

EST. 1996

MALONEY & Porcelli

RAW BAR & SHELLFISH COCKTAILS

Fresh-Shucked Oysters <i>Half Dozen</i>	21
Iced Shrimp Cocktail <i>4pc</i>	24
Cold-Cracked Lobster	28
Colossal Lump Crab	26
Alaskan King Crab Legs	28

APPETIZERS

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

PIZZETTE

Spicy Sopressatta	24
— <i>Fennel & 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	17
Vine-Ripened Tomato & Vidalia Onions	17
Patty V. Chopped	18
Classic Caesar	17
Heirloom Beets	18
Iceberg Wedge, Bacon & Blue Cheese	19

CLASSICS

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

SPUDS

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	64
Dry-Aged Prime Sirloin	55
Porterhouse for Two	62/PP
CRACKLING PORK SHANK	46
— <i>Firecracker Apple Sauce</i>	
Braised Lamb Shank	42
— <i>Basmati Rice Stir Fry</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	46
— <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	40
— <i>Artichoke Hearts, Romesco</i>	
Grilled Salmon Chop	38
— <i>Polenta, Port and Porcinis</i>	
Whole Roasted Bronzini	38
— <i>Caramelized Lemon</i>	
Chicken Parmesan	34
— <i>Spicy Tomato Sauce</i>	
Fennel Crusted Dover Sole	55

CLUB STYLE

Crispy Yukon Potatoes w/Gorgonzola	12
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

