

# firsts

## starters

### jumbo lump crab cakes

pickled onion, local micro greens, cherry tomato, radish, chipotle aioli . . . . . 16

### fried calamari + padróns

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

### arizona grass-fed beef tartare

pickled mustard, soft egg yolk, mirepoix, parmesan aioli, lavash. . . . . 14

## salad : soup

### celery root-black truffle bisque

sonoran white wheat pastry, smoked oxtail, freshly shaved black truffle . . . . . 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

### guaymas shrimp cocktail

grilled + chilled . . . . . 15

### top knot duck liver toast

pear brandy pâté, cinnamon brioche loaf, pear butter + salad, first picked stronghold pistachios . . . . . 12  
*+10 add foie gras*

### e&r smoked pork belly

pickled persimmons, braised winter dates, charred pearl onion, jus. . . . . 12

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

### winter mean greens

roasted brussels, yams, dates, goat cheese, goji + wheat berries, marcona almonds, horseradish citronette. . . . . 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 guaymas shrimp(4), alaskan king crab legs(1/2 pound), cocktail sauce, horseradish, aioli, house fermented habanero hot sauce, lemon . . . . . 59

*+70 add farmed siberian sturgeon caviar, san francisco*

# mains

## meat

### *basted*

#### 12 oz. top sirloin

grass-fed beef, fresh black truffles, tallow butter . . . . . 40

**24 oz. porterhouse** usda prime. . . . . 75

### *broiled*

**6 oz. filet mignon** center cut. . . . . 32

**10 oz. filet mignon** center cut. . . . . 46

**16 oz. ribeye** usda prime. . . . . 48

**14 oz. new york strip** usda prime. . . . . 46

#### 22 oz. cowboy ribeye

dry aged 28 days. . . . . 55

### chef's whim

seasonal steak selection. . . . . mkt

### *braised*

#### braised center cut short rib

cauliflower grits, smoked broccolini + baby tomatoes, braising jus, hung mint-garlic yogurt. . . . . 34  
*+8 add freshly shaved black truffles*

### steak enhancements

#### steak rubs: select one:

porcini mushroom salt, presta coffee rub, 50/50 tellicherry peppercorn + jacobson salt co. pure flake salt. . . . . 3

**foie gras** tart cherries . . . . . 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 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, chef's vegetables, preserved meyer lemon chicken jus . . . . .26

### top knot duck breast

duck confit sausage, creamed emmer, kale, marionberry aigre-doux . . . . .36  
*+10 add foie gras*

### ½ rack of colorado lamb

tandoori rub, yellow curry-creamed lamb leg + onion, rosemary naan . . . . .38

## fish : shellfish

### seasonal pacific coast fish

boursin + fennel risotto, spinach, pickled baby beets, radish . . . . . MP

### line-caught albacore tuna

queen creek olive oil poached, spinach + oyster mushrooms, pickled kohlrabi + dungeness crab, bacon broth . . . . .28

### jumbo diver scallops + house bacon

winter lentils, kale, confit lemon . . . . .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

### fried brussel sprouts *koji fermented*

emmer, spiced butterscotch . . . . .9

### smoked broccolini

baby tomatoes . . . . .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*

### potato pavé gratin

chipotle + cheddar . . . . .8

### yukon whipped potatoes

salted butter . . . . .8  
*+3 add bacon*

### cauliflower grits

truffle butter . . . . .9

### sea-salt crusted baked potato

the works . . . . .8

### boursin + fennel risotto

jumbo crab, crispy leek . . . . .15

### creamed local emmer

duck confit sausage . . . . .9

## py celebration tasting menu

enjoy four courses of our celebrated ingredient of the month . . . . . \$65  
*+ gratuities, additional wine pairing available*

## 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 fall dinner menu:

e & r pork, black mesa ranch, top knot farms, hayden mills, exo roast co., 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, high energy agriculture, double check ranch, presta, fistiki farms, hamilton distillers



ryan clark chef de cuisine /// gabrielle thomas sous chef

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