

FIRSTS

Starters

jumbo lump crab cakes
smoked jalapeno aioli, charred red
pepper preserves, radish, crispy blue corn 20

fried calamari + shishitos
pickled peppers, gochujang aioli,
herbs, sweet chiltepin vinaigrette 18

wagyu beef tartare *the phoenix f1-f3*
koji-cured tomato, pickled shallot + cucumber,
salted capers, smoked egg yolk pearls,
potato chips. 16

truffled prime rib eye
sonoran wheat baguette, 90-day beef garum,
creamed wild mushrooms, black truffle, chives . 16
+14 add freshly shaved black fall truffles

pan seared hudson valley foie gras
corn + tepary bean terrine, compressed apple,
chiltepin honey, del bac 'normandie' 21

Salad : Soup

fall salad
organic mixed greens, radish, candied walnut,
parmigiano reggiano, black walnut bitters,
fall harvest prickly pear-beet root vinaigrette, . . 10

py 'wedge' salad
agave cured bacon lardons, cherry tomato,
65C olive oil egg, onion ring, buttermilk-blue
cheese dressing 12

Seafood Bar

seasonal selection oysters *vancouver island*
cocktail sauce, horseradish, mignonette,
habanero hot sauce, fresh lemon. 18

baked seasonal oysters
trinity chile compound butter,
guaymas shrimp paste 18

guaymas shrimp cocktail
citrus poached, confit zest 19

mean greens
kale, roasted squash, shaved brussel sprouts,
dates, goat cheese, horseradish vinaigrette . . . 12

daily soup
chef's seasonal whim 10

fall squash bisque
burnt agave, dried native squash,
pepita pesto. 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

9 oz. veal chop *milk-fed*
fresh thyme + tallow butter. 46

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
prime short rib sugo
sonoran wheat rigatoni, slow-cooked tomato,
parmigiano reggiano, extra virgin olive oil 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 fall truffles 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, whipped potatoes, chef's seasonal vegetables, 'ip8' beer vinegar glaze...32

pan seared duck breast
tepary bean cassoulet, duck confit-pork sausage, braised pork skin, duck garum jus36
+16 add foie gras

fall squash risotto
nixtamalized dulces de calabaza, parmigiano reggiano, chardonnay, butter, candied pecans, pomegranate seeds 28
+12 jumbo shrimp (3)

chef's whim
seasonal offering of the eveningmkt

Fish : Shellfish

pan-seared seasonal fish
farro and black rice, swiss chard, black truffle espuma, chive oil + tuile.36

jumbo diver scallops
confit parsnip risotto, crunchy parsnip + pistachio, bacon-del bac barrel-aged vinegar agrodolce . .38

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 bearnaise sauce, rosemary reduction + powder.10

sauté lacinato black kale
garlic, shallot, heritage pork lardo10

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

roasted heirloom carrots
agave-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

crinkle cut french fries
frites street fries, secret burger sauce, kewpie aioli10
+14 add freshly shaved black fall truffles

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

sea-salt crusted baked potato
the works9
+74 add py steakhouse special label caviar, 30 grams, white sturgeon

fall squash risotto
goat cheese, candied pecan9

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 focusing on indigenous products that surround the pascua yaqui tribe. 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 fall 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 /// william foster general manager

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