

FIRSTS

Starters

jumbo crab cakes

cajun remoulade, pink peppercorn, lettuces
radish, caperberries 20

fried calamari + shishitos

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

wagyu beef tartare *the phoenix f1-f3*

fresh cracked peppercorns, lemon aioli, cutino hot
sauce, brunoise mirepoix, lavash 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

burrata cheese spread

preserved winter peppers, toasted pine nuts,
marinated tomatoes, olive oil, balsamic,
crunchy salt, baguette 17

Salad : Soup

simple salad

organic mixed greens, shaved vegetables, goat
cheese, toasted sourdough crumb, garden
herb-preserved horseradish dressing. 10

py 'wedge' salad

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

summer spinach salad

shaved salt roasted beets, smoked almonds,
shallot, blue cheese, sweet amaro vinaigrette . . 12

daily soup chef's seasonal whim 10

heritage corn bisque

pima heritage corn, coconut, lime,
whey + fresh cream. 12

Seafood Bar

fanny bay oysters

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

baked oysters

'nduja pork sausage, cilantro + toasted pine nut
butter, lemon. 18

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

ez ranch akaushi red wagyu chef's cut
fresh thyme + tallow butter. MP

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

braised

braised aged-beef shank
yukon gnocchi, burrata, mushroom, snap peas,
spinach, demi glace. 36

steak enhancements

steak rubs: select one 2

- oh canada spiceology seasoning
- sol brew coffee + cocoa rub
- smoked maple + chipotle

hudson valley foie gras 19

shrimp scampi (3)
garlic + butter sauce 12

jumbo diver scallops (2)
py demi-glace 17

alaskan king crab legs (8 oz.) MKT

oscar style jumbo crab
asparagus + béarnaise 17

black truffle butter 3

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

pan-seared duck breast
 beet syrup, spinach, roasted turnip fondue,
 crispy shallot. 36
+16 add foie gras

smoked summer vegetable risotto
 corn, snap peas, blistered tomato, smoked
 mushroom broth, parmigiano reggiano,
 black truffle butter. 28
+12 add sauteed guaymas shrimp

Fish : Shellfish

pan-seared scottish salmon
 boursin + tomato jam risotto, dungeness crab,
 lemon, herb oil. 36

jumbo diver scallops
 braised pork belly, whipped potato, heirloom corn
 salsa and jus. 38

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

sauté spinach
 black garlic, shallot, ramp butter 10

fried brussels sprouts
 cajun two step butter, house-smoked
 tasso, candied pecan 9

warm heirloom corn salsa
 grilled corn, poblano, red onion, bell pepper,
 mushroom, lime, cilantro. 9

chef's local seasonal vegetables
 hand selected by pivot produce from southern
 arizona farms. 10

Potatoes : Grains

mac 'n cheese
 american cheese, aged welsh cheddar,
 lemon crumb 10
+14 add petite lobster tail

potato pavé gratin
 black truffle cream + chive 12

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

yukon whipped potatoes
 boursin, butter, sour cream 9
+2 add bacon

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

boursin + tomato jam risotto
 arborio rice, boursin cheese, spiced tomato jam. . 9
+8 add dungeness crab

chef's "trust me" tasting menu

five courses 115
+35 with wine pairings

eight courses 175
+55 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 summer dinner menu:

hayden mills, 5 star az beef, pivot produce, sarah farms, ez ranch, 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, beck's best, hypha foods, rancho gordo



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.*