



## ENTRÉE

---

<b>FILET MIGNON</b>	<b>49</b>	<b>Shrimp Puttanesca</b>	<b>40</b>
Lyonnais Potatoes, Broccolini, Demi-Glaze		Tomato, Capers, Cerignola Olives, Parsley, Linguine	
<b>SALMON</b>	<b>34</b>	<b>20 Ounce Bone-In Ribeye</b>	<b>50</b>
Israeli Cous Cous, Haricot Verts, Tomato-Caper Vinaigrette		Boursin Smashed Potatoes, Brussel Sprouts, Bacon, Bordelaise	
<b>SCALLOPS</b>	<b>36</b>	<b>Boneless Short Rib</b>	<b>34</b>
Black Rice, Asian Vegetables, Sweet Chili Sauce		Boursin Smashed Potatoes, Baby Carrots Cippolini Onion, Natural Jus	
<b>MONKFISH</b>	<b>36</b>	<b>Half Roasted Chicken</b>	<b>32</b>
Spring Succotash, Basmati Rice Pilaf, Saffron Beurre Blanc		Roasted Fingerlings, Spring Succotash Natural Jus	
<b>CHICKEN MILANESE</b>	<b>32</b>	<b>Tagliatelle</b>	<b>18/36</b>
Arugula, Heirloom Tomatoes, Lemon-Caper Vinaigrette		Pulled Chicken, Heirloom Tomatoes English Peas, Basil Pesto	
		<b>Cavatappi</b>	<b>19/38</b>
		Lump Crab, Shitake Mushroom, Spinach Heirloom Tomatoes, Sweet Corn Cream	

## PIZZA

---

<b>MARGHERITA</b>	<b>17</b>	<b>STEAK</b>	<b>19</b>
Fresh Buffalo Mozzarella, Plum Tomato, Fresh Basil, Sicilian EVOO		Caramelized Onions, Stop Light Peppers, Mozzarella, Smoked Gouda, Arugula, Green Peppercorn-Truffle Vinaigrette	
<b>MDC</b>	<b>19</b>	<b>BUFFALO CHICKEN</b>	<b>19</b>
Tomato, Pepperoni, Anchovies, Pecorino Romano, Sicilian EVOO		Grilled Chicken, Buffalo Sauce, Mozzarella, Scallions, Served with Blue Cheese Dressing	
<b>MUSHROOM</b>	<b>18</b>		
Garlic Puree, Wild Mushrooms, Mozzarella, Caramelized Onion, Goat Cheese, Scallions			

## SIDES

---

<b>Spring Succotash</b>	<b>9</b>	<b>Haricot Verts</b>	<b>9</b>
<b>Broccolini</b>	<b>9</b>	<b>French Fries</b>	<b>9</b>
<b>Boursin Smashed Potatoes</b>	<b>9</b>	<b>Truffle Fries</b>	<b>12</b>
<b>Basmati Rice Pilaf</b>	<b>9</b>	Truffle Oil, Pecorino Romano, Parsley	