

BREAD	SKILLET BREAD Burrata, Calabrese chimichurri, Grana Padano 25 F
	SOURDOUGH Cultured butter from Brittany France, Raw Texas Honey 16
BITES	❄️ CHICKEN & CAVIAR Black Kaluga, sweet tea brined, crème fraîche ranch 29
	❄️ 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
SMALL PLATES	❄️ IMPERIAL CRABCAKE Herb beurre blanc, pickled fennel, pea shoots 38
	❄️ GAMBAS AL AJILLO Garlic shrimp, grilled sourdough, romesco, chorizo iberico, Marcona almonds, sherry vinegar, parsley 22
	❄️ TRUFFLE & PEPPE 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
SOUPS	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 fraîche, pistachio, avocado, chili oil, cilantro 18
GREENS	❄️ FIELDING’S AMAZING WEDGE Confit tomatoes, grilled bacon, pickled red onion, roquefort, chipotle blue cheese dressing 20
	❄️ BAKED RED BEETS Whipped feta, teardrop peppers, orange essence, apples, pistachios, chives, pecorino 17
	ARUGULA RANCH Corn, avocado, cucumbers, jalapeños, ranch crumble, cilantro 19
	ROMAINE Miso Caesar dressing, Nori pangrattato, radishes, aged Gouda 18
	HARVEST CHICKEN COBB Romaine, bacon, Roquefort, dried cherries, avocado, apple, walnuts, creamy cider dressing 27 F

FIELDING'S

— RIVER OAKS —

44 FARMS

Live-Fire Steaks

JAPANESE A5 Hokkaido “Snow” Wagyu 4oz* MP

Premium Wagyu from Hokkaido Japan. Colder temperatures and a specialized feeding process create its “snowy” marbling and low fat-melting point, resulting in a delicate, buttery & exceptionally tender texture.

FILET 7oz* 69 | 10oz* 89

SIRLOIN BAVETTE 8oz* 42

NY STRIP 16oz* 76 F

RIBEYE 14oz* 76

COWBOY 35oz* MP *(carved tableside)*

HOUSE DRY-AGED STEAK

RIBEYE 12oz* 79 F

WHY DRY AGE?
Natural enzymes intensify flavor, enhance tenderness, and create rich, nutty depth.

All steaks served with
Fielding's house fries and choice of sauce

Sauces | Add a second sauce \$4

Chimichurri ♦ Truffle Butter ♦ Apple Brandy Diane ♦ Bearnaise ♦ Au Poivre

Add ons

Jumbo Lump Crab & Bearnaise 26

Crabcake 34

Melted Roquefort cheese 7

Shrimp 16

Our Sides

❄️ **LOBSTER BACON MAC** Dry vermouth cream sauce, gnocchetti sardi, comté cheese, parsley, pangratatto 29

CHEDDAR WHIPPED POTATOES Bacon, scallions, crème fraîche 16

❄️ **CREMINI MUSHROOMS** Shallots, miso brown butter, herbs 14

POMMES PURÉE Cultured butter, fleur de sel 12 F

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 F

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 CHOPS
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 F

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

SEAFOOD

❄️ **HOKKAIDO SCALLOPS**
Curry green lentils, peanut chutney, cucumber noodles, beurre blanc, chili oil, cilantro 39

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

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

PASTA

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

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

*Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness. V. 12/04/25

❄️ Seasonal Item F Fielding’s Favorite

Cocktails

* FIELDING’S EGGNOG

Maker’s Mark Kentucky whiskey, milk, cream, star anise, vanilla, nutmeg, cloves, egg yolks, brown sugar 16

* MRS. CLAUS’ MARTINI

Stateside vodka, Mozart white chocolate liqueur, peppermint liqueur, white mocha peppermint 18

* YULETIDE ROSÉ

Plymouth gin, cranberry syrup, St–Germain elderflower liqueur, pressed lemon, JCB Crémant De Rosé 18

* JUST ANOTHER WINTER NIGHT

Sazerac Rye whiskey, Amaro Montenegro, winter spiced cacao nib syrup, tobacco bitters, orange bitters 20

THE LAWMAN

Famous Grouse Scotch, Velvet Falernum, Tobacco & black walnut bitters 19

ROASTED HAZELNUT OLD FASHIONED ^F

Old Forester bourbon, house vanilla syrup, Angostura + orange bitters 20

PECAN OLD FASHIONED

Jim Beam Kentucky Rye, Vermont maple vanilla syrup, chocolate + orange bitters 20

BLACKBERRY BREEZE

Bacardi rum, Giffard Crème de Mûre & Banane du Brésil, pressed lemon, blackberry syrup, mint, pineapple juice 14

MEZCALITO

Mezcal, Mathilde Pêche liqueur, Aperol, tarragon honey syrup, pressed lemon, brûléed orange 16

CUCUMBER HUGO SPRITZ

St–Germain elderflower liqueur, Opera Prima sparkling, cucumber limeade, soda 12

ICE-BOX MARTINI FLIGHT

Martini Trio 30

- ◆ **Japanese** Nikka Coffey vodka, Noilly Prat dry vermouth, Castelvetrano olive
- ◆ **French** Citadelle Jardin d’Été gin, Noilly Prat dry vermouth, lemon swath
- ◆ **50 by 50** Citadelle Jardin d’Été gin, Nikka Coffey vodka, Lillet Blanc, frozen grape

