

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, herbs, sweet chili vinaigrette 13

steakhouse beef tartare

pickled mustard seed, shallot, del bac barrel vinegar, marrow aioli, chive, toasted focaccia 15

salad : soup

simple fall salad

organic mixed greens, shaved carrot, radish, parmigiana, smoked almonds, apple + ginger 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

black garlic butter, pickled mustard seeds, chive 18

mexican shrimp cocktail

white wine poached 18

prime rib eye "stroganoff"

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

sous vide kurobuta pork collar

mustard agrodolce, roasted apple + apple butter, cipollini onion, cashew butter-crumbs 12

fall squash toast

house-made focaccia, roasted butternut ricotta, pickled fall squash, pepita pesto, pumpkin seed oil, dried native squash, mint 12

charred kale salad

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

daily soup

chef's seasonal whim 9

roasted butternut bisque

pepita pesto, spiced crema, dragoon pistachios 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, fresh lemon 68
+74 add py steakhouse special label caviar, 30 grams, white sturgeon

mains

meat

basted

40 oz. porterhouse (for two) *usda prime*
fresh thyme + tallow butter 125

26 oz. chateaubriand roast *usda prime*
48-hour advance notice please 135

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

braised lamb shank

morrocan-spiced whipped potatoes, pomegranate yogurt, braised greens, mint 36

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 32

oscar style jumbo crab, asparagus

+ béarnaise 15

black truffle butter 3

freshly shaved winter truffle 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' half-chicken

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

cider-brined pork chop

dukka crusted, charred leeks, roasted apple puree, sweet potato hash30

fall mushroom risotto

roasted mushroom butter, shallot, parmigiana, truffle oil29
+9 add freshly shaved black winter truffles
+15 add jumbo diver scallops

fish : shellfish

pan-seared seasonal fish

creamed sonoran wheat berry, dried black mission figs, charred kale, black garlic + ramp broken vinaigrette32

jumbo diver scallops

roasted cauliflower + puree, our thick cut bacon, sweet pepper marmalade, fond demi-glaze34

seafood cioppino

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

south african lobster tail 10 oz52

alaskan king crab legs 16 oz65

sides

vegetables

pan roasted mushrooms

salted cream espuma, garlic, shallot8

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 glaze8

chef's local seasonal vegetables

hand selected by pivot produce from southern arizona farms9

potatoes : grains

mac 'n cheese

chef's whim, changes daily9
+12 add lobster tail

potato pavé gratin

poblano cream + scallion9

yukon whipped potatoes

roasted garlic, butter, sour cream8
+2 add bacon

creamed sonoran wheat berries

dried figs, butter, parmigiana10

fall mushroom risotto

butter, parmigiana, porcini dust8
+5 add freshly shaved black winter truffles

sea-salt crusted baked potato

the works8

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

**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 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, delicious nut brand, 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 /// **phillip morris** 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.