

firsts

starters

jumbo lump crab cake

remoulade sauce, caper berries, lemon oil, peppadew chow chow relish, pea shoots 16

fried calamari + shishitos

pickled peppers, gochujang aioli, sweet chili vinaigrette 13

prime beef tartare

pickled mustard seeds, del bac vinegar, shallot, native corn koji, sonora wheat fry bread 15

prime rib eye “stroganoff”

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

roast pork coppa

pear jam, ricotta, roasted cipollini onion, pickled pecans, braising jus. 12

seared diver scallop + octopus

popped crimson corn & aioli, fermented blood orange hot sauce, crispy peewee potato 16

salad : soup

simple fall salad

organic greens + radicchio, focaccia croutons, parmesan, radish, covilli cider vinaigrette. 9

py ‘wedge’ salad

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

seafood bar

daily oysters

half dozen, traditional 16

baked seasonal oysters

summer herb butter, black crack, pickled wild mustard seeds 18

mexican shrimp cocktail

white wine poached 18

local baby kale salad

pistachio, apple, ruby quinoa, goat cheese, delicata squash, date vinaigrette 10

daily soup

chef’s seasonal whim 9

fall dungeness crab bisque

‘new bay’ roux, potato, charred radicchio, salted cream espuma 11

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 65
+74 add py steakhouse special label caviar, 30 grams, white sturgeon

mains

meat

basted

12 oz. top sirloin *natural, grass-fed*
double check ranch, fresh black truffles, fresh thyme + tallow butter 38

10 oz. new york strip *wagyu MS9*
fresh thyme + tallow butter 68

broiled

7 oz. filet mignon *center cut.* 36

11 oz. filet mignon *center cut.* 49

16 oz. rib eye *usda prime.* 48

14 oz. new york strip *usda prime.* 44

22 oz. cowboy rib eye *usda prime*
del bac whiskey rubbed,
dry aged in-house 28-35 days. 58

chef’s whim

seasonal steak selection. mkt

braised

slow cooked prime short rib
delicata squash + braising greens, potato gnocchi, fall hazelnut romesco 34

steak enhancements

steak rubs: *select one.* 2

- fermented mirepoix
- burnt onion ash
- porcini mushroom salt
- presta coffee rub
- 50/50 tellicherry peppercorn + maldon salt.

foie gras 14

shrimp scampi
garlic + butter sauce. 11

jumbo diver scallops
py demi-glace 15

alaskan king crab legs 28

oscar style jumbo crab, asparagus
+ béarnaise. 15

black truffle butter 3

freshly shaved black fall 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

roulade of roasted chicken

fricassee of native beans + green garlic, grilled broccoli rabe, ramp vinegar jus, epazote oil.26

duroc center cut pork chop

butternut squash puree, roasted cipollinis, wood charred radicchio, black currant chutney, wild mustard seed demi30

house made rigatoni

pyt sonora wheat blend, duck confit, roasted butternut, braising greens, apple jack brandy beurre monté28
20 vegetarian

fish : shellfish

pan seared seasonal fish

herb crust, porcini risotto, bacon lardons, parsnip soubise, asparagus.32

jumbo diver scallops

heirloom potato + dungeness crab hash, tomato jam, native corn nage34

seafood cioppino

seasonal fish, diver scallop, mussels, shrimp, blistered tomatoes, peppers, fennel, crostini38

south african lobster tail 10 oz52

alaskan king crab legs 16 oz56

sides

vegetables

pan roasted mushrooms

salted cream espuma, garlic, shallot.8

grilled jumbo asparagus

aerated béarnaise, epazote oil8
+7 add crab

fall squash puree

chiltepin marshmallow, vanilla olive oil, toasted hazelnuts.8

fried brussel sprouts

mustard butterscotch, our pork belly pastrami, marcona almonds8

grilled broccoli rabe

ramp vinegar, butter, garlic8

chef's local seasonal vegetables9

hand selected by pivot produce from southern arizona farms

potatoes : grains

mac 'n cheese

chef's whim, changes daily.9
+12 add lobster tail

potato pavé gratin

parsnip cream + garlic9

yukon whipped potatoes

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

heirloom potato + dungeness crab hash

lemon gremolata, green garlic, black walnut vinegar10

porcini mushroom risotto

butter, parmesan, white wine, crispy parsnip8

sea-salt crusted baked potato

the works.8

white truffle french fries

crispy kennebec fries, truffle salt, parmesan, truffle + kewpie10
+8 add freshly shaved black fall truffles

chef's "trust me" tasting menu

five courses \$75
with wine pairings \$110

eight courses \$115
with wine pairings \$170

**full table participation required *not available during concert nights, holidays or special events*

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.

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

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

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, summit nut company, hamilton distillers, avalon farms, high energy agriculture, san xavier co-op farm, 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, keepwell vinegar, obis one, forbes meat co.



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.