

firsts

starters

jumbo lump crab cakes

pickled onion, local micro greens, cherry tomato, radish, chipotle aioli 16

fried calamari + padróns

pickled sweet peppers, gochujang aioli, sweet chili vinaigrette 11

arizona grass-fed beef tartare

pickled mustard, soft egg yolk, mirepoix, parmesan aioli, wheat crisp 14

salad : soup

saffron seafood chowder

corn, potato, shrimp, crab, fish. 12

romaine heart salad

brioche-mascarpone 'twinkie', tomatoes, anchovy-pinenut pesto, dry jack, lemon citronette. 10
+4 add white anchovies

seafood bar

daily oysters half dozen, traditional 15

broiled oysters chorizo, chile, cilantro, sonoma dry jack. 16

mexican shrimp cocktail

grilled + chilled 15

cow's milk cheese pot de creme

truffle honey, pork fat brioche, sherry compressed strawberries. 12
+12 add hudson valley foie gras

e&r smoked pork belly

blood orange gel, spring onion, infused beet, pistachio. 12
+12 add jumbo scallops

daily soup chef's seasonal whim. 9

grilled organic corn & romaine

red and black quinoa, pickled onion, rattlesnake beans, local goat-peppercorn-feta, cilantro, lime citronette 10

py 'wedge' salad

tomato, four-minute egg, onions, bacon gremolata + fat, dragoon ipa-blue cheese dressing. 10

shellfish sampler (for two)

petite maine lobster tails(2), daily selected oysters(4), jumbo guaymas shrimp(4), alaskan king crab legs(1/2 pound), cocktail sauce, horseradish, aioli, house fermented habanero hot sauce, lemon 59

+70 add farmed siberian sturgeon caviar, san francisco

mains

meat

basted

12 oz. top sirloin (double check ranch) grass-fed beef, fresh summer truffles, tallow butter 40

24 oz. porterhouse usda prime. 75

broiled

6 oz. filet mignon center cut. 30

10 oz. filet mignon center cut. 45

16 oz. ribeye usda prime. 48

14 oz. new york strip usda prime. 44

22 oz. cowboy ribeye

dry aged 28 days. 54

chef's whim

seasonal steak selection. mkt

braised

braised center cut short rib

yukon whipped potato, spinach, garlic-chile-yogurt. 34

steak enhancements

steak rubs: select one:

porcini mushroom salt, presta coffee rub, 50/50 tellicherry peppercorn + jacobson salt co. pure flake salt. 2

foie gras tart cherries 12

shrimp scampi

garlic + butter sauce. 11

jumbo diver scallops

py demi-glace. 15

alaskan king crab legs 24

oscar style jumbo crab, asparagus

+ béarnaise. 15

black truffle butter. 3

shaved black summer truffles 8

north atlantic lobster tail. 24

del bac whiskey-mushroom cream 6

py steakhouse sources the finest prime beef cuts from arizona

seasonal inspired

herb-brined chicken breast

yukon mashed potatoes, chef's vegetables, preserved meyer lemon chicken jus26

½ rack of colorado lamb

tandoori rub, yellow curry-creamed lamb leg + onion, rosemary naan, our pomegranate molasses.38

prosciutto wrapped pork tenderloin

cabbage, umeboshi vinaigrette, citrus, compressed pineapple, our fermented garlic-chile sauce.29

fish : shellfish

pan-seared alaskan halibut

boursin + fennel risotto, spinach, pickled baby beets, radish34

line-caught albacore tuna

queen creek olive oil poached, spinach + oyster mushrooms, pickled kohlrabi + dungeness crab, bacon broth.28

jumbo diver scallops

risotto 'carbonara', our pancetta, fresh peas & shoots, lemon oil, black pepper-cured yolk34

south african lobster tail 10 oz52

alaskan king crab legs 16 oz48

sides vegetables

sauté of wild + local mushrooms

whiskey, garlic, shallot.8

grilled jumbo asparagus

béarnaise8
+7 add crab

buttermilk soaked onion rings

blue cheese dressing, py sauce.8

roasted brussel sprouts *grapefruit-*

kimchi vinaigrette, pistachio.8

creamed spring onions

fresh peas, boursin chesse8

chef's local seasonal vegetables10

roasted cauliflower gratin

smoked bacon, sonoma dry jack.9

potatoes : grains

mac 'n cheese

american, tartufo, truffle9
+12 add lobster tail

potato pavé gratin

chipotle + cheddar.8

yukon whipped potatoes

salted butter.8
+3 add bacon

crispy heirloom potatoes

epazote salt, mexican lime oil9

sea-salt crusted baked potato

the works.8

boursin + fennel risotto

jumbo crab, crispy leek15

kennebec fries

hop salt, beer vinegar aioli10

py celebration tasting menu

enjoy three courses of our celebrated ingredient of the month. \$55
+ gratuities, additional wine pairing available

py prime rib night, wednesday nights

\$25 pp featuring a \$4 wine special

10 oz. cut slow-roasted prime rib

herb salt, rosemary au jus, horseradish cream, loaded baked potato, chef's seasonal vegetables

we would like to thank our seasonal purveyors on this spring dinner menu:

e & r pork, black mesa ranch, hayden mills, exo roast co., az grass fed beef co., 5 star az beef, dragoon brewing co., covilli brand organics, queen creek olive mill, sonoran mushroom company, future sprouts, blue sky organics, double check ranch, presta, fistiki farms, hamilton distillers, merchants garden



ryan clark chef de cuisine /// gabrielle thomas sous chef /// jennifer aspery restaurant manager

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