

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)
+add py steakhouse special label caviar, 30 grams,
white sturgeon (*market price)*

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 jus34

pan roasted duck breast

butternut squash puree, butter confit yukon, cranberry-pistachio salsa36
+16 add hudson valley foie gras

pappardelle mushroom pasta

roasted mushrooms, crushed hazelnuts, fresh thyme, madeira cream sauce28

Fish : Shellfish

pan-seared loch duart salmon

whipped potato, fennel-artichoke sauté, salmon roe butter sauce36

jumbo diver scallops

bacon + apple chutney, celeriac root soboise, crispy shallot42

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 + powder10

sautéed kale

black garlic butter + breadcrumbs10

fried brussel sprouts

cajun two step butter, house smoked tasso, candied pecan9

roasted + marinated beets

horseradish vinaigrette + soft herbs10

chef's local seasonal vegetables

hand selected by pivot produce from southern arizona farms10

Potatoes : Grains

mac 'n cheese

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

potato + celeriac pavé

black truffle cream + chive12

kennebec cut french fries

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

yukon whipped potatoes

roasted garlic, cream, butter, chives9
+2 add bacon

sea-salt crusted baked potato

the works9

soft arizona polenta

fresh milled corn, mascarpone, agave9

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

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.*