

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
	❄️ GARLIC SHRIMP TOAST Garlic shrimp, grilled sourdough, romesco, chorizo iberico, Marcona almonds, sherry vinegar, parsley 22
	❄️ TRUFFLE RISOTTO Black winter truffle, pecorino romano, black pepper, parmesean foam 36
	❄️ CRISPY QUAIL Red pepper BBQ glaze, cucumber noodle, chipotle blue cheese ranch 24
	❄️ OYSTERS THREE WAYS 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
	❄️ ROASTED 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

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 ♦ Green Peppercorn

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, sea salt 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 Padano 12

ROASTED CABBAGE Korean sauce, pickles, peanuts 15

Signatures

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

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

❄️ **VEAL PICCATA**
Normandy mushroom cream sauce, trumpet mushrooms, caramelized apples, creamed spinach, chives 44

WOOD GRILLED 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

❄️ **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

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

❄️ Seasonal Item F Fielding’s Favorite

Cocktails

* FIELDING’S EGGNOG

Maker’s Mark 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-Germaine elderflower liqueur, Opera Prima sparkling, cucumber limeade, soda 12

ICE-BOX MARTINI FLIGHT

Martini Trio 30

- ♦ **Japanese** Nikka Coffey vodka, Noilly Prat dry vermouth, Castelvetro 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

CHAMPAGNE Brut, Delamotte, France, NV 32
CHAMPAGNE Veuve Clicquot, Yellow Label Brut, NV 27
CRÉMANT JCB N° 69 Rosé Brut, Burgundy, France, NV 19
PROSECCO Torresella, Italy, NV 13

WHITES

CHARDONNAY Bouchard Aine & Fils Chablis, Burgandy, France, ’23 14 25
CHARDONNAY Macon-Villages Dom. JM Boillot, France ’22 21 34
CHARDONNAY Alma Rosa, Santa Rita Hills, California, ’22 19 29
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

ROSÉ

ROSÉ Domaine de Leos, Provence, France

REDS

CAB SAUVIGNON Faust, Napa Valley, California ’23 27 44
CAB SAUVIGNON Turning Point, Alexander Valley, California ’21 17 27
CAB SAUVIGNON Raymond Sommelier Sélection, California ’22 14 22
MERLOT/CAB Saint-Emilion Grand Cru Chateau Armens, France ’20 19 36
ZINFANDEL, JUVENILE Turley Wine Cellars, California ’20 18 29
MALBEC Maal ’Biutiful’, Mendoza, Argentina ’23 12 19
MERLOT Quattro Theory, Napa, California ’22 16 26
PINOT NOIR CUVÉE Vincent Girardin, Saint-Vincent, France ’21 23 35
PINOT NOIR Calera, California ’22 14 19
RED BLEND Prisoner, Napa, California ’21 20 30
RED BLEND Il Fauno di Arcanum, Toscana, Tuscany, Italy ’21 19 27

Beer and Seltzers

BOTTLES

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

DRAFT

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.