TEXAS GRAPEFRUIT

Deep Eddy grapefruit vodka, fresh grapefruit juice, mint, sugared rim 17

EMERALD MARGARITA

Volcan blanco tequila, El Tequileño tequila, Cointreau, Luxardo Del Santo, organic agave, lime 19

FRENCH 77! ^F

Housemade limoncello, Pama liqueur, JCB No. 69 Brut Rosé Crémant de Bourgogne 16

FIELDING’S MODERN AVIATION ^F

Empress Gin, Maraschino liqueur, Crème de Violette, pressed lemon 18

CRAN-BUBBLY

Tito’s Handmade Vodka, cranberry simple syrup, bubbles 14

CHARRED PALOMA

El Tequileño blanco, housemade rosemary grapefruit soda, pressed lime, organic agave 18

OAK BARREL AGED NEGRONI

Nikka Coffey Gin, Campari, Carpano Antica sweet vermouth. Aged in oak, with fat ice 19

FLEUR DE PERA

Hibiscus & pear syrup, pressed lime, fresh mint, lime crisp

n/a

–16–

LYCHEE BREEZE

Lychee syrup, pressed lemon , raspberries, foamer, soda

* WHOVILLE REFRESHER

Cucumber limeade, Monin green apple purée, pressed lemon, mint, sparkling 14

Coffee and Zero Proof

FIELDING’S PRIVATE ROAST ORGANIC COFFEE

French Press | Espresso | Cappuccino
Flat White | Latte | Americano | Affogato

ORGANIC BLACK ICED TEA ‘TWO LEAVES AND A BUD’ ORGANIC HOT TEA SELECTION

FRESH PRESSED JUICE

Orange | Grapefruit | Rosemary Lemonade
Tart Cane Sugar Lemonade

SODA & H2O

Mexican Coca Cola, Sprite, Fanta Orange | Diet Coke | Coke Zero
Q Ginger Beer (250ml) | Q Ginger Ale (250ml)
Otto’s Draft Root Beer, Pennsylvania
Filette Sparkling water | Filette Natural Prime water

Wine by the glass

BUBBLES		5oz	ROSE		5oz	8oz	
CHAMPAGNE	Brut, Delamotte, France, NV	32	ROSÉ		12	19	
CHAMPAGNE	Veuve Clicquot, Yellow Label Brut, NV	27	REDS		5oz	8oz	
CRÉMANT	JCB N° 69 Rosé Brut, Burgundy, France, NV	19					
PROSECCO	Torresella, Italy, NV	13	CAB SAUVIGNON		27	44	
WHITES	5oz	8oz	CAB SAUVIGNON		17	27	
			CAB SAUVIGNON		14	22	
			MERLOT/CAB		19	36	
			ZINFANDEL, JUVENILE		18	29	
			MALBEC		12	19	
			MERLOT		16	26	
			PINOT NOIR CUVÉE		23	35	
CHARDONNAY	Bouchard Aine & Fils Chablis, Burgandy, France, '23	14	25	PINOT NOIR		14	19
CHARDONNAY	Macon-Villages Dom. JM Boillot, France '22	21	34	RED BLEND		20	30
CHARDONNAY	Alma Rosa, Santa Rita Hills, California, '22	19	29	RED BLEND		19	27
PINOT GRIGIO	Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23	13	21				
RIESLING	Maximin Grünhaus Monopole, Mosel, Germany, '18	15	24				
VOUVRAY	Domaine Pichot, Loire Valley, France, '22	14	21				
SANCERRE	Domaine Delaporte, France '23	26	39				
SAUVIGNON BLANC	Peregrine, New Zealand '23	16	26				

BOTTLES

DRAFT

Beer and Seltzers

HITACHINO WHITE ALE by Kiuchi Brewery, Japan, WHITBIER | ABV 5.5%, IBU 13 | 10

SIERRA NEVADA PALE ALE | ABV 5%, IBU 38 | 8

SHINER BOCK by Spoetzl Brewery 🍷 DARK | ABV 4.4%, IBU 10 | 8

MICHELOB ULTRA by Anheuser-Busch, LIGHT | ABV 4.0 %, IBU 10 | 8

YUENGLING FLIGHT LIGHT LAGER | ABV 4.2%, IBU 22 | 8

DOS EQUIS AMBAR ESPECIAL VIENNA-STYLE LAGER | ABV 4.7%, IBU 22 | 8

STELLA ARTOIS BELGIAN PALE LAGER | ABV 5.0%, IBU 24 | 8

KOHANAIKI By Talyard Brewing Co, 🍷 SOUR | ABV 7%, IBU 10 | 16

HAPPY DAD SELTZER | ABV 5.0%, IBU n/a | 8

STELLA ARTOIS LIBERTÉ (N.A) by Stella Artois, NON-ALCOHOLIC | 8

LIVE OAK by Live Oak Brewing Company 🍷 HEFEWEIZEN | ABV 5.2%, IBU 40 | 12

HALLERTAU by Talyard Brewing Co, 🍷 MUNICH STYLE HELLES | ABV 5.2%, IBU 20 | 12

GHOST IN THE MACHINE by Parish Brewing Co, HAZY DOUBLE IPA | ABV 8.1%, IBU 85 | 12

* Seasonal Item ^F Fielding’s Favorite

Executive Chef Edelberto Gonçalves | A gratuity of 22% will be charged for parties of 6 or more. Fielding’s is not a gluten-free establishment.