

FIRSTS

Starters

jumbo lump crab cakes
remoulade sauce, caperberries,
lemon oil, chow chow relish, pea shoots 20

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

pan seared hudson valley foie gras
japanese milk bread, plum, umeboshi vinaigrette,
arugula, puffed grains, del bac barrel-aged white
balsamic 21

Salad : Soup

summer salad
organic mixed greens, summer vegetables, prickly
pear chicharrón, parmigiano reggiano, preserved
lemon vinaigrette 10

py 'wedge' salad
our bacon lardons, fresh + dried tomato,
soft egg, crispy shallot, buttermilk-blue cheese
dressing 12

Seafood Bar

fanny bay oysters *vancouver island*
cocktail sauce, horseradish, mignonette,
habanero hot sauce, fresh lemon. 18

baked seasonal oysters
summer herb butter, crispy corn,
black truffle hot sauce. 18

guaymas shrimp cocktail
grilled and chilled 19

tomato + watermelon salad
feta, mint, basil, olive oil confit sourdough,
bread aminos, lacto fermented tomato jus 12

daily soup
chef's seasonal whim 10

summer corn chowder
nixtamaled ototillo corn, our bacon,
mussels, calabrian chile 12

shellfish sampler *(for two)*
petite maine lobster tails (2), fanny bay
oysters (4), jumbo mexican shrimp (4),
snow crab legs (1/2 pound), cocktail sauce,
horseradish, mignonette, house-fermented
habanero hot sauce, fresh lemon. 85
+MKT sub alaskan king crab legs (1/2 pound)
+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. wagyu top sirloin heart *bms 4-5*
fresh thyme + tallow 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

butter milk braised pork shoulder
cream summer corn + squash, sautéed
greens, pickled peaches, chicharron dust 30

steak enhancements

steak rubs: select one 2

- mustard-pink peppercorn
- oh canada spiceology seasoning
- sol brew 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 summer truffle 14

north atlantic lobster tail (8 oz.) 35

del bac whiskey-mushroom cream 6

au poivre
peppercorn, grains of paradise, cognac, cream . . 5

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

Seasonal Inspired

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

burrata triangoli pasta
jumbo diver scallops, summer squash, chiltepin,
pistachio, mint, lemon, bottarga.35
vegetarian available

chef's whim
seasonal offering of the eveningmkt

Fish : Shellfish

pan-seared seasonal fish
farro 'tots', asparagus, truffle espuma,
chive oil + tuile.36

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, herbs.12

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

creamed summer corn + squash
chiltepin, pistachio, parmigiano reggiano10

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

roasted heirloom carrots
sorghum-miso glaze, puffed grains, bottarga9

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

Potatoes : Grains

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

potato pavé gratin
poblano cream + scallion10

moroccan couscous
fresh summer herbs, butter, lemon10

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

sea-salt crusted baked potato
the works.9

kennebec french fries
frites street fries, secret burger sauce,
kewpie aioli10
+14 add freshly shaved black summer 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, pasqua 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 /// william foster general manager

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