

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>	
American Wagyu Carpaccio	25
— <i>White Truffle Paste and Fried Bread</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>	

SALADS

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

CLASSICS

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

SPUDS

Crispy Yukon Potatoes w/Gorgonzola.....	8
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.....	59
Dry-Aged Prime Sirloin.....	49/55
Porterhouse for Two	59/PP
CRACKLING PORK SHANK	42
— <i>Firecracker Apple Sauce</i>	
Veal Osso Buco.....	45
— <i>Port Wine Braised</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.....	42
— <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	38
— <i>Artichoke Hearts, Romesco</i>	
Pan-Seared Atlantic Salmon.....	34
— <i>Celery Root, Porcinis & Farro</i>	
Whole Roasted Bronzini	36
— <i>Caramelized Lemon</i>	
Chicken Parmesan.....	31
— <i>Spicy Tomato Sauce</i>	
Fennel Crusted Dover Sole	55

CLUB STYLE

Nueske's Thick-Cut Bacon	14
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

