

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 & Carrots, Black Beldi Olives, Bloody Mary Dip</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	21
<i>— Baby Carrots, Ricotta, Thyme</i>	
Traditional Lobster Bisque.....	19
<i>— Lobster, Poached Leeks</i>	

PIZZETTE

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

LUNCH SALADS

Five Leaf House	14
Green Bean w/Toasted Almond Pesto	16
Vine-Ripened Tomato & Vidalia Onion	15
Patty V. Chopped	18
Classic Caesar.....	17
Heirloom Beets.....	19
Iceberg Wedge w/ Bacon & Blue Cheese.....	18
Angry Shrimp Cobb.....	30

WITH A FINISHING TOUCH

w/ Grilled Bell & Evans Chicken	27
w/ Sliced Filet Mignon	29
w/ Colossal Lump Crab	28
w/ Salmon.....	33

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
Crackling Pork Shank.....	42
<i>— Firecracker Apple Sauce</i>	

FILET MIGNON

Classic Filet	49/55
Cajun-Spiced.....	51/57
Roquefort-Crusted Filet	52/58
Filet Oscar.....	55/61

LOBSTER BOX

Live Maine Lobsters <i>Steamed or Broiled</i>	25/LB
Surf 'n Turf.....	65
Chilled Lobster Salad	34

SUGGESTIONS

Bistro Style Roasted Chicken.....	31
<i>— Reduced Pan Sauce, White Wine</i>	
Tuna au Poivre.....	38
<i>— Artichoke Hearts, Romesco</i>	
Pan-Seared Atlantic Salmon	34
<i>— Porcini, Celery Root, Port Wine</i>	
Whole Roasted Bronzini	36
<i>— Caramelized Lemon</i>	
Chicken Parmesan	31
<i>— Spicy Tomato Sauce</i>	

SANDWICHES

Seared Salmon Burger.....	24
<i>— Shaved Cucumber, Tartar Sauce</i>	
M&P Steakhouse Burger	23
<i>— Our House Blend, Cheddar Cheese</i>	
Maine Lobster Roll	31
<i>— Traditional New England Style</i>	

CLASSICS

Button Mushrooms.....	11
Old Fashioned Creamed Spinach.....	11
Nueske's Thick-Cut Bacon	12

SPUDS

Parmesan Potato Skins.....	8
Whipped Potatoes.....	10
French Fries w/ Malt Vinegar Mayo.....	10
M&P Hash Browns.....	11

MARKET

Roasted Baby Carrots.....	11
Green Beans Amandine	11
Grilled Asparagus.....	11

EXECUTIVE CHEF AARON BASHY

MAITRE D'CLUB GAETANO VACCARO

