

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, summer herbs, sweet chili vinaigrette 13

steakhouse beef tartare

pickled mustard seed, shallot, celery, lemon, egg aioli, radish, olive oil, grilled baguette. 15

prime rib eye “stroganoff”

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

roast kurobuta pork collar

mustard agrodolce, roasted stone fruits, cippolini onion, cashew-butter crumb. . . 12

heirloom tomato toast

housemade focaccia, tomato jam, whipped burrata, sunflower seed pesto, reduced balsamic vinegar 12

salad : soup

simple summer salad

organic mixed greens, shaved carrot, radish, parmesan, smoked almonds, tomato vinaigrette. 9

py ‘wedge’ salad

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

seafood bar

daily oysters

half-dozen, traditional 16

baked seasonal oysters

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

mexican shrimp cocktail

white wine poached 18

charred kale salad

house tahini + honey dressing, citrus, black mission fig, radish, puffed sonoran wheat berries 10

daily soup

chef’s seasonal whim 9

corn seafood chowder

rich corn broth, cream, potato, fish, shrimp, crab, puffed pastry. 12

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. filet mignon *bone-in*

fresh thyme + tallow butter 46

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

beef cheek pappardelle

fresh english peas, baby summer squash, tomato, greens, beurre monte jus 32
26 vegetarian available

steak enhancements

steak rubs: *select one*. 2

- fermented mirepoix
- burnt onion ash
- porcini mushroom salt
- presta coffee rub
- oh canada spiceology seasoning

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 summer 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

'beer can' ½ chicken

dragoon ipa brined, pecan wood smoked, butter whipped potatoes, chef's seasonal vegetables, smoked bone jus26

duroc pork chop

peas & carrots + puree, chicharron, fried cipollini onion, pork demi.30

organic corn + saffron risotto

arborio rice, boursin cheese, heirloom tomato, ricotta-lemon stuffed squash blossom.29

fish : shellfish

pan seared seasonal fish

herb crust, bacon fat risotto, bacon lardons, cauliflower 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

sides

vegetables

pan roasted mushrooms

salted cream espuma, garlic, shallot.8

grilled jumbo asparagus

aerated béarnaise, epazote oil8
+7 add crab

roasted cauliflower

salsa macha, blistered grapes, marcona almonds8

fried brussel sprouts

mustard butterscotch, our pork belly pastrami, marcona almonds8

roasted baby carrots

house bacon, chiltepin, butter, lemon, agave-carrot glaze.8

chef's local seasonal vegetables

hand selected by pivot produce from southern arizona farms9

potatoes : grains

mac 'n cheese

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

potato pavé gratin

poblano cream + scallion9

yukon whipped potatoes

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

heirloom potato + dungeness crab hash

lemon gremolata, green garlic, black walnut vinegar.10

bacon fat risotto

butter, parmesan, white wine, bacon lardons.8

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 winter truffles

chef's "trust me" tasting menu

five courses \$75
with wine pairings \$110

eight courses \$115
with wine pairings. \$170

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

**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.

we would like to thank our seasonal purveyors on this summer 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.