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

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

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

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
4oz Bavette* 22
Citrus-Marinated Chicken Breast 13
Maple-Brined Salmon* 22
Grilled Shrimp 18
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* | 60 oz. 299 *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 39 • 8 oz 75
The Least-Worked Muscle on the Animal. The Most Tender Steak We Cut.

Ribeye* | 14 oz. 85
The Eye and the Cap, Two Muscles in One Steak.

35-Day House Dry-Aged Ribeye* ★ | 12 oz. 96

NY Strip* | 16 oz. 86
Short Loin. The New York Steakhouse Classic. | 79

35-Day Dry-Aged Bone-In Ribeye*
Carved Tableside. | 30 oz. 139

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. | 34

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

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
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. Prices subject to change. v. 11.12.26

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. Brown Sugar Syrup. Walnut Bitters. Angostura Bitters. | 22

Wine by the Glass

BUBBLES

	6oz
CHAMPAGNE Delamotte Brut, France, NV	36
CRÉMANT Moillard Cremant Rosé Brut, Bourgone, 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	16	26
CHARDONNAY Macon-Villages Dom. JM Boillot, France '22	22	35
CHARDONNAY Alma Rosa, Santa Rita Hills, California, '23	15	23
PINOT GRIGIO Kettmeir, Trentino-Alto Adige / Südtirol, Italy '25	15	25
RIESLING Kesseler 'R' Riesling, Rheingau, Germany, '23	11	17
VOUVRAY Domaine Pichot, Loire Valley, France, '23	12	19
SANCERRE Domaine Delaporte, France '24	29	47
SAUVIGNON BLANC Peregrine, New Zealand '25	14	22

ROSÉ

	5oz	8oz
ROSÉ Domaine de Leos, Provence, France, '24	12	19
ROSÉ Il Poggione Brancato Sangiovese Rose, Tuscany, Italy , '24	13	21

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
MERLOT/CAB Saint-Emilion Grand Cru Chateau Armens, France '22	23	36
ZINFANDEL Juvenile, Turley Wine Cellars, California '23	17	26
MALBEC Maal 'Biutiful', Mendoza, Argentina '24	13	20
MERLOT Quattro Theory, Napa, California '23	16	26
PINOT NOIR Domaine Faiveley Bourgogne Rouge, Burgundy, France, '23	24	39
PINOT NOIR Calera, California '23	17	28
RED BLEND Prisoner, Napa, California '23	21	31
RED BLEND Il Fauno di Arcanum, Toscana, Tuscany, Italy '22	23	36

Martinis

Spiced Blackberry Martini
Nikka Coffey Gin. Crème de Mûre. Ginger Liqueur. House Spiced Blackberry Syrup. Pressed Lemon. | 20

Vesper
Citadelle Gin. Nikka Coffey Vodka. Lillet Blanc. | 20

Orchard Martini
Reyka Vodka. Christian Drouin Calvados. House Green Apple Cordial. Mathilde Poire. | 18

Fielding's Modern Aviation
Empress Gin. Maraschino Liqueur. Crème de Violette. Pressed Lemon. | 20

Cocktails

Ruby Margarita
El Tequileño Blanco Tequila. Cointreau. House Cranberry Syrup. Pomegranate Juice. Pressed Lime. | 18

Cloud Paloma
El Tequileño Blanco Tequila. Giffard Pamplemousse Rose. Grapefruit Oleo. Pressed Lime. Fever-Tree Pink Grapefruit. Sea Salt Lime Air | 19

Pear Bianco Spritz
Luxardo Bitter Bianco. Mathilde Poire. House Pear Syrup. Pressed Lemon. Sparkling. Soda. | 16

Black Fig Manhattan
Rittenhouse Bottled in Bond Rye. Laird's Apple Brandy. Dried Fig-Infused Carpano Antica. St. Elizabeth Allspice Dram. Walnut Bitters. | 20

Citrus Grove G&T
Ford's Gin. Winter Orange Oleo Saccharum. Fever-Tree Indian Tonic. | 18

French 77!
Housemade Limoncello. Pama Pomegranate Liqueur. Moillard Crémant Rosé Brut. | 16

Clarified Daiquiri
Appleton Estate 8 Year Reserve Rum. Pressed Lime. Pineapple. Brown Sugar Syrup. St. Elizabeth Allspice Dram. Angostura Bitters. | 18

Lemongrass Gimlet
Reyka Vodka. Lemongrass Cordial. Lime. Basil. | 16

Frozen Apple Cider Margarita
Blanco Tequila. Margarita Magic. Cider Reduction. Triple Sec. | 17

Frozen Whiskey Sour
Lemon Magic. Bourbon. Pressed Lemon. Brown Sugar Syrup. | 18

Mezcalito
Mezcal. Mathilde Pêche Liqueur. Aperol. Tarragon Honey Syrup. Pressed Lemon. Brûléed Orange. | 16

Fielding's Oak Barrel Aged Negroni
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

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

Amber 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