

# firsts

## starters

### jumbo lump crab cake

saffron, pickled fennel, old bay tuile,  
fresh turmeric oil. . . . . 16

### fried calamari + shishitos

pickled peppers, gochujang aioli,  
sweet chili vinaigrette . . . . . 13

### prime beef tartare

del bac smoked whiskey 'spray', pickled  
mustard seeds, red fife wheat crackers,  
sous vide egg yolk, smoked aioli . . . . . 15

## salad : soup

### winter greens

roasted + shaved brussel sprouts, mixed  
greens, currants, pumpkin, pistachios,  
broken parmigiano, horseradish-mustard-  
lardo vinaigrette . . . . . 11

### baby kale salad

marcona almond dressing, dates,  
goats cheese, apple, crispy farro . . . . . 10

## seafood bar

### daily oysters

half dozen, traditional . . . . . 15

### oysters rockefeller

spinach, fennel, bread crumb,  
housemade anisette,  
aerated béarnaise . . . . . 15

### mexican shrimp cocktail

white wine poached . . . . . 15

### prime short rib "stroganoff"

dry-aged beef fat toasted crostini,  
winter mushrooms, fennel pollen, chives 15

### hudson valley foie gras duo

ganache + seared, spiced-red wine poached  
pear, cinnamon brioche, smoked membrillo,  
gold . . . . . 20

### cider braised pork belly

sweet potato, smoked cipollini onion,  
maple, covilli apple butter . . . . . 14  
+7 add diver scallop

### daily soup

chef's seasonal whim . . . . . 9

### winter squash bisque

browned butter, winter black truffle, puffed  
heirloom seeds. . . . . 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 py steakhouse special label caviar,  
30 grams

# mains

## meat

### basted

**12 oz. top sirloin** (double check ranch)  
grass-fed beef, fresh black truffles,  
tallow butter . . . . . 38

**8 oz. wagyu tri-tip** wagyu breed cattle  
hand-foraged wild winter mushrooms,  
tallow butter . . . . . 40

### broiled

**6 oz. filet mignon** center cut. . . . . 32

**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

**14 oz. veal ribeye chop**  
milk fed, bone-in. . . . . 52

### steak enhancements

**steak rubs:** select one. . . . . 2  
fermented mirepoix                      burnt onion ash  
porcini mushroom salt                  presta coffee rub  
50/50 tellicherry peppercorn + jacobson salt co.

**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

### chicken milanese

whipped potatoes, farmer's vegetables,  
roasted garlic demi . . . . .26

### pan seared pork tenderloin

winter squash + foie gras risotto, farmer's  
vegetables, parsnip puree. . . . .30

### confit duck leg pappardelle

daily pasta, fall squash, hazelnuts,  
tangerine, goats cheese, tarragon. . . . .26

### stout braised center cut short rib

hayden mills polenta, honey glazed  
carrots, crispy parsnip, reduced braising  
jus . . . . .34

## fish : shellfish

### pan seared seasonal fish

leek 'carbonara,' pancetta,  
red wine demi . . . . .36

### jumbo diver scallops

pommes fondant, spicy nduja, chicory,  
sunchoke puree . . . . .34

### seafood bourride

seasonal fish, diver scallop, mussels,  
shrimp, blistered tomatoes, peppers, fennel,  
crostini . . . . .36

**south african lobster tail** 10 oz . . . . .52

**alaskan king crab legs** 16 oz. . . . .48

## sides

### vegetables

#### pan roasted mushrooms

sherry wine, garlic, shallot . . . . .8  
*+4 add hand-foraged wild winter mushrooms*

#### grilled jumbo asparagus

aerated béarnaise, tarragon oil . . . . .8  
*+7 add crab*

#### roasted baby beets

dill yogurt, winter citrus. . . . .8

#### fried brussel sprouts

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

#### creamed local greens

parmigiano, cipollini onion. . . . .8

#### chef's local seasonal vegetables . . . . .9

hand selected by pivot produce from  
southern arizona farms

### potatoes : grains

#### mac 'n cheese

american, tartufo, truffle . . . . .9  
*+12 add lobster tail*

#### potato pavé 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 salt . . . . .7

#### hayden mills creamy polenta

slowly cooked, chicken broth,  
hot honey butter. . . . .8

#### sea-salt crusted baked potato

the works. . . . .8

#### crispy kennebec fries

herb aioli, house ketchup,  
dragoon beer mustard. . . . .10

### chef's "trust me" tasting menu

**five courses** . . . . . \$75

*with wine pairings* . . . . . \$110

**eight courses** . . . . . \$115

*with wine pairings* . . . . . \$170

*\*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 winter dinner menu:

black mesa ranch, hayden mills, 5 star az beef, pivot produce, merchant's garden, sarah farms, dragoon brewing co., covilli brand organics, queen creek olive mill, future sprouts, double check ranch, fistiki farms, hamilton distillers, avalon farms, high energy agriculture, molina pierson de terrenate, pascua yaqui tribe, sleeping frog farms, e&r pork, arivaca community garden, crooked sky farm, dirty girl farmette, rattlebox farm, southwinds farm



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

**buddy hopkins** sous chef /// **ryan clark** executive chef

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