

EST. 1996

# MALONEY & Porcelli

## RAW BAR & SHELLFISH COCKTAILS

Little Neck Clams <i>Half Dozen</i> .....	14
Fresh-Shucked Oysters <i>Half Dozen</i> .....	21
Iced Shrimp Cocktail <i>3pc/4pc</i> .....	18/24
Cold-Cracked Lobster .....	24
Colossal Lump Crab .....	24
Alaskan King Crab Legs .....	24

## APPETIZERS

C&O Plate .....	3
— <i>Celery &amp; Carrots, Black Beldi Olives, Bloody Mary Dip</i>	
American Wagyu Carpaccio .....	25
— <i>White Truffle Paste and Fried Bread</i>	
Yellowfin Tuna Tartare .....	21
— <i>Cucumber, Avocado, Radish</i>	
Rock Shrimp Cavatelli .....	22
— <i>Sweet Cherry Peppers</i>	
Dry-Aged Meatball .....	19
— <i>Mozzarella Fondue</i>	
Jumbo Lump Crab Cake .....	24
— <i>Grapefruit, Avocado</i>	
Burrata .....	19
— <i>Fresh Melon, Prosciutto and Toasted Garlic Bread</i>	
Seared Diver Scallops .....	19
— <i>Sweet Carrots with Miso &amp; Smoked Bacon Vinaigrette</i>	
Traditional Lobster Bisque .....	19
— <i>Lobster, Poached Leeks</i>	

## PIZZETTE

Spicy Sopressatta .....	24
— <i>Fennel &amp; Guindilla Peppers</i>	
Goat Cheese & Fig .....	24
— <i>Caramelized Onions, Balsamic Glaze, Baby Arugula</i>	

## SALADS

Five Leaf House .....	14
Kale & Bean Salad w/Farmers Cheese, Almond Pesto .....	16
Vine-Ripened Tomato & Vidalia Onions .....	15
Patty V. Chopped .....	18
Classic Caesar .....	17
Heirloom Beets .....	19
Iceberg Wedge, Bacon & Blue Cheese .....	18

## CLASSICS

Button Mushrooms .....	14
Old Fashioned Creamed Spinach .....	14
M&P Hash Browns .....	14

## SPUDS

Crispy Yukon Potatoes w/Gorgonzola .....	8
Fried-Herb Tater Tots .....	12
French Fries w/ Malt Vinegar Mayo .....	12
Whipped Potatoes .....	12

EXECUTIVE CHEF AARON BASHY

## STEAKS & SHANKS

All of our steaks are sourced from historic family-run beef houses in New York City. They are Prime grade cuts only, dry-aged and butchered on premises the old-fashioned way.

Dry-Aged Prime Rib Steak .....	59
Dry-Aged Prime Sirloin .....	49/55
Porterhouse for Two .....	59/PP
CRACKLING PORK SHANK .....	42
— <i>Firecracker Apple Sauce</i>	
Veal Osso Buco .....	45
— <i>Port Wine Braised</i>	
Rack of Lamb .....	50
— <i>Pistachio Crusted, Zucchini, Summer Squash</i>	

## FILET MIGNON

Classic Filet .....	49/55
Cajun-Spiced .....	51/57
Roquefort-Crusted Filet .....	52/58
Filet Oscar .....	55/61
THE BRONSON PINCHOT .....	53
Wellington Rossini .....	53

## LOBSTER BOX

Live Maine Lobsters <i>Steamed or Broiled</i> .....	25/LB
Lobster Ravioli .....	42
— <i>with Roasted Chanterelles</i>	
Surf 'n Turf .....	65

## SUGGESTIONS

Bistro Style Roasted Chicken .....	31
— <i>Reduced Pan Sauce, White Wine</i>	
Tuna au Poivre .....	38
— <i>Artichoke Hearts, Romesco</i>	
Grilled Salmon Chop .....	34
— <i>Polenta, Port and Porcinis</i>	
Whole Roasted Bronzini .....	36
— <i>Caramelized Lemon</i>	
Chicken Parmesan .....	31
— <i>Spicy Tomato Sauce</i>	
Fennel Crusted Dover Sole .....	55

## CLUB STYLE

Nueske's Thick-Cut Bacon .....	14
Sweet Onion & Goat Cheese Tarte .....	14
Roasted Baby Carrots .....	14

## MARKET

Creamed Corn .....	13
Green Beans Amandine .....	13
Grilled Asparagus .....	13

MAITRE D'CLUB GAETANO VACCARO

