

BREAD

SKILLET BREAD
Burrata, Calabrese chimichurri, Grana Padano 24 

SOURDOUGH
Cultured butter from Brittany France, Raw Texas Honey 18

CHICKEN & CAVIAR
Black Kaluga, sweet tea brined, crème fraiche ranch 39

SCALLOP
Spinach, cheese, bacon, white wine butter, pangratatto 14

A5 JAPANESE WAGYU TIRADITO
Hokkaido Prefecture. Romesco, salsa verde, green apple, chervil* 28

YELLOWTAIL
Hamachi crudo, miso aioli, yuzu, crispy rice, smoked trout roe, radishes* 14

SPANISH SHRIMP TOAST
Grilled sourdough, romesco, chorizo iberico, Marcona almonds, sherry vinegar, parsley 22

CACIO & PEPE RISOTTO
Black winter truffle, pecorino romano, grana padano espuma 36

CRISPY QUAIL
Red pepper BBQ glaze, cucumber noodle, chipotle blue cheese ranch 24

OYSTERS
1/2 dozen. Shallot cider vinegar | Tomatillo avocado cilantro | Dashi yuzu cucumber * 25

CRISP OKRA
Southern fried, Old Bay, tabasco aioli 18

CRAB CANNELLONI
Leek fondue, tomato concassée, Grana Padano, green oil 29 

STICKY PORK BELLY
Soy honey braised, Roquefort, cashew cream, chili sesame oil, radishes, scallions 18

FRENCH ONION SOUP
Comté cheese, sourdough croutons, fresh thyme 17

FAIRYTALE PUMPKIN BISQUE
Crème fraiche, pistachio, avocado, chili oil, cilantro 18

SMALL PLATES

FIELDING’S AMAZING WEDGE
Confit tomatoes, grilled bacon, pickled red onion, roquefort, chipotle blue cheese dressing 20

ARUGULA RANCH
Corn, avocado, cucumbers, jalapeños, ranch crumble, cilantro 19

ROMAINE
Miso Caesar dressing, Nori pangrattato, radishes, aged Gouda 18

BEET CARPACCIO
Baked with sea salt, creamy goat feta, pickled fennel, orange essence, olive oil, pistachios 17

HARVEST CHICKEN COBB
Romaine, bacon, Roquefort, dried cherries, avocado, apple, walnuts, creamy cider dressing 27 

GREENS

FIELDING'S
— RIVER OAKS —

Live-Fire Steaks

44 Farms Steaks served with
Fielding's house fries and choice of sauce

FILET 7oz* 69

SIRLOIN BAVETTE 8oz* 42

NY STRIP 16oz* 69 

RIBEYE 14oz* 76

COWBOY 35oz* MP (carved tableside)

HOUSE DRY-AGED STEAKS

NY STRIP 12oz* 75

RIBEYE 12oz* 79

JAPANESE A5 Hokkaido “Snow” Wagyu 4oz* MP

Sauces | Add a second sauce \$4

- Chimichurri

Apple Brandy Diane

Au Poivre
- 
- Truffle Butter

Bearnaise

Add ons Jumbo Lump Crab (2oz)/ Bearnaise 26
Melted Roquefort cheese 7

Our Sides

LOBSTER MAC Gnocchetti, pancetta, tomato, comté, pangrattato 29

CHEDDAR WHIPPED POTATOES Bacon, scallions, crème fraîche 16

CREMINI MUSHROOM Shallots, miso brown butter, herbs 14

POMMES PURÉE Cultured butter, fleur de sel 12 

TRUFFLE FRIES Grana Padano 16

FIELDING’S FRIES 12

STEAMED RICE Rice vinegar & sesame oil 10

CREAMED SPINACH Ranch panko 14

DASHI BROCCOLI Hazelnuts 14 

SPINACH Brown butter, lemon zest, Grana 12

ROASTED CABBAGE Korean sauce, pickles, peanuts 15

Signatures

HOUSE FAVORITES

VEAL PICCATA
Normandy mushroom cream sauce, trumpets, caramelized apples, creamed spinach, chives 44

LAMB CHOP
7 spices, whipped feta, eggplant stew, pine nuts, honey roasted young carrots, Aleppo pepper oil 52

BUTTER CHICKEN
Steamed rice, cashew cream, peanut chutney, garlic naan, mint 35

FIELDING’S GRIDDLE BURGER
44 Farms smashed patties, caramelized onions, hot sauce mayo, yellow cheese, brioche bun.
Fielding’s French Fries* 25

SEAFOOD

HOKKAIDO SCALLOP
Curry green lentils, peanut chutney, cucumber noodles, beurre blanc, chili oil, cilantro 39

MISO SALMON
Black spaghettini, edamame cream, pickled fennel, radishes, greens* 42

BRANZINO
Noilly Prat sauce, spinach gnocchi, artichokes, trumpet mushrooms, pea shoots 49 

PASTA

BUTTERNUT SQUASH RAVIOLI
Pumpkin cream, miso brown butter, luxardo cherries, pistachios, sage, pecorino 29

DRY AGED BOLOGNESE
Radiatore pasta, pancetta, burrata, basil 30 

*Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness. V. 10/10/25

