

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 &amp; 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 &amp; Smoked Bacon Vinaigrette</i>	
Traditional Lobster Bisque.....	19
— <i>Lobster, Poached Leeks</i>	

## PIZZETTE

Spicy Sopressatta.....	24
— <i>Fennel &amp; 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>Celery Root, Porcinis and Farro</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 Amandine .....	11
Grilled Asparagus.....	11

EXECUTIVE CHEF AARON BASHY

MAITRE D'CLUB GAETANO VACCARO

