

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
— Celery & Carrots, Black Beldi Olives, Bloody Mary Dip	
House Cured Halibut Gravlax.....	19
— Crème Fraiche, Red Onion, Horseradish Granita	
Ricotta Gnocchi	16
— Heirloom Tomato & Peas	
Veal Meatballs	17
— Parmesan-Leek Veloute, Wild Mushrooms	
Peekytoe Crab Cake	21
— Grapefruit & Avocado	
Burrata	19
— Country Bread, Bell Pepper Jam, Berkshire Prosciutto	
Seared Diver Scallops.....	19
— Citrus-Pumpkin Puree, Pickled Quince, Country Bacon	
Traditional Lobster Bisque.....	17
Beef Carpaccio.....	18
— Parmesan, Pickled Mustard Seeds	

PIZZETTE

Spicy Sopressatta	16
— Fennel & Guindilla Peppers	
Tuscan Kale	17
— Roomano Cheese, Walnut Pesto, Finger Lakes Honey	

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.....	15

CLASSICS

Button Mushrooms.....	12
Old Fashioned Creamed Spinach	12
M&P Hash Browns	12

SPUDS

Fried-Herb Tater Tots.....	11
French Fries w/ Malt Vinegar Mayo	11
Whipped Potatoes	11

EXECUTIVE CHEF ANTONIO MORA

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
Porterhouse for Two	48/PP
CRACKLING PORK SHANK	34
— Firecracker Apple Sauce	
Veal Shank Saltimbocca for Two.....	39/PP
— Gorgonzola Cream & Pappardelle	
Colorado Lamb Shank	39
— Lemon Brussels Sprouts, House-made Mint Jelly	

FILET MIGNON

Classic Filet.....	44/48
Cajun-Spiced.....	45/49
Roquefort-Crusted Filet	47/51
Filet Oscar.....	52/56
THE BRONSON PINCHOT.....	51
Wellington Rossini	51

LOBSTER BOX

Live Maine Lobsters <i>Steamed or Broiled</i>	25/LB
The Angry Lobster	49
LOBSTER THERMIDOR POT PIE.....	39
Surf 'n Turf	65

SUGGESTIONS

Giannone Chicken Under a Brick	26
— Dijon-Pommery Pan Sauce	
Tuna au Poivre	36
— Hen of the Woods Mushrooms, Acorn Squash	
Pan-Seared Atlantic Salmon.....	32
— Shaved Fennel & Dill	
Whole Roasted Bronzini	34
— Caramelized Lemon	
Dry-Aged Bolognese Lasagna <i>Available only on Sundays</i>	31
Chicken Parmesan.....	28

CLUB STYLE

Nueske's Thick-Cut Bacon	12
Gruyere Soufflé.....	12
Roasted Baby Carrots	12

MARKET

Creamed Corn.....	13
Green Beans Amandine	13
Grilled Asparagus	13

MAITRE D'CLUB LEONARD LORUSSO

