

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

grass-fed wagyu beef tartare

MS4, pickled mustard seed, shallot, celery leaf vinegar, sunchoke miso, crispy potato 15

salad : soup

simple spring salad

organic mixed greens, shaved carrot, radish, parmigiana, smoked almonds, lacto tomato vinaigrette 9

py 'wedge' salad

our bacon lardons, fresh + dried tomato, soft egg, crispy shallot, buttermilk-blue cheese dressing 10

seafood bar

daily oysters

half-dozen, traditional 16

baked seasonal oysters

black garlic butter, pickled mustard seeds, chive 18

guaymas shrimp cocktail

grilled and chilled 18

truffled prime rib eye

grilled baguette, 90-day beef garum, creamed wild mushrooms, black truffle, chives 15

braised berkshire pork belly

poblano hot sauce braise, olotillo tamal, charred avocado, pomegranate preserves 12

steamed santa barbara mussels

andouille sausage, cherry tomato, white wine, espelette, butter, lemon, herbs 14

buttercrunch salad

slow-dried strawberries, herbed goat cheese, puffed sonoran wheat berries, strawberry-lemon vinaigrette 10

daily soup

chef's seasonal whim 9

asparagus bisque

herbed mascarpone, dungeness crab, asparagus salad 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, 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. beef wellington *usda prime*
24-hour advance notice please 135

8 oz. filet mignon *grass-fed*
MS4 wagyu 49

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 prime short rib
hayden mills creamy polenta,
nixtamalized heirloom oaxacan corn,
pozole broth, lime pickled onion 38

steak enhancements

steak rubs: *select one* 2

- mustard-pink peppercorn
- oh canada spiceology seasoning
- presta coffee rub • smoked maple

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 spring truffle 8

north atlantic lobster tail 26

del bac whiskey-mushroom cream 6

au poivre
peppercorn, cognac, cream 5

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

seasonal inspired

'beer can' half-chicken

dragoon ipa brined, mesquite wood smoked, butter whipped potatoes, chef's vegetables, smoked bone jus. . . .26

dry-aged duck breast

spring herb cannelloni, heirloom baby carrots, brown butter date puree, duck reduction32

spring carbonara risotto

62.8°C egg, fava beans, house made guanciale, parmigiana, olive oi.26
+8 add shaved spring black truffle
+15 add scallops

fish : shellfish

pan-seared seasonal fish

creamed sonoran wheat berry, dried mission figs, local greens, black garlic + ramp vinaigrette32

jumbo diver scallops

roasted cauliflower + puree, our thick cut bacon, sweet pepper marmalade, fond demi-glace34

seafood cioppino

seasonal fish, diver scallop, mussels, octopus, shrimp, blistered tomatoes, peppers, fennel, crostini.38

south african lobster tail 10 oz52

alaskan king crab legs 16 oz.65

sides

vegetables

pan roasted mushrooms

salted cream espuma, garlic, shallot. . . .8

grilled jumbo asparagus

aerated béarnaise, bay laurel reduction. .8
+7 add crab

roasted cauliflower

salsa macha, blistered grapes, marcona almonds8

fried brussel sprouts

mustard butterscotch, our pork belly pastrami, marcona almonds8

crispy jumbo onion rings

sourdough crusted, py sauce, buttermilk blue cheese dressing8

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

creamed sonoran wheat berries

dried figs, butter, parmigiana10

spring mushroom risotto

butter, parmigiana, porcini dust.8
+5 add freshly shaved black spring truffles

sea-salt crusted baked potato

the works.8

white truffle french fries

crispy kennebec fries, truffle salt, parmesan, kewpie10
+8 add freshly shaved black spring 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 spring 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 terenate, 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.