

FIRSTS

Starters

jumbo lump crab cake

remoulade sauce, caperberries,
lemon oil, chow chow relish, pea shoots. 18

fried calamari + shishitos

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

beef tenderloin tartare

gaufrette potatoes, anchovy, lemon, black garlic,
dijon, parmigiano cured egg yolk, romaine. 16

truffled prime rib eye

grilled baguette, 90-day beef garum, creamed wild
mushrooms, black
truffle, chives. 16

braised duroc pork belly

avocado puree, roasted tomato coulis, cherry
tomato, endive, brioche crumb 14

crispy jidori chicken oysters

our buttermilk, blue corn waffle, apple,
smoked agave-cider gastrique. 13
+16 add hudson valley foie gras

Salad : Soup

winter salad

organic mixed greens, shaved carrot, radish,
parmigiano, smoked almonds, lacto-fermented
apple vinaigrette 10

py 'wedge' salad

our bacon lardons, fresh + dried tomato,
soft egg, crispy shallot, buttermilk-blue cheese
dressing 12

roasted beet salad

beet fluid gel, goat cheese, apple, pistachio,
chicory, citrus. 11

daily soup

chef's seasonal whim 10

roasted butternut + red pepper bisque

pepita pesto, olive oil croutons 14

Seafood Bar

daily oysters

half-dozen, traditional. 18

baked seasonal oysters

bacon + leek, lemon bread crumb 18

guaymas shrimp cocktail

grilled and chilled 19

shellfish sampler (for two)

petite maine lobster tails (2), daily selected
oysters (4), jumbo mexican shrimp (4),
snow crab legs (1/2 pound), cocktail sauce,
horseradish, mignonette, house-fermented
habanero hot sauce, fresh lemon. 85
*+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

8 oz. rib eye roll srf kobe style
fresh thyme + tallow butter. 66

10 oz. top sirloin forbes meat co.
black truffle butter. 44

broiled

8 oz. filet mignon center cut 49

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

chef's whim

seasonal steak selection mkt

braised

prime beef sugo

creamy polenta, braised beef shank,
san marzano tomatoes, preserved
green garlic, pecorino romano. 34

steak enhancements

steak rubs: select one 2

- mustard-pink peppercorn
- oh canada spiceology seasoning
- presta coffee rub • smoked maple

foie gras 16

shrimp scampi (3)
garlic + butter sauce 12

jumbo diver scallops (2)
py demi-glace 15

alaskan king crab legs (8 oz.) mkt

oscar style jumbo crab
asparagus + béarnaise 15

black truffle butter 3

freshly shaved winter truffle 14

north atlantic lobster tail (8 oz.) 35

del bac whiskey-mushroom cream 6

au poivre
peppercorn, cognac, cream 5

*py steakhouse sources the finest
prime beef cuts from arizona*

Seasonal Inspired

jidori chicken roulade

pancetta + date sausage, chef's seasonal vegetables, creamy polenta, jidori chicken garum jus32

cocoa tagliatelle

braised duck leg, delicata squash, goat cheese, sage, pecan braising jus. 30

winter butternut risotto

butternut miso, parmigiano reggiano, lavender brandy mascarpone 26
+16 add jumbo shrimp
+15 add jumbo diver scallops

Fish : Shellfish

pan-seared seasonal fish

creamed leeks + farro, confit apple, winter citrus gremolata.36

jumbo diver scallops

roasted cauliflower + puree, our thick cut bacon, apple + celery leaf salad, fond demi glace.34

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 mushrooms

salted cream espuma, garlic, shallot 12

grilled jumbo asparagus

aerated béarnaise, bay laurel reduction 10
+7 add crab

roasted cauliflower

salsa macha, blistered grapes, marcona almonds9

fried brussel sprouts

mustard butterscotch, our pork belly pastrami, marcona almonds9

roasted endive

fig agrodolce, pecan, goat cheese, dry aged beef fat.8

chef's local seasonal vegetables

hand selected by pivot produce from southern arizona farms.9

Potatoes : Grains

mac 'n cheese

chef's whim, changes daily. 10
+14 add lobster tail

potato pavé gratin

poblano cream + scallion 10

yukon whipped potatoes

roasted garlic, butter, sour cream9
+2 add bacon

toasted + braised farro

butternut, sage, beurre noisette 10

creamy hayden mills polenta

black truffle butter.9

sea-salt crusted baked potato

the works.9

prema french fries

crispy mandoline kennebec fries, secret burger sauce, kewpie aioli 10
+14 add freshly shaved black winter truffles

chef's "trust me" tasting menu

five courses 95
+25 with wine pairings

eight courses 150
+35 with wine pairings

py prime rib night, wednesday nights

\$30 pp featuring a \$8 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. 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 winter dinner menu:

hayden mills, 5 star az beef, pivot produce, sarah farms, dragoon brewing co., covilli brand organics, queen creek olive mill, future sprouts, delicious nut brand, macienda, hamilton distillers, avalon farms, high energy agriculture, san xavier co-op farm, molina pierson de terrenate, pascua yaqui tribe, e&r pork, arivaca community garden, crooked sky farm, dirty girl farmette, rattlebox farm, southwinds farm, keepwell vinegar, obis one, forbes meat co.



roderick ledesma chef de cuisine /// lee gregory restaurant general manager

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