

# FIRSTS

## Starters

### jumbo crab cakes

lettuces, radish, caperberries, lemon,  
house herb tartar sauce . . . . . 20

### fried calamari + shishitos

pickled peppers, gochujang aioli,  
herbs, sweet chiltepin vinaigrette . . . . . 18

### beef tartare *arizona raised filet mignon*

cacio e pepe, toasted black pepper, parmesan,  
lemon aioli, chive, puffed pasta . . . . . 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*

### braised duroc pork belly

miso glaze, butternut squash, hazelnut,  
sweet + sour cabbage. . . . . 17

## Salad : Soup

### simple salad

organic greens, shaved seasonal vegetables,  
green harissa avocado, feta cheese,  
meyer lemon citronette . . . . . 10

### py 'wedge' salad

cured bacon lardons, cherry tomato, soft-boiled egg,  
onion ring, buttermilk-blue cheese dressing. . . . . 14

### roasted beet + butternut squash salad

shredded kale + cabbage, toasted pepitas, goat  
cheese, smoked maple-balsamic dressing . . . . . 13

### daily soup chef's seasonal whim . . . . . 10

### roasted arizona mushroom bisque

chipotle oil, mushroom garum, gruyere canape  
gratin . . . . . 12

## Seafood Bar

### fanny bay oysters

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

### baked oysters

crispy pancetta, estratto di pomodori, caramelized  
shallot, parmesan . . . . . 20

### 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*

### *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

### *specialty*

**ez ranch akaushi red wagyu chef's cut**  
small plates or featured steaks . . . . . MP

**4 oz. miyazaki wagyu striploin japanese A5**  
broiled + sliced, served with py aged ponzu . . . 140

### *braised*

**braised beef short rib**  
mascarpone arizona polenta, wild mushrooms + kale,  
red wine braising jus. . . . . 42

### *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-glaze . . . . . 17

**alaskan king crab legs (8 oz.) . . . . . MKT**

**oscar style jumbo crab**  
asparagus + béarnaise . . . . . 17

**black truffle butter . . . . . 3**

**freshly shaved 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 half roasted chicken**  
espellette, whipped potatoes, pickled  
cipollini onions, dark chicken jus . . . . .34

**pan roasted duck breast**  
butternut squash puree, butter confit yukon,  
cranberry-pistachio salsa . . . . .36  
*+16 add hudson valley foie gras*

**pappardelle mushroom pasta**  
roasted mushrooms, crushed hazelnuts, fresh  
thyme, madeira cream sauce . . . . .28

## Fish : Shellfish

**pan-seared loch duart salmon**  
whipped potato, fennel-artichoke sauté,  
salmon roe butter sauce . . . . .36

**jumbo diver scallops**  
bacon + apple chutney, celeriac root sobise,  
crispy shallot . . . . .42

**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 arizona mushrooms**  
roasted mushroom garum, garlic,  
shallot, herbs . . . . .12

**grilled jumbo asparagus**  
aerated bearnaise sauce, rosemary  
reduction + powder . . . . .10

**sautéed kale**  
black garlic butter + breadcrumbs . . . . .10

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

**roasted + marinated beets**  
horseradish vinaigrette + soft herbs . . . . .10

**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 + celeriac pavé**  
black truffle cream + chive . . . . .12

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

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

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

**soft arizona polenta**  
fresh milled corn, mascarpone, agave . . . . .9

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

**five courses** . . . . .125  
*+50 with wine pairings*

**eight courses** . . . . .175  
*+65 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 dinner menu:**

hayden mills, 5 star az beef, pivot produce, ez ranch, covilli brand organics, queen creek olive mill, future sprouts, delicious nut brand, macienda, hamilton distillers, san xavier co-op farm, molina pierson de terrenate, pascua yaqui tribe, arivaca community garden, crooked sky farm, dity girl farmette rattlebox farm, southwinds farm, blue sky farm, keepwell vinegar, obis one, beck's best, rancho gordo, dragoon brewing co., monsoon chocolate



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.*