

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>	
Yellowfin Tuna Tartare	21
— <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>Avocado Tartar Sauce</i>	
Burrata	21
— <i>Fresh Melon, Prosciutto, Garlic Knots</i>	
Seared Diver Scallops	21
— <i>Sweet Carrots, Miso, Smoked Bacon Vinaigrette</i>	
Traditional Lobster Bisque	19
— <i>Buttered 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
The Haystack	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	33
w/ Salmon	28

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	58
Crackling Pork Shank.....	46
— <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>Chicken Jus & Roasted Garlic</i>	
Tuna Au Poivre	46
— <i>Romesco & Artichoke</i>	
Grilled Salmon	42
— <i>Zucchini, Tomato, Capers</i>	
Whole Roasted Branzino.....	40
— <i>Caramelized Lemon</i>	
Chicken Parmesan	34
— <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 JOSUE BUSTAMANTE

MAITRE D'CLUB GAETANO VACCARO

