

# firsts

## starters

### jumbo lump crab cake

remoulade sauce, caperberries, lemon oil, chow chow relish, pea shoots ..... 18

### fried calamari + shishitos

pickled peppers, gochujang aioli, herbs, sweet chili vinaigrette ..... 18

### grass-fed wagyu beef tartare

MS4, pickled mustard seed, shallot, celery leaf vinegar, sunchoke miso, crispy potato ..... 16

## salad : soup

### summer salad

organic mixed greens, shaved carrot, radish, parmigiana, smoked almonds, lacto tomato vinaigrette ..... 10

### py 'wedge' salad

our bacon lardons, fresh + dried tomato, soft egg, crispy shallot, buttermilk-blue cheese dressing ..... 12

## seafood bar

### daily oysters

half-dozen, traditional ..... 18

### baked seasonal oysters

black garlic butter, pickled mustard seeds, chive ..... 18

### guaymas shrimp cocktail

grilled and chilled ..... 19

### truffled prime rib eye

grilled baguette, 90-day beef garum, creamed wild mushrooms, black truffle, chives ..... 16

### braised berkshire pork belly

poblano hot sauce braise, olotillo tamal, charred avocado, pomegranate preserves ..... 14

### coconut creamed corn

corn panna cotta, pickled chile, heirloom cherry tomatoes, coconut cream, chive oil ..... 14

### romaine salad

slow-dried strawberries, herbed goat cheese, puffed sonoran wheat berries, strawberry-lemon vinaigrette ..... 11

### daily soup

chef's seasonal whim ..... 10

### corn + seafood chowder

crispy seafood arancini, sweet corn velouté, vanilla bean ..... 14

### 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 ..... 85  
+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

**12 oz. top sirloin** forbes meat co. foie gras compound butter ..... 44

### broiled

**7 oz. filet mignon** center cut ..... 36

**11 oz. filet mignon** center cut ..... 50

**16 oz. rib eye** usda prime ..... 48

**14 oz. new york strip** usda prime ..... 46

**24 oz. cowboy rib eye** usda prime del bac whiskey rubbed, dry aged in-house 28-35 days ..... 60

### chef's whim

seasonal steak selection ..... mkt

### braised

### prime beef sugo

white sonora farfalle pasta, san marzano tomatoes, preserved green garlic, ricotta salata ..... 32

### steak enhancements

**steak rubs:** select one ..... 2

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

**foie gras** ..... 14

### shrimp scampi (3)

garlic + butter sauce ..... 12

### jumbo diver scallops (2)

py demi-glace ..... 15

**alaskan king crab legs (8 oz.)** ..... mkt

### oscar style jumbo crab

asparagus + béarnaise ..... 15

**black truffle butter** ..... 3

**freshly shaved summer truffle** ..... 8

**north atlantic lobster tail (7 oz.)** ..... 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 garum jus . . .28

### confit red wattle pork shoulder

pickled onion, crispy olotillo corn, lime compressed tomatoes, chile broth, chef's vegetables . . . . .30

### summer carbonara risotto

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

## fish : shellfish

### pan-seared seasonal fish

truffled corn + lentil salad, corn soubise, grilled summer onion . . . . .36

### jumbo diver scallops

roasted cauliflower + puree, our thick cut bacon, sweet pepper marmalade, fond demi-glace . . . . .34

### seafood cioppino

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

**south african lobster tail (10 oz.)** . . . . .54

**alaskan king crab legs (16 oz.)** . . . . . mkt

## sides

### vegetables

#### pan roasted mushrooms

salted cream espuma, garlic, shallot. . . . 10

#### grilled jumbo asparagus

aerated béarnaise, bay laurel reduction. . 9  
+7 add crab

#### roasted cauliflower

salsa macha, blistered grapes, marcona almonds . . . . .8

#### fried brussel sprouts

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

#### crispy jumbo onion rings

sourdough crusted, py sauce, buttermilk blue cheese dressing . . . . .8

#### chef's local seasonal vegetables

hand selected by pivot produce from southern arizona farms . . . . .9

### potatoes : grains

#### mac 'n cheese

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

#### potato pavé gratin

poblano cream + scallion . . . . .9

#### yukon whipped potatoes

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

#### warmed lentil salad

organic corn, white truffle vinaigrette. . . 10

#### summer mushroom risotto

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

#### sea-salt crusted baked potato

the works. . . . .8

#### prema burger fries

crispy mandoline kennebec fries, secret burger sauce, kewpie aioli . . . . .10  
+8 add freshly shaved black summer truffles

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

**five courses** . . . . .95  
+25 with wine pairings

**eight courses** . . . . .150  
+35 with wine pairings

### py prime rib night, wednesday nights

\$28 pp featuring a \$6 wine special

#### 10 oz. cut slow-roasted prime rib

herb salt, rosemary au jus, horseradish cream, loaded mashed 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, sarah farms, dragoon brewing co., covilli brand organics, queen creek olive mill, future sprouts, delicious nut brand, macienda, hamilton distillers, avalon farms, high energy agriculture, san xavier co-op farm, molina pierson de terrenate, pascua yaqui tribe, 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 /// **amanda flores** restaurant sommelier

**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.*