

# FIRTS

## 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

### prime beef tartare

ancho harissa, toasted cumin, benne ogiri,  
sumac lavash cracker . . . . . 16

### truffled prime rib eye

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

### top knot duck liver + foie gras pâté

orange brandy, brioche, hoshigaki mostarda,  
preserved huckleberries . . . . . 14  
*+16 add hudson valley foie gras*

### crispy jidori chicken oysters

miso-cashew-salsa macha, candied cashew,  
spring lettuces, umeboshi. . . . . 13

## Salad : Soup

### spring salad

organic mixed greens, spring vegetables, beet  
chicharrón, pecorino romano, preserved lemon  
vinaigrette . . . . . 10

### py 'wedge' salad

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

### little gem lettuces

fried anchovy, parmigiano-reggiano, sourdough  
crostini, anchovy-parmigiano whey emulsion . . . 12

### daily soup

chef's seasonal whim . . . . . 10

### spring onion bisque

potato, bone marrow-sherry vinaigrette . . . . . 12

## Seafood Bar

### daily oysters

half-dozen, traditional . . . . . 18

### baked seasonal oysters

crispy heirloom tamal, lime,  
smoked oyster mole . . . . . 18

### guaymas shrimp cocktail

grilled and chilled . . . . . 19

### 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

**10 oz. grass-fed top sirloin**  
grass-fed spring herb butter . . . . . 44

### broiled

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

**40 oz. tomahawk rib eye usda prime** . . . . . 165

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

**12 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

**dry-aged beef shank**  
house-made orecchiette pasta, olive, peas,  
fermented tomato, pecorino cultured  
butter sauce . . . . . 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 spring 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

**½ roasted 'beer can' jidori chicken**  
ten55 seasonal beer, 'ip8' beer vinegar glaze,  
whipped potatoes, chef's seasonal vegetables .32

**saffron egg yolk pappardelle**  
jumbo shrimp, spanish chorizo, sorrel,  
broccoli rabe, butter sauce . . . . .35  
*vegetarian available*

**spring pea arborio risotto**  
pickled ramps + pearl onions, fresh ricotta,  
overnight tomatoes, parmigiano-  
reggiano broth. . . . . 26  
*+15 add jumbo diver scallops (2)*

## Fish : Shellfish

**pan-seared seasonal fish**  
crispy spring potato, mushroom, fava,  
fish roe broth, ginger-mint chutney . . . . .36

**jumbo diver scallops**  
herbed moroccan couscous, prosciutto,  
smoked almond, black apple + onion . . . . .38

**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**  
roasted mushroom garum, garlic,  
shallot, herbs . . . . .12

**grilled jumbo asparagus**  
aerated béarnaise sauce, i'toi onion  
reduction, chive. . . . .10  
*+7 add crab*

**sautéed broccoli rabe**  
pistachio aillade . . . . .9

**fried brussel sprouts**  
cajun two step butter, house smoked  
tasso, candied pecan . . . . .9

**roasted heirloom carrots**  
sorghum-miso glaze, togarashi,  
puffed sorghum . . . . .9

**chef's local seasonal vegetables**  
hand selected by pivot produce from southern  
arizona farms. . . . .10

### 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*

**moroccan couscous**  
fresh spring herbs, butter, lemon . . . . .10

**creamy hayden mills polenta**  
black truffle butter. . . . .9

**sea-salt crusted baked potato**  
the works . . . . .9

**kennebec french fries**  
frites street fries, secret burger sauce,  
kewpie aioli . . . . .10  
*+14 add freshly shaved black spring 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**

\$30 pp featuring a \$8 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 spring dinner menu:

hayden mills, 5 star az beef, pivot produce, sarah farms, ten55 brewing., 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, beck's best



eliana hernandez chef de cuisine /// lee gregory restaurant general manager

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*