

EST. 1996

# MALONEY & Porcelli

## RAW BAR & SHELLFISH COCKTAILS

Little Neck Clams <i>Half Dozen</i> .....	14
Fresh-Shucked Oysters <i>Half Dozen</i> .....	18
Iced Shrimp Cocktail <i>3pc/4pc</i> .....	17/21
Cold-Cracked Lobster.....	22
Colossal Lump Crab .....	19
Alaskan King Crab Legs.....	21

## APPETIZERS

C&O Plate .....	3
— <i>Celery &amp; Carrots, Black Beldi Olives, Bloody Mary Dip</i>	
House Cured Halibut Gravlax.....	19
— <i>Crème Fraiche, Red Onion, Horseradish Granita</i>	
Ricotta Gnocchi .....	16
— <i>Heirloom Tomato &amp; Peas</i>	
Veal Meatballs.....	17
— <i>Parmesan-Leek Veloute, Wild Mushrooms</i>	
Peekytoe Crab Cake.....	21
— <i>Grapefruit &amp; Avocado</i>	
Burrata .....	19
— <i>Country Bread, Bell Pepper Jam, Berkshire Prosciutto</i>	
Seared Diver Scallops.....	19
— <i>Citrus-Pumpkin Puree, Pickled Quince, Country Bacon</i>	
Traditional Lobster Bisque.....	17

## PIZZETTE

Spicy Sopressatta .....	16
— <i>Fennel &amp; Guindilla Peppers</i>	
Tuscan Kale .....	17
— <i>Roomano Cheese, Walnut Pesto, Finger Lakes Honey</i>	

## LUNCH SALADS

Five Leaf House .....	12
Ugly Tomato & Vidalia Onions.....	14
Patty V. Chopped .....	16
CLASSIC CAESAR.....	14
Heirloom Beets .....	15
Iceberg Wedge w/ Bacon & Blue Cheese.....	14
Angry Shrimp Cobb .....	29

## WITH A FINISHING TOUCH

w/ Grilled Bell & Evans Chicken .....	26
w/ Sliced Filet Mignon .....	28
w/ Colossal Lump Crab.....	27

## 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.....	53
Dry-Aged Prime Sirloin.....	45/52
Crackling Pork Shank.....	34
— <i>Firecracker Apple Sauce</i>	

## FILET MIGNON

Classic Filet.....	44/48
Cajun-Spiced.....	45/49
Roquefort-Crusted Filet .....	47/51
Filet Oscar.....	52/56

## LOBSTER BOX

Live Maine Lobsters <i>Steamed or Broiled</i> .....	25/LB
Surf 'n Turf .....	65
Chilled Lobster Salad.....	34

## SUGGESTIONS

Giannone Chicken Under a Brick.....	26
— <i>Dijon-Pommery Pan Sauce</i>	
Tuna au Poivre .....	36
— <i>Hen of the Woods Mushrooms, Acorn Squash</i>	
Pan-Seared Atlantic Salmon.....	32
— <i>Shaved Fennel &amp; Dill</i>	
Whole Roasted Bronzini .....	34
— <i>Caramelized Lemon</i>	
Chicken Parmesan .....	28

## SANDWICHES

Muffaletta .....	22
— <i>A Crescent City Classic</i>	
M&P Steakhouse Burger .....	21
— <i>Our House Blend, Mushroom Marmalade, Cheddar Cheese</i>	
Maine Lobster Roll .....	29
— <i>Traditional New England Style</i>	

## CLASSICS

Button Mushrooms.....	11
Old Fashioned Creamed Spinach.....	11
Nueske's Thick-Cut Bacon .....	12

## SPUDS

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 ANTONIO MORA

MAITRE D'CLUB LEONARD LORUSSO

