



ENTRÉE

DIVER SCALLOPS (4)	34	FILET MIGNON	49
Harissa Aioli, Fattoush Salad, Cous Cous Pilaf		Wild Mushroom Risotto, Asparagus Tips, Cognac-Mushroom Cream	
BONELESS SHORT RIB	36	TAGLIATELLE	SM 16 LG 30
Roasted Garlic Potato Puree, Caramelized Cippolini Onion, Baby Roasted Carrots		Parmesan Cream, Pork Belly Lardons, English Peas	
BONE-IN RIBEYE	54	ATLANTIC SALMON	33
Roasted Garlic Potato Puree, Brussel Sprouts and Bacon, Demi-Glace		Rosemary Fingerling Potatoes, Garlic Haricot Verts, Caper-Mustard Sauce	
AHI TUNA	45	CAVATAPPI	SM 17 LG 28
Ponzu Aioli, House Kimchi, Forbidden Rice		Asparagus Tips, Wild Mushrooms, Herb Butter Sauce	
CHICKEN MILANESE	32	VEGETABLE HARVEST	32
Arugula, Heirloom Tomatoes, Shaved Pecorino Romano, Lemon-Caper Vinaigrette		Spaghetti Squash, Maitake Mushrooms, Asparagus Tips, Thumbelina Carrots, Orange-Saffron Reduction	
LINGUINE AI FRUTTI DI MARE	34		
Shrimp, Clam Meat, Mussels, Fra Diavolo			

PIZZA

MARGHERITA	17	STEAK	19
Fresh Buffalo Mozzarella, Plum Tomato, Fresh Basil, Sicilian EVOO		Caramelized Onions, Stop Light Peppers, Mozzarella, Smoked Gouda, Arugula, Green Peppercorn-Truffle Vinaigrette	
MDC	19	BARBECUE CHICKEN	19
Tomato, Pepperoni, Anchovies, Pecorino Romano, Mozzarella, Calabrian Chili, Onions		Red Onion, Cilantro, Sriracha	
MUSHROOM	18		
Garlic Puree, Wild Mushrooms, Mozzarella, Arugula, Truffle Oil			

SIDES

French Fries	9
Roasted Garlic Potato Puree	9
Brussel Sprouts and Bacon	9
Haricot Verts	9
Roasted Carrots	9