

# 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

### beef tenderloin tartare

gaufrette potatoes, anchovy, lemon, black garlic, dijon, parmigiano cured egg yolk, romaine. . . . . 16

### truffled prime rib eye

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

### braised duroc pork belly

avocado puree, roasted tomato coulis, cherry tomato, endive, brioche crumb . . 14

### crispy jidori chicken oysters

our buttermilk, blue corn waffle, apple, smoked agave-cider gastrique. . . . . 13  
*+16 add hudson valley foie gras*

## salad : soup

### winter salad

organic mixed greens, shaved carrot, radish, parmigiano, smoked almonds, lacto-fermented apple 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

bacon + leek, lemon bread crumb. . . . . 18

### guaymas shrimp cocktail

grilled and chilled. . . . . 19

### roasted beet salad

beet fluid gel, goat cheese, apple, pistachio, chicory, citrus. . . . . 11

### daily soup

chef's seasonal whim. . . . . 10

### roasted butternut + red pepper bisque

pepita pesto, olive oil croutons . . . . . 14

### shellfish sampler (for two)

petite maine lobster tails (2), daily selected oysters (4), jumbo mexican shrimp (4), snow 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

**8 oz. rib eye roll** *srf kobe style*  
fresh thyme + tallow butter . . . . . 66

**12 oz. top sirloin** *forbes meat co.*  
black truffle butter . . . . . 44

### *broiled*

**8 oz. filet mignon** *center cut.* . . . . . 49

**16 oz. rib eye** *usda prime.* . . . . . 52

**14 oz. new york strip** *usda prime.* . . . . 48

**26 oz. cowboy rib eye** *usda prime*  
del bac whiskey rubbed,  
dry aged in-house 28-35 days. . . . . 75

### chef's whim

*seasonal steak selection.* . . . . . mkt

### *braised*

### prime beef sugo

creamy polenta, braised beef shank, san marzano tomatoes, preserved green garlic, pecorino romano . . . . . 34

### *steak enhancements*

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

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

**foie gras** . . . . . 16

**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 winter truffle** . . . . . 14

**north atlantic lobster tail** (8 oz.) . . . . . 35

**del bac whiskey-mushroom cream** . . . . 6

### au poivre

peppercorn, cognac, cream . . . . . 5

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

## seasonal inspired

### jidori chicken roulade

pancetta + date sausage, chef's seasonal vegetables, creamy polenta, jidori chicken garum jus. . . . .32

### cocoa tagliatelle

braised duck leg, delicata squash, goat cheese, sage, pecan braising jus . . . . .30

### winter butternut risotto

butternut miso, parmigiano reggiano, lavender brandy mascarpone. . . . .26

+16 add jumbo shrimp

+15 add jumbo diver scallops

## fish : shellfish

### pan-seared seasonal fish

leek carbonara, farro, salsa mare e monti, sous vide farm egg . . . . .36

### jumbo diver scallops

roasted cauliflower + puree, our thick cut bacon, apple + celery leaf salad, fond demi glace. . . . .34

### seafood cioppino

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

seasonal lobster tail (2 each) . . . . .70

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

## sides

## vegetables

### pan roasted mushrooms

salted cream espuma, garlic, shallot. . . . .12

### grilled jumbo asparagus

aerated béarnaise, bay laurel reduction. . . . .10  
+7 add crab

### roasted cauliflower

salsa macha, blistered grapes, marcona almonds . . . . .9

## potatoes : grains

### mac 'n cheese

chef's whim, changes daily. . . . .10  
+14 add lobster tail

### potato pavé gratin

poblano cream + scallion . . . . .10

### yukon whipped potatoes

roasted garlic, butter, sour cream. . . . .9  
+2 add bacon

### toasted + braised farro

butternut, sage, beurre noisette . . . . .10

### fried brussel sprouts

mustard butterscotch, our pork belly pastrami, marcona almonds . . . . .9

### roasted endive

fig agrodolce, pecan, goat cheese, dry aged beef fat . . . . .8

### chef's local seasonal vegetables

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

### creamy hayden mills polenta

black truffle butter . . . . .9

### sea-salt crusted baked potato

the works. . . . .9

### prema french fries

crispy mandoline kennebec fries, secret burger sauce, kewpie aioli . . . . .10  
+14 add freshly shaved black winter 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 winter 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.*