

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

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

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

Fanny Bay

Oysters vancouver island 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

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 sauce35
vegetarian available

chef's whim
seasonal offering of the eveningmkt

Fish : Shellfish

pan-seared seasonal fish
crispy spring potato, mushroom, fava,
fish roe broth, ginger-mint chutney36

jumbo diver scallops
herbed moroccan couscous, prosciutto,
smoked almond, black apple + onion38

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

seasonal lobster tail (2 each)70
alaskan king crab legs (16 oz.)mkt

SIDES

Vegetables

pan roasted mushrooms
roasted mushroom garum, garlic,
shallot, herbs12

grilled jumbo asparagus
aerated béarnaise sauce, i'toi onion
reduction, chive10
+7 add crab

sautéed broccoli rabe
pistachio aillade9

fried brussel sprouts
cajun two step butter, house smoked
tasso, candied pecan9

roasted heirloom carrots
sorghum-miso glaze, togarashi,
popped crimson corn9

chef's local seasonal vegetables
hand selected by pivot produce from southern
arizona farms10

Potatoes : Grains

mac 'n cheese
american cheese, aged welsch cheddar,
lemon crumb10
+14 add lobster tail

potato pavé gratin
poblano cream + scallion10

moroccan couscous
fresh spring herbs, butter, lemon10

yukon whipped potatoes
roasted garlic, butter, sour cream9
+2 add bacon

sea-salt crusted baked potato
the works9

kennebec french fries
frites street fries, secret burger sauce,
kewpie aioli10
+14 add freshly shaved black spring truffles

chef's "trust me" tasting menu

five courses 95
+25 with wine pairings

eight courses150
+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 terenate, 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, hypha foods, rancho gordo



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.*