

# FIRSTS

## Starters

### jumbo lump crab cakes

smoked jalapeño aioli, charred red pepper-tomato 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*

fresh cracked peppercorns, lemon aioli, cutino hot sauce, brunoise mirepoix, crispy potato . . . . . 19

### truffled prime rib eye

sonoran wheat baguette, 90-day beef garum, creamed arizona mushrooms, black truffle, chives . . . . . 17  
+14 add freshly shaved black summer truffles

### pan seared hudson valley foie gras

brioche, mulberry preserves, chiltepin, pickled fennel . . . . . 21

## Salad : Soup

### summer salad

organic mixed greens, berries, salted pistachios, feta cheese, preserved lemon-berry vinaigrette . . . 10

### py 'wedge' salad

cured bacon lardons, cherry tomato, egg, onion ring, 65C olive oil, buttermilk-blue cheese dressing . . . 12

### compressed melon salad

whipped burrata, greens, spiced cashews, whiskey del bac barrel-aged white balsamic vinegar-melon cordial . . . . . 12

### daily soup

chef's seasonal whim . . . . . 10

### summer heirloom corn bisque

corn-umami stock, cream, tempura shrimp, chili oil . . . . . 12

## Seafood Bar

### seasonal selection oysters

cocktail sauce, horseradish, mignonette, habanero hot sauce, fresh lemon. . . . . 18

### baked oysters rockefeller

wilted spinach, anisette, aerated bearnaise sauce. . . . 18

### guaymas shrimp cocktail

citrus poached, confit zest . . . . . 19

### 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. top sirloin wagyu**  
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*

**house 'prime grind' bolognese**  
sonoran wheat pappardelle, burrata,  
basil infused olive oil. . . . . 30

### *steak enhancements*

**steak rubs:** select one . . . . . 2  
• mustard-pink peppercorn  
• oh canada spiceology seasoning  
• sol brew coffee + cocoa 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 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**  
dragoon seasonal beer, whipped potatoes, chef's  
seasonal vegetables, stone fruit vinegar glaze. . . . 32

**pan seared duck breast**  
beluga lentils, swiss chard, cherry vinegar,  
cherry-duck garum pan jus. . . . . 36  
*+16 add foie gras*

**summer garden risotto**  
saffron, summer vegetables, parmigiano-reggiano,  
chardonnay, butter . . . . . 28  
*+12 jumbo shrimp (3)*

**chef's whim**  
seasonal offering of the evening . . . . . mkt

## Fish : Shellfish

**pan-seared seasonal fish**  
summer asparagus, potato-black truffle espuma,  
chive tuile. . . . . 36

**jumbo diver scallops**  
pink peppercorn cured pork belly, corn-tomato relish,  
creamed potatoes. . . . . 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 bearnaise sauce, tarragon reduction +  
powder. . . . . 10

**sautéed swiss chard**  
garlic, shallot, heritage pork lardo . . . . . 10

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

**roasted heirloom carrots**  
tahini-lemon glaze, sesame miso. . . . . 9

**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 crumb . . . . . 10  
*+14 add petite lobster tail*

**potato pavé gratin**  
summer truffle cream + chive. . . . . 12

**kennebec cut french fries**  
frites street fries, secret py sauce,  
kewpie aioli . . . . . 10  
*+14 add freshly shaved black summer truffles*

**yukon whipped potatoes**  
roasted garlic, butter, sour cream . . . . . 9  
*+2 add bacon*

**sea-salt crusted baked potato**  
the works. . . . . 9  
*+74 add py steakhouse special label caviar,  
30 grams, white sturgeon*

**creamed summer new potato & corn**  
pearl onion, queso fresco. . . . . 9

**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**  
\$35 pp featuring a \$9 wine special

**10 oz. cut slow-roasted prime rib**  
herb salt, rosemary au jus, horseradish cream,  
chef's seasonal vegetables, loaded mash

*\*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 summer dinner menu:**  
hayden mills, 5 star az beef, pivot produce, covilli brand organics, queen creek olive mill, future sprouts, delicious nut brand, macienda, whiskey del bac, 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, beck's best, hypha foods, rancho gordo, desert pearl mushrooms, frites street, dragoon brewing company



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.*