

The Warm Up

Brioche House Rolls

Cultured Butter. Local Honey. French Sea Salt. | 11

Roasted Bone Marrow

Sourdough. Smoked Beef-Cheek Marmalade. Pickled Onions and Jalapeños. | 28

Crispy Okra

Old Bay. Tabasco Aioli. | 14

Duck Confit Fritter

Smoked Plum Mostarda. Whole-Grain Mustard Aioli. | 18

Bacon-Wrapped Texas Quail ★

Jalapeño Cream Cheese. Onion Soubise. Pickled Onion. Sorghum Glaze. | 24

Signature French Onion Soup

Slow-Caramelized Onion. Country Bread Croutons. Comté. Chive. | 16

Bangkok Calamari

Thai Chili. Cilantro. Pickled Vegetables. Toasted Cashews. | 22

Opal & Ember*

Australian Wagyu. Chipotle BBQ Sauce. Pickled Apple. Horseradish. | 24 *Smoked Tableside*

Imperial Crab Cake

Herb Beurre Blanc. Pickled Fennel. Pea Shoots. | 39

Chilled

Chef’s Oyster Selection*

Half Dozen. Pepper Mignonette. Calabrian Cocktail Sauce. Fresh Horseradish. | 26
Half Dozen. Coal-Roasted — Calabrian Chili Butter. Grana Padano. Spiced Panko. | 30

Poached Jumbo Shrimp

Citrus Gremolata. Calabrian Cocktail Sauce. Charred Lemon. | 24

Yellowtail Tuna Tartine* ★

Grilled Country Bread. Spiced Tomato. Capers. Basil. Manchego. Aged Balsamic. | 23

Ranchero Tartare*

Crisp Tostada. Filet Mignon. Cilantro crème. Cowboy Mustard. Pickled Onion. Chipotle. Avocado, Charred lime | 26

Caviar Service*

Osetra Caviar, ½ oz. Spiced Rice Crisps. Smoked Cauliflower Crème. Fine Herbs. | 99 *Add Blini* | 6

Greens

Fielding’s Famous Wedge ★

Confit Tomato. Grilled Bacon. Pickled Red Onion. Roquefort. Chipotle Blue Cheese Dressing. | 18

Miso Caesar

Miso Caesar Dressing. Chili Panko. Radish. Aged Gouda. | 16

Roasted Delicata Squash

Boursin. Miso Brown Butter. Pumpkin Seed. Chili Oil. Baby Spinach. | 20

Add a Protein

Bavette* 39

Citrus-Marinated
Chicken Breast 12

Maple-Brined Salmon* 29

Grilled Shrimp 15

Crab Cake 36

Cuts

WAGYU COLLECTION

Japanese A5 · Hokkaido Kuroge Wagyu* 4 oz. | 99

Pure-bred Japanese black, raised in Hokkaido.

American · Mishima Reserve* | 4oz. 49 • 8 oz. | 79

Full-blood Kuroge Washu wagyu +100% American Black Angus

Australian · Black Opal* | 8 oz. 89

F1 wagyu + South Australian Black Angus

American · Mishima Tomahawk* | 42 oz. MP *Carved Tableside*

French-Trimmed Rib Bone. Carved Tableside. Made for Sharing.

Wagyu Omakase* | 179

Three Countries. Three Expressions of Wagyu. 4 oz Each
Japanese A5 Hokkaido · American Mishima · Australian Black Opal

REPUBLIC RESERVE TEXAS BLACK ANGUS



PREMIUM TEXAS BLACK ANGUS. RAISED WITH PURPOSE.
CRAFTED FOR CHEFS. SERVED WITH PRIDE.

Filet* | 4 oz 28 • 8 oz 64

The Least-Worked Muscle on the Animal. The Most Tender Steak We Cut.

Ribeye* | 14 oz. 78

The Eye and the Cap, Two Muscles in One Steak.

35-Day House Dry-Aged Ribeye* ★ | 12 oz. 89

NY Strip* | 16 oz. 79

Short Loin. The New York Steakhouse Classic. | 79

35-Day Dry-Aged Bone-In Ribeye*

Carved Tableside. | 30 oz. 119

Bavette* | 4 oz. 22 • 8 oz. 39

French for “Bib.” The Paris Bistro Cut, Sliced Against the Grain.

