

firsts

starters

jumbo lump crab cakes

calabrian chile aioli, pickled onion,
local greens, cherry tomato, capers 16

fried calamari + shishitos

pickled peppers, gochujang aioli,
sweet chili vinaigrette11

beef carpaccio

watercress, gremolata, ricotta salata,
puffed beef tendon15
+5 add king crab

salad : soup

warm mushroom salad

chicory, cider vinaigrette, pecorino romano,
house bacon, pine nuts11
+8 add shaved black truffle

romaine heart salad

brioche-mascarpone 'twinkie', tomatoes,
anchovy-pinenut pesto, dry jack, lemon
citronette10
+4 add white anchovies

seafood bar

daily oysters

half dozen, traditional15

broiled oysters

tarragon béchamel, apple, fennel16

mexican shrimp cocktail

white wine poached15

ahi tuna tartare

salt block, mexican lime oil, avocado puree,
chile, basil + yuzu granita, scallion14

foie gras ganache

pink peppercorn + riesling syrup, fig
compote, roasted grapes, gold18

hot honey glazed pork belly

apple, rosemary pie crust,
whipped crème fraiche13
+7 add scallop

roasted bone marrow

oxtail marmalade, pickled things, local
greens13
*+6 add shot of marrow washed whistle pig
whiskey + carpano antica + orange bitters*

daily soup

chef's seasonal whim9

creamy butternut soup

spiced pepitas, smoked squash,
bourbon + maple crema11

py 'wedge' salad

tomato, four-minute egg, onions, bacon
gremolata + fat, dragoon ipa-blue cheese
dressing10

shellfish sampler (for two)

petite maine lobster tails(2), daily selected
oysters(4), jumbo mexican shrimp(4), alaskan
king crab legs(1/2 pound), cocktail sauce,
horseradish, mignonette, aioli, house fermented
habanero hot sauce, lemon59
*+75 add farmed baer II siberian sturgeon caviar,
bulgaria, 30 grams*
*+70 add farmed caviar sturia oscietra,
france, 30 grams*

mains

meat

basted

12 oz. top sirloin (*double check ranch*)
grass-fed beef, fresh black truffles,
tallow butter40

24 oz. porterhouse *usda prime*75

broiled

6 oz. filet mignon *center cut*30

10 oz. filet mignon *center cut*45

16 oz. ribeye *usda prime*48

14 oz. new york strip *usda prime*44

22 oz. cowboy ribeye
del bac whiskey, *dry aged 28-35 days*54

chef's whim
seasonal steak selection mkt

braised

36 hour braised wagyu short rib
potato gnocchi, local green, winter
squash, marcona almond, rosemary, az
goat cheese33

steak enhancements

steak rubs: *select one:*
fermented mirepoix, burnt onion ash,
porcini mushroom salt, presta coffee rub,
50/50 tellicherry peppercorn + jacobsen
salt co. pure flake salt2

foie gras12

shrimp scampi
garlic + butter sauce11

jumbo diver scallops
py demi-glace15

alaskan king crab legs24

oscar style jumbo crab, asparagus
+ béarnaise15

black truffle butter3

freshly shaved black truffles8

north atlantic lobster tail24

del bac whiskey-mushroom cream6

*py steakhouse sources the finest
prime beef cuts from arizona*

seasonal inspired

chicken roulade

chicken sausage, porcini, garlic whipped potatoes, roasted turnips, herbed jus27

“tomahawk” pork chop

sweet potato hash, apple, house bacon, local greens, seasonal vegetables.34

hudson valley duck breast

apple tarte tatin, celeriac mousseline, celery leaf salad, brown butter + walnut broken vinaigrette.35

mushroom risotto

porcini, oyster mushrooms, black truffle, thyme, pecorino romano25
+15 add jumbo diver scallops

fish : shellfish

ahi tuna alla puttanesca

polenta cake, olives, caperberry, blistered tomatoes.32

linguine vongole

clams, blistered tomatoes + spinach, chile flake, white wine butter sauce29

seafood cioppino

sea bass, diver scallop, mussels, shrimp, blistered tomatoes, peppers, fennel, crostini36

south african lobster tail 10 oz52

alaskan king crab legs 16 oz48

sides

vegetables

sauté of wild + local mushrooms

whiskey, garlic, shallot.8

grilled jumbo asparagus

aerated béarnaise, tarragon oil8
+7 add crab

crispy onion tots

pastrami fat aioli, py sauce7

fried brussel sprouts

mustard butterscotch, our pork belly pastrami, marcona almonds.8

pan roasted turnips

lamb bacon, fermented garlic honey8

chef’s local seasonal vegetables10

roasted cauliflower gratin

smoked bacon, sonoma dry jack.9

potatoes : grains

mac ‘n cheese

american, tartufo, truffle9
+12 add lobster tail

potato pave gratin

caramelized onion, bleu cheese.9

yukon whipped potatoes

roasted garlic, butter, sour cream.8
+2 add bacon

sea-salt crusted baked potato

the works.8

polenta spoonbread

house sourdough, scallion, cheddar, herbs9

kennebec fries

hop salt, beer vinegar aioli10

chef’s “trust me” tasting menu

five courses \$70

with wine pairings \$95

eight courses \$110

with wine pairings \$150

**full table participation required*

py prime rib night, *wednesday nights*

\$25 pp featuring a \$4 wine special

10 oz. cut slow-roasted prime rib

herb salt, rosemary au jus, horseradish cream, loaded baked potato, chef’s seasonal vegetables

PY Steakhouse is a chef driven concept that focuses on seasonality and the highest quality ingredients. We source only the best cuts of beef from Southern Arizona as well as other meats, produce and specialty items from over 30 local purveyors. We hope that your experience truly tastes of Tucson.

we would like to thank our seasonal purveyors on this fall dinner menu:

e & r pork, black mesa ranch, hayden mills, exo roast co., az grass fed beef co., 5 star az beef, pivot produce, merchant’s garden, barrio bread, sarah farms, flying leap vineyards, dragoon brewing co., covilli brand organics, queen creek olive mill, sonoran mushroom company, future sprouts, blue sky organics, double check ranch, presta, fistiki farms, hamilton distillers



roderick ledesma chef de cuisine /// **jennifer aspery** restaurant manager

ryan clark executive chef /// **angel valdez** sous chef

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.