

firsts

starters

jumbo lump crab cakes

preserved meyer lemon yogurt,
local greens, crisp chickpeas 16

fried calamari + shishitos

pickled peppers, gochujang aioli,
sweet chili vinaigrette 11

beef carpaccio

watercress, gremolata, ricotta salata,
puffed beef tendon 15
+5 add king crab

salad : soup

little gem salad

nduja vinaigrette, crispy soft boiled egg,
fresh + pickled farmer's vegetables 11

baby kale salad

marcona almond dressing,
watermelon radish, ricotta salata,
crispy farro 10

seafood bar

daily oysters

half dozen, traditional 15

fried oysters

fermented lemon powder,
bacon + spring onion agrodolce,
dill + buttermilk dressing 16

mexican shrimp cocktail

white wine poached 15

ahi tuna tartare

salt block, mexican lime oil, avocado puree,
chile, basil + yuzu granita, scallion 14

seared foie gras + torchon

johnny cake, pickled strawberries,
marcona almonds,
strawberry gastrique 22

burrata

shaved radish, cucumber,
olive oil fried crouton, chive 12

roasted bone marrow

oxtail marmalade, pickled things,
local greens 13
*+6 add shot of marrow washed whistle pig
whiskey + carpano antica + orange bitters*

daily soup

chef's seasonal whim 9

chilled celeriac soup

bagna cauda, house made pork lardo . . 11

py 'wedge' salad

tomato, four-minute egg, onions,
bacon gremolata + fat,
dragoon ipa-blue cheese dressing 10

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, lemon 59
*+ 68 add organic bester sturgeon caviar, russia,
28 grams
+74 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 butter 40

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

spring lamb cannelloni

whole smoked + braised lamb,
silky ricotta, mint, chanterelles,
peas + tendrils 33

steak enhancements

steak rubs: *select one:*

fermented mirepoix, burnt onion ash,
porcini mushroom salt, presta coffee rub,
50/50 tellicherry peppercorn + jacobson
salt co. pure flake salt 2

foie gras 12

shrimp scampi

garlic + butter sauce 11

jumbo diver scallops

py demi-glace 15

alaskan king crab legs 24

oscar style jumbo crab, asparagus

+ béarnaise 15

black truffle butter 3

freshly shaved black truffles 8

north atlantic lobster tail 24

del bac whiskey-mushroom cream 6

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

seasonal inspired

pan roasted chicken breast

pecorino pudding, baby carrots,
basil pesto27

pancetta wrapped pork tenderloin

pea + carrot puree, spring vegetables,
dijon demi.....29

hudson valley duck breast + confit leg

farro, greens, strawberry, goat cheese ..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.....30

diver scallops

gnudi, peas, nduja, chive pesto,
lemon crumbs.....33

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 oil.....8
+7 add crab

grilled spring onions

salbitxada7

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

crispy confit heirloom potatoes

garlic, thyme, lemon salt7

fried brussel sprouts

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

creamed spring peas + greens

fermented garlic powder.....8

chef's local seasonal vegetables10

roasted baby carrots

harissa glaze,
grass-fed beef heart "bottarga"9

sea-salt crusted baked potato

the works.....8

polenta spoonbread

house sourdough, scallion,
cheddar, herbs.....9

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:

black mesa ranch, hayden mills, exo roast co., az grass fed beef co., 5 star az beef, pivot produce, merchant's garden, 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.