

EST. 1996

MALONEY & Porcelli

RAW BAR & SHELLFISH COCKTAILS

- GF** Fresh-Shucked Oysters *Half Dozen* 24
- GF** Iced Shrimp Cocktail *4pc*..... 26
- GF** Colossal Lump Crab..... 28
- GF** Alaskan King Crab Legs..... *MKT*

APPETIZERS

- GF** C&O Plate..... 3
— *Celery & Carrots, Black Beldi Olives, Bloody Mary Dip*
- GF** Yellowfin Tuna Tartare 24
— *Cucumber, Avocado, Radish*
- Dry-Aged Filet Mignon Meatball..... 21
— *Mozzarella Fondue*
- Jumbo Lump Crab Cake 24
— *Avocado Tartar Sauce*
- Burrata 23
— *Roasted Butternut Squash, Apricot Compote*
- GF** Seared Diver Scallops 24
— *Sweet Corn Puree*
- GF** Traditional Lobster Bisque 19
— *Buttered Lobster & Poached Leeks*
- GF** Nueske's Thick-Cut Bacon..... 19
— *Bourbon Maple Glaze*

PIZZETTE

- V** Spicy Sopressatta..... 24
— *Fennel & Guindilla Peppers*
- V** Goat Cheese & Fig..... 24
— *Caramelized Onions, Balsamic Glaze, Baby Arugula*

SALADS

- V** Five Leaf House..... 14
- GF** Patty V. Chopped..... 17
- Classic Caesar 19
- GF** Iceberg Wedge w/ Bacon & Blue Cheese..... 19

STEAKS & SHANKS

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

- GF** Dry-Aged Prime Rib Steak..... 72
- GF** Creekstone Rib Steak..... 59
- GF** Dry-Aged Prime Sirloin..... 65
- GF** Porterhouse for Two 67/PP
- GF** CRACKLING PORK SHANK 49
— *Firecracker Apple Sauce*
- GF** Classic Filet 55

STYLINGS

Dress up your steak with one of our classic presentations

- | | |
|---------------------|------------------------|
| Angry Shrimp..... 9 | Bronson Pinchot..... 6 |
| Oscar 12 | Surf & Turf..... 15 |
| Au Poivre 4 | Roquefort..... 4 |
| Cajun-Spiced..... 3 | Truffle Butter..... 12 |

LOBSTER

- GF** Live Maine Lobsters *Steamed or Broiled*..... 30/LB
- Lobster Ravioli..... 46
— *Truffle Beurre Blanc*

SUGGESTIONS

- GF** Bistro Style Roasted Chicken..... 35
— *Chicken Jus & Roasted Garlic*
- GF** Spice Crusted Tuna 48
— *Romesco & Arugula*
- GF** Pan Roasted Salmon 46
— *Glazed Carrots & Miso Butter*
- GF** Whole Roasted Branzino 44
— *Caramelized Lemon*
- Chicken Parmesan 38
— *Spicy Tomato Sauce*

CLASSICS

- GF** Creamed Corn 16
- GF** Old Fashioned Creamed Spinach..... 16
- GF** Nueske's Thick-Cut Bacon 16

SPUDS

- GF** Whipped Potatoes..... 16
- GF** French Fries w/ Malt Vinegar Mayo..... 16
- GF** M&P Hash Browns 16

MARKET

- V** Roasted Baby Carrots..... 16
- GF** Button Mushroom 16
- GF** Grilled Asparagus..... 16

EXECUTIVE CHEF JOSUE BUSTAMANTE

MAITRE D'CLUB GAETANO VACCARO