DRESS IT UP

Truffle Me Up ★ Truffle Butter. Truffle Fries. Truffle Aioli. | 22

Bacon Jam & Roquefort Bacon Jam. Melted Roquefort. | 11

Lobster Topper Knuckle & Claw. Garlic Butter. Chive. | 32

Crab Cake & Béarnaise Jumbo Lump Crab Cake. Béarnaise. | 39

Grilled Shrimp Herb Butter. | 15

SAUCES | 4 each

Au Poivre | F-1 | Calabrian Chimichurri | Béarnaise | Truffle Butter

More than Cuts

Blackened Halibut

Cheddar Rice grits. Stewed Okra. Cajun Crawfish Beurre Blanc. | 49

Maple-Brined Salmon* ★

Smoked Tomato Coulis. Bacon Risotto. Broccolini. | 36

Hokkaido Scallops

Charred Elote. Beurre Blanc. Chili. Nori Pangrattato . | 38

Branzino

Spinach Gnocchi. Artichoke. Trumpet Mushrooms. Noilly Prat Sauce. | 44

Fielding’s Griddle Cheeseburger*

Caramelized Onion. Hot-Sauce Mayo. Brioche Bun. French Fries. | 24

Char-Grilled Chicken

Piri-Piri Marinade. French Fries. Calabrian Chili Chimichurri. | 44

Cauliflower Steak a la Plancha

Artichoke. Trumpet Mushrooms. Baby Spinach. Lemon. Aged Balsamic. Vegetarian · GF. | 26

Rigatoni alla Vodka

Jumbo Lump Crab. Bacon. Basil. Stracciatella. Parmesan Crunch. | 38

Truffle Fettuccine

Alfredo Espuma. Cultured Butter. Winter Truffle. | 44 *Truffles Shaved Tableside.*

Australian Lamb Chops*

Rosemary-Scented. Confit Cherry Tomato. Burnt Onion Jus. Truffle Potato Gratin. | 68

Texas Diane* *Tableside Flambée*

American Mishima Wagyu. Trumpet Mushrooms. Cowboy Mustard. Veal Reduction. Bourbon. Potato Haystack. | 99

Supporting Cast

Lobster Bacon Mac & Cheese | 36

Truffle Parmesan Fries | 16 ★

Pomme Frites Old Bay | 12

Butter-Whipped Potato | 14

Loaded Baked Potato | 14

Creamed Spinach | 16

Taleggio Creamed Corn | 16

Brown-Butter Spinach | 14

Dashi Broccoli | 16 ★

Broccolini | 18

Miso Cremini Mushroom | 16

Bacon-Jam Brussels Sprouts | 16

FIELDING'S

— STEAK —

WOOD-FIRED STEAKS · CHEF CRAFTED · HOSPITALITY DRIVEN EXPERIENCES

★ Chef’s Pick — the chef’s personal favorite in each section.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. A gratuity of 22% is added to parties of six or more. · Fielding’s is not a gluten-free establishment

Old Fashioneds

Old Fashioned Flight
All Three | 39



Roasted Hazelnut Old Fashioned

Old Forester 86 Bourbon. Toasted Hazelnut Infused. House Vanilla Syrup. Angostura Bitters. Orange Peel Bitters. | 22



Pecan Old Fashioned

Jim Beam Rye Whiskey. Pecan Charcoal Filtered. Vanilla Maple Syrup. Aztec Chocolate Bitters. Orange Peel Bitters. | 22

Brown Butter Wagyu Old Fashioned

Wild Turkey 101 Bourbon. Brown Butter. Beef Tallow. Demerara Syrup. Walnut Bitters. Angostura Bitters. | 22

Wine by the Glass

BUBBLES	6oz
CHAMPAGNE Delamotte Brut, France, NV	36
CHAMPAGNE Veuve Clicquot, Yellow Label Brut, NV	38
CRÉMANT Moillard Cremant Rosé Brut, Borgone, France, NV	20
PROSECCO Torresella, Italy, NV	13
SPARKLING Charles de Fere Reserve Blanc to Blac Brut, France, NV	12
SPARKLING CHARDONNAY N/A Pierre Chavin, France NV	10

WHITES	5oz	8oz
CHABLIS 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, '23	19	29
PINOT GRIGIO Kettmeir, Trentino-Alto Adige / Südtirol, Italy '25	13	21
RIESLING Kessler 'R' Riesling, Rheingau, Germany, '23	11	17
VOUVRAY Domaine Pichot, Loire Valley, France, '23	14	21
SANCERRE Domaine Delaporte, France '24	29	46
SAUVIGNON BLANC Peregrine, New Zealand '25	16	26

ROSÉ	5oz	8oz
ROSÉ Domaine de Leos, Provence, France, '24	12	19
ROSÉ Il Poggione Brancato Sangiovese Rose, Tuscany, Italy , '24	13	20

REDS	5oz	8oz
CAB SAUVIGNON Kith & Kin of Round Pond, Napa Valley '22	17	25
CAB SAUVIGNON Raymond Sommelier Sélection, California '23	14	22
CAB SAUVIGNON Duckhorn, Napa, California, '23	25	39
CAB SAUVIGNON Robert Mondavi, Napa, California, '22 (LIMITED SUPPLY!)	25	39
MERLOT/CAB Saint-Emilion Grand Cru Chateau Armens, France '22	23	36
ZINFANDEL Juvenile, Turley Wine Cellars, California '23	18	29
MALBEC Maal 'Biutiful', Mendoza, Argentina '24	12	19
MERLOT Quattro Theory, Napa, California '23	16	26
PINOT NOIR Domaine Faiveley Bourgogne Rouge, Burgundy, France, '23	24	39
PINOT NOIR Calera, California '23	14	19
RED BLEND Prisoner, Napa, California '23	20	30
RED BLEND Il Fauno di Arcanum, Toscana, Tuscany, Italy '22	19	27

