

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	19
— <i>Sweet Carrots with Miso & Smoked Bacon Vinaigrette</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
Kale & Bean Salad w/Farmers Cheese, 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>	
Grilled Salmon Chop	34
— <i>Polenta, Port & Porcinis</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

Crispy Yukon Potatoes w/Gorgonzola	8
Whipped Potatoes	10
French Fries w/ Malt Vinegar Mayo	10
M&P Hash Browns	11

MARKET

Roasted Baby Carrots	11
Green Beans Amantine	11
Grilled Asparagus	11

EXECUTIVE CHEF AARON BASHY

MAITRE D'CLUB GAETANO VACCARO

