOOD TOWER 35 PER PERSON

LOBSTER, JONAS CRAB CLAWS, LUMP CRAB, JUMBO SHRIMP, MUSSELS

FARMHOUSE CHEESE FONDUE 19

WITH BEEF TIPS 24

CALAMARI FRITTO 16

FRA DIAVOLO, REMOULADE

MINIATURE BEEF WELLINGTONS 14

BORDELAISE

PORK BELLY TOTS 14

APPLE BRANDY REDUCTION

STEEL CUT KETTLE POTATO CHIPS 8

AVOCADO RANCH

APPETIZERS

FRENCH ONION SOUP 10

FRIED ARTICHOKE HEARTS 16

ROASTED YELLOW TOMATO, WALNUT, SHAVED PARMESAN

JUMBO LUMP CRAB CAKE 16

GRAIN MUSTARD AIOLI

DIVER SEA SCALLOPS 18

SMOKED BACON, APPLE CIDER REDUCTION

SALMON AND TUNA TARTARE 18

PICKLED MUSTARD SEED, GINGER, AVOCADO PUREE, SESAME TUILLE

PRIME STEAK TARTARE 19

QUAIL EGG, FRIED CAPERS

JUMBO SHRIMP COCKTAIL 20

SALADS

MIXED BABY GREENS 12

HOUSE DRESSING

CAESAR SALAD 14

PARMIGIANO REGGIANO, OLIVE TAPENADE

POACHED PEAR SALAD 16

BOSC PEARS, FRESEE, TOASTED HAZELNUTS, GOAT CHEESE

ICEBERG WEDGE SALAD 16

RANCH, MAYTAG BLUE, BUFFALO BACON BITS

SEAFOOD SALAD 18

LOBSTER, SHRIMP, MANGO, AVOCADO, CREAMY SESAME BASIL VINAIGRETTE

28 DAY DRY AGED PRIME BEEF

7 OZ. FILET 32	12 OZ. NEW YORK STRIP 38
11 OZ. FILET 36	16 OZ. NEW YORK STRIP 46
14 OZ. RIBEYE 39	35 OZ. PORTERHOUSE 105
24 OZ. CREEKSTONE FARMS BONE IN RIBEYE 52	

CHAPEAUX 3

MAYTAG BLUE & CHIVE	MUSHROOM TRUFFLE
PARMIGIANO REGGIANO	BACON & CHEDDAR

COMPOUND BUTTER 3

CABERNET BUTTER • FOIE GRAS BUTTER • ROASTED GARLIC TOMATO BASIL

SAUCES 3

BORDELAISE	BEARNAISE
BLACK PEPPER BEURRE ROUGE	GREENMARKET HOT PEPPER
BLACK TRUFFLE BEURRE BLANC	HORSERADISH CREAM

SEAFOOD

ATLANTIC SALMON 28

YELLOWFIN TUNA 32

DAILY CATCH MP

DYLAN SIGNATURES

TRUFFLED VEGETABLE POT PIE 22

BABY CARROTS, PORTABELLAS, ASPARAGUS

MARINATED SKIRT STEAK 26

CHIMICHURRI SAUCE, CREAMY POTATOES

ROASTED SPRING CHICKEN 28

SWEET PEA PUREE, BABY CARROTS, YOUNG GARLIC

SEASONAL WILD MUSHROOMS

SLOW ROASTED PRIME RIB 38

GARLIC JUS, HORSERADISH CREAM

(TUESDAY–THURSDAY, *LIMITED QUANTITIES*)

CARPETBAGGER STEAK 46

11 OZ. FILET MIGNON STUFFED WITH BLUE POINT OYSTERS
GUINNESS AND BROWN SUGAR SAUCE, SPINACH, FINGERLINGS

DYLAN BEEF WELLINGTON 46

GRILLED PORTABELLA MUSHROOM, FOIE GRAS SAUCE

SURF AND TURF

7 OZ. FILET, 7 OZ. MAINE LOBSTER TAIL **68**

ACCESSORIES 10

BABY BAKED POTATOES AND BACON	SAUTEED BROCCOLI RABE, PANCETTA
CREAMY MASHED POTATOES	BRUSSELS SPROUTS
CRISPY FRIES	CREAMED SPINACH
WILD MUSHROOMS	BBQ BAKED BEANS
GRILLED ASPARAGUS	MAC AND CHEESE
SAUTEED GREEN BEANS, HAM, PECANS	TRUFFLE LOBSTER MAC AND CHEESE 16