Martinis

Spiced Blackberry Martini	Orchard Martini
Nikka Coffey Gin. Crème de Mûre. Ginger. Cardamom. Pressed Lemon. 20	Reyka Vodka. Christian Drouin Calvados. House Green Apple Cordial. Mathilde Poire. 18
Vesper	Fielding's Modern Aviation
Citadelle Gin. Nikka Coffey Vodka. Lillet Blanc. 20	Empress Gin. Maraschino Liqueur. Crème de Violette. Pressed Lemon. 20

Cocktails

Ruby Margarita	Clarified Daiquiri
El Tequileño Blanco Tequila. Cointreau. House Cranberry Syrup. Pomegranate Juice. Pressed Lime. 18	Appleton Estate 8 Year Reserve Rum. Pressed Lime. Pineapple. House Spiced Demerara Syrup. St. Elizabeth Allspice Dram. Angostura Bitters. 18
Cloud Paloma	Kung Fu
El Tequileño Blanco Tequila. Giffard Pamplemousse Rose. Grapefruit. Pressed Lime. Agave. Soda. Sea Salt Lime Air. 19	Reyka Vodka. Lemongrass Cordial. Lime. Basil. 16
Pear Bianco Spritz	Frozen Apple Cider Margarita
Luxardo Bitter Bianco. Mathilde Poire. House Pear Syrup. Pressed Lemon. Soda. 16	Blanco Tequila. Margarita Magic. Cider Reduction. Triple Sec. 17
Black Fig Manhattan	Frozen Whiskey Sour
Rittenhouse Bottled in Bond Rye. Laird's Apple Brandy. Dried Fig-Infused Carpano Antica. St. Elizabeth Allspice Dram. Walnut Bitters. 20	Lemon Magic. Bourbon. Pressed Lemon. Demerara Syrup. 18
Citrus Grove G&T	Mezcalito
Ford's Gin. Winter Orange Oleo Saccharum. Fever-Tree Indian Tonic. 18	Mezcal. Mathilde Pêche Liqueur. Aperol. Tarragon Honey Syrup. Pressed Lemon. Brûléed Orange. 16
French 77!	Fielding's Oak Barrel Aged Negroni
Housemade Limoncello. Pama Pomegranate Liqueur. Moillard Crémant Rosé Brut. 16	Nikka Coffey Gin. Campari. Carpano Antica Sweet Vermouth. 19
Golden Hour	
Pierre Ferrand 1840 Cognac. Pressed Lemon. Grand Marnier Liqueur. Mathilde Peach Liqueur. Rosemary Cane Syrup. 18	

Beer and Seltzers

BOTTLES
SIERRA NEVADA
PALE ALE Chico, California ABV 5%, IBU 38 8
SHINER BOCK by Spoetzl Brewery 📍
DARK Shiner, Texas ABV 4.4%, IBU 10 8
MICHELOB ULTRA by Anheuser-Busch
LIGHT ABV 4.0 %, IBU 10 8
YUENGLING FLIGHT
LIGHT LAGER Pottsville, PA ABV 4.2%, IBU 22 8
DOS EQUIS AMBAR ESPECIAL
VIENNA-STYLE LAGER Mexico ABV 4.7%, IBU 22 8
STELLA ARTOIS
BELGIAN PALE LAGER Belgium ABV 5.0%, IBU 24 8
HAPPY DAD
SELTZER Monroe, Wisconsin ABV 5.0%, IBU n/a 8
STELLA ARTOIS LIBERTÉ (N.A) by Stella Artois, NON-ALCOHOLIC Belgium 8
DRAFT
LIVE OAK by Live Oak Brewing Company 📍
HEFEWEIZEN Del Valle, Texas ABV 5.2%, IBU 40 12
HALLERTAU by Talyard Brewing Co, 📍
MUNICH HELLES Sugar Land, TX ABV 5.2%, IBU 20 12
GHOST IN THE MACHINE by Parish Brewing Co
HAZY DOUBLE IPA Broussard, LA ABV 8.1%, IBU 85 12
Zero Proof
Indigo 75
Empress Indigo. Pressed Lemon. Cane Syrup. Sparkling. 16
Pierre Chavin Spritz
Orange Peel. Zesty Botanicals. Spice. Vanilla. 14
Pear Bianca
House Pear Syrup. Verjus Blanc. Pressed Lemon. Orange Bitters. Pierre Chavin Sparkling. 16
Cranberry Fizz
House Cranberry Syrup. Pomegranate Juice. Pressed Lime. Sage. Soda. 12
Grapefruit Rosemary Tonic
Grapefruit. House Rosemary Syrup. Verjus Blanc. Fever-Tree Mediterranean Tonic. 16