

# firsts

## starters

### jumbo lump crab cakes

lemon habanero aioli, pickled onion, local greens, cherry tomato, capers. . . . . 16

### fried calamari + shishitos

pickled peppers, gochujang aioli, sweet chili vinaigrette. . . . . 11

### arizona grass-fed beef tartare

pickled mustard, soft egg yolk, mirepoix, parmesan aioli, lavosh . . . . . 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

white wine poached . . . . . 15

### foie gras

black peppered brioche, port, rhubarb, pickled blackberry . . . . . 21

### e&r smoked pork belly

candied kumquats, spring onion puree, pistachio . . . . . 12

### arizona burrata

candied tomato, heirloom cherry tomato, olive oil, yuzu + balsamic, barrio crouton . . . . . 12

**daily soup** chef's seasonal whim. . . . . 9

### summer beets

rye soil, local goat cheese mousse, orange, arugula, marcona almonds. . . . 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 mexican shrimp(4), alaskan king crab legs(1/2 pound), cocktail sauce, horseradish, mignonette, aioli, house fermented habanero hot sauce, lemon . . . . . 59

*+70 add farmed caviar sturia oscietra, france, 30 grams*

# 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**

delbac whiskey, dry aged 25-38 days. . . . 54

### **chef's whim**

seasonal steak selection. . . . . mkt

### *braised*

### **braised veal cheek ravioli**

onion ash, leek cream, duck fat egg yolk confit, parmigiano, shaved horseradish. . . . . 36

### *steak enhancements*

### **steak rubs:** *select one:*

fermented mirepoix, burnt onion ash, porcini mushroom salt, presta coffee rub, 50/50 tellicherry peppercorn + jacobsen salt co. pure flake salt. . . . . 2

**foie gras** . . . . . 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, haricot verts, preserved meyer lemon, chicken jus . . .25

### 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, radish. . . . .34

### house-made squid ink tagliatelle

ink crisp, ground calamari, shrimp, heirloom tomatoes, truffle butter cream, anchovy. . . . .32

### jumbo diver scallops

cauliflower puree, house-made bacon, artichokes + oyster mushrooms, fried capers . . . . .34

**south african lobster tail** 10 oz . . . . .52

**alaskan king crab legs** 16 oz . . . . .48

## sides vegetables

### sauté of wild + local mushrooms

whiskey, garlic, shallot. . . . .8

### grilled jumbo asparagus

béarnaise . . . . .8  
+7 add crab

### buttermilk soaked onion rings

blue cheese dressing, py sauce. . . . .8

### spicy fried brussel sprouts *kimchi*

vinaigrette, grapefruit, pistachio. . . . .8

### saute of haricot verts *marcona almonds,*

*fermented spring garlic, horseradish . . . .8*

**chef's local seasonal vegetables . . . . .10**

### roasted cauliflower gratin

smoked bacon, sonoma dry jack. . . . .9

## potatoes : grains

### mac 'n cheese

american, tartufo, truffle . . . . .9  
+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 oil . . . . .9

### sea-salt crusted baked potato

the works. . . . .8

### boursin + fennel risotto

jumbo crab, crispy leek . . . . .15

### kennebec fries

hop salt, beer vinegar aioli . . . . .10

### chef's seasonal selection menu

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

### chef's "trust me" tasting menu

five courses . . . \$70 /// + wine pairings . . . \$95  
eight courses . . \$105 /// + wine pairings . . \$145

### 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, 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, barrio bread



**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.*