PY STEAK HOUSE

Appetizers

jumbo lump crab cake *24*
napa slaw, tartar, chiltepin blood orange conserve

fried calamari *19*
pickled peppers, jalapeño glaze, avocado mousse, heirloom tomato jam

crispy oyster *24*
kataifi fried, tapioca leek cream, caviar, fry bread galette

lobster bisque *12*
cultured crema, chive, chipotle oil

caviar *MKT*
bellini, creme fraiche, chive

Salads

southwest caesar *13*
crisp romaine, smoked jaloro anchovy dressing, shaved parmesan, peppercorn melangè, oak salt lavosh
tableside +2

py salad *12*
spring greens, shaved seasonal vegetables, ricotta, sourdough crumble, watermelon-chamoy dressing

petite wedge salad *14*
neuske's bacon, heirloom roasted tomato, soft egg, pickled onion, shropshire bleu cheese, herb buttermilk vinaigrette

charred veg *14*
squash, chicory, sugar snaps, kurosanjaku long beans, meyer lemon olive oil, pomegranate molasses

Prime Starters

prime beef tartare *22*
heirloom peppercorn, allium, preserved egg yolk, anchovy, PY tabasco crunch rice chip, cognac aioli
tableside +2

truffled prime *21*
prime beef tips, 90 day beef garum, cognac cream, wild mushrooms, black truffle & chive
add fresh shaved black truffle +14

Shellfish

oysters on the half *21*
cocktail, horseradish, mignonette, house made hot sauce, lemon

guaymas shrimp cocktail *23*
micro cantaloupe, cocktail sauce, infused asian pear

campechana *24*
cuttlefish, octopus, scallop, shrimp, avocado, cucumber agua fresca

py tower *115*
oysters(3), guaymas shrimp(4), whole lobster, grilled & chilled octopus, snow crab(1/2 lb.)
sub alaskan king crab +MKT

Prime A La Carte

filet mignon 7oz *49*

filet mignon 10oz *59*

ribeye 14oz *59*

new york strip 12oz *55*

kc ny 18oz *65*

cote de boeuf 22oz *105*

dry aged ribeye 18 oz *105*
whistle pig preserve, py dry aged 34 days

porterhouse 32oz *125*

tomahawk 40oz *165*

iberico pork rack 24 oz *79*
blackberry gastrique

domestic rack of lamb *65*
sauce bordelaise

seasonal twin 8oz lobster tails *MKT*

alaskan king crab 16oz *MKT*

Specialty Cuts

chef's cut miyazaki 6 oz *MKT*
served medium rare with shropshire blue cheese, chiltepin & true love honey

prix fixe *105*
four course chef's specialty
wine pairing +65

wagyu & kobe *MKT*
served a la carte

Enhancements

smoked maple & chipotle rub *2*

py sonoran rub *2*

bleu cheese crust *5*

shropshire bleu cheese fondue *8*

foie gras torchon *18*

shaved black truffles *14*

black truffle house churned butter *8*

sauce au poivre *7*
peppercorn mèlange, glace de veau, cognac & cream

oscar style *25*
jumbo lump crab, asparagus & bearnaise

diver scallops (2) *19*

shrimp scampi (3) *15*

alaskan king crab (8oz) *MKT*

lobster tail (8oz) *49*

Entrees

confiture of duck *42*
morel mushroom, white cheddar sonoran polenta, cane cherries

sous vide chicken supreme *39*
fry bread, queso fresco, smoked tomatillo macha, papas bravas, sauteed kale

watermelon *31*
crispy smoked watermelon loin, forbidden rice, pea tendrils & hibiscus gastric glacè

saffron risotto *34*
heirloom carrots, english peas, grilled artichoke, patty pans, braided beans
make it seafood +89

Seafood

king salmon *49*
crispy skin seared, english pea puree, snap peas, tendrils & shoots

chilean sea bass *65*
pan seared, whipped potato, long beans, lemongrass fumet

butter basted escolar *55*
almond polenta, bacanora flambè, heirloom carrots

diver scallops *85*
charred cauliflower gratin, sugar snap tuille, crispy prosciutto, macha

seafood bouillabaisse *95*
lobster, octopus, shrimp, fennel, bruschetta

mariscos *149*
lobster, scallop, shrimp, octopus, lump crab in a spicy sonoran consomme

Accoutrements

pan roasted seasonal mushrooms *12*
roasted garum, garlic, shallots, herbs, honey butter

grilled jumbo asparagus *12*
aerated bearnaise, tarragon reduction + powder

heirloom carrots *10*
tahin lemon drizzle, elote froth

fried brussels sprouts *11*
sw butterscotch, tasso, candied pecan

broccolini *9*
lemon-garlic, sourdough crumb, pecorino romano

mac & cheese *10*
5 cheese, lemon crumb

kennebec fries *12*

truffle potato pavè *11*
black truffle cream & chive

yukon whipped potato *9*
roasted garlic, cream, butter, chives
add neuske's bacon +5

seasalt loaded baked potato *9*

saffron risotto *10*

carlos ochoa 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.*