

FIRSTS

Starters

jumbo crab cakes

smoked jalapeño aioli, lettuces, radish,
crispy corn tortillas 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, lavash 19

truffled prime rib eye

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

pan roasted quail

date + walnut chorizo, heirloom red corn sope,
cactus fruit demi glace 19

Salad : Soup

simple salad

organic mixed greens, olives, shaved vegetables,
feta cheese, lemon citronette 10

py 'wedge' salad

cured bacon lardons, cherry tomato, soft-boiled egg,
onion ring, buttermilk-blue cheese dressing. 12

winter spinach salad

apple, dates, smoked almonds, manchego,
arizona honey-horseradish vinaigrette 12

daily soup chef's seasonal whim 10

arizona mushroom soup

whey + fresh cream, thyme, sherry vinegar,
manchego 12

Seafood Bar

fanny bay oysters

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

baked oysters

pancetta, parmesan bread crumbs, lemon 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, prickly
pear 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

ez ranch akaushi red wagyu *chef's cut*
fresh thyme + tallow butter. MP

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

tomato-miso braised short rib
soft corn polenta, braised greens,
reduced cooking jus 36

steak enhancements

steak rubs: *select one* 2

- oh canada spiceology seasoning
- sol brew coffee + cocoa rub
- smoked maple + chipotle

HUDSON VALLEY FOIE GRAS 16

shrimp scampi (3)
garlic + butter sauce 12

jumbo diver scallops (2)
py demi-glacé 17

alaskan king crab legs (8 oz.) MKT

oscar style jumbo crab
asparagus + béarnaise 17

black truffle butter 3

freshly shaved winter truffles 14

north atlantic lobster tail (8 oz.) 35

del bac whiskey-mushroom cream 7

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

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

Seasonal Inspired

mary's chicken presse

cured thigh, slow-cooked mousseline, crispy skin, whipped potato, pistachio, dark chicken plum jus32

pan seared duck breast

creamed parsnip, cranberry compote, duck garum pan jus.36
+16 add foie gras

smoked farrotto

boursin cheese, whole roasted shallot, pumpkin seeds + oil, sugar pumpkin miso butter. 28

Fish : Shellfish

pan-seared seasonal fish

butter braised radishes, herbs, whipped potato, roasted fish bone broth.36

jumbo diver scallops

roasted romanesco broccoli, braised pork belly, pomegranate molasses38

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 arizona mushrooms

roasted mushroom garum, garlic, shallot, herbs12

grilled jumbo asparagus

aerated bearnaise sauce, rosemary reduction + powder.10

sauté spinach

black garlic, shallot, ramp butter10

fried brussel sprouts

cajun two step butter, house smoked tasso, candied pecan9

smoked bbq cabbage

salt + black pepper, beef tallow butter, kimchi bbq sauce9

chef's local seasonal vegetables

hand selected by pivot produce from southern arizona farms.10

Potatoes : Grains

mac 'n cheese

american cheese, aged welsh cheddar, lemon crumb10
+14 add petite lobster tail

potato pavé gratin

black truffle cream + chive12

kennebec cut french fries

frites street fries, secret py sauce, kewpie aioli10
+14 add freshly shaved black winter 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

soft corn polenta

butter, parmigiano reggiano, chive goat cheese. .9

chef's "trust me" tasting menu

five courses115
+35 with wine pairings

eight courses175
+55 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, 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 winter dinner menu:

hayden mills, 5 star az beef, pivot produce, sarah farms, ez ranch, 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, 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.*