

Chilled Seafood*

East Coast Oysters

Pepper mignonette, Calabrian cocktail sauce, fresh horseradish 25

Hamachi Crudo

Grapefruit emulsion, jalapeño, sesame seeds, cilantro 22

Poached Jumbo Shrimp

Citrus gremolata, cocktail sauce 22

Appetizers

A5 Wagyu Toast*

Bacon onion jam, Taleggio, garlic chips 29

Tennessee Hot Texas Quail

Crème fraîche ranch 24

Imperial Crabcake

Herb beurre blanc, pickled fennel, pea shoots 38

Crispy Okra

Southern fried, Old bay, Tabasco aioli 16

Scallop Rockefeller

Spinach, bacon, comté cheese, chili panko 19

Crispy Calamari

Thai chili sauce, cilantro, pickled veggies, jalapeños, toasted cashews 19

Swedish Meatballs

Dry aged beef, pork, cognac pepper gravy, whipped potato, crispy shallots, black currant coulis 17

Lobster Bisque

Cream sherry, Maine lobster, fennel, brioche croutons 22

Brioche House Rolls

Cultured butter, raw honey 9

Greens

Fielding's Wedge

Confit tomatoes, grilled bacon, pickled red onion, Roquefort blue cheese, chipotle blue cheese dressing 19

Miso Caesar

Romaine, chili toasted panko, radishes, aged gouda 18

Beets

Crème fraîche ranch, blue cheese, apples, candied pecans, chives 17

Wood Fired Steak*

PRIME STEAK

Petit Filet 6oz 58

Filet 10oz 79

Ribeye 14oz 76

NY Strip 16oz 76

Sirloin Bavette 8oz 42

RESERVE & DRY-AGED

Cowboy Ribeye, Bone in 35oz 149

Porterhouse, Bone in 30oz 119

Kansas City Strip, Bone in 18oz 79

Dry-Aged Ribeye 12oz 79

Dry-Aged Bone in Ribeye 20oz 99

WAGYU

Japanese A5 Striploin 4oz
Hokkaido Prefecture 99

American Wagyu Striploin 8oz
Mishima, Northwest USA 79
(Black wagyu/Black Angus cross)

Australian Wagyu Striploin 8oz
Black Opal, Tasmania 89
(Full blood wagyu/Black Angus cross)

WAGYU TASTING

Japanese
Snow Wagyu

American
Mishima

Australian
Black Opal

4oz of each 179

Sauces

Green Peppercorn 3 ♦ Chimichurri 3 ♦ F1 sauce 3 ♦ Bearnaise 3
Fresh horseradish cream 3 ♦ Truffle butter 4

Enhancements

Crab Cake & Bearnaise 32 ♦ Surf & Turf Lobster Tail 49
Bacon Jam & Roquefort Blue Cheese 6 ♦ Grilled Shrimp 14

*Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness.
V. 02/19/26

Ocean

Salmon*

Maple brined, smoked tomato coulis, bacon risotto, broccolini 36

Branzino

Gnocchi, artichokes, trumpet mushroom, dry vermouth sauce, pea shoots 47

Miso Baked Chilean Seabass

Creamy sesame rice, baby bok choy, dashi ponzu, sesame chili oil 64

Lobster Risotto

Brown butter poached tail, saffon aquerello rice, vegetable mirepoix, Grana padano, chives 59

Hokkaido Scallops

Taleggio creamed corn, beurre blanc, fresh herbs, toasted panko 39

Land

Veal Osso Bucco Ragù

Mafaldine pasta, saffron cream, garlic parmesan breadcrumbs 49

Lamb Chops*

Flame grilled, honey & balsamic, grapes, bone jus, fresh thyme, pomme purée 59

Kurobuta Pork Chop*

Flame grilled, apple mostarda, pomme purée, roasted garlic jus 42

Half Chicken

Charcoal roasted, Piri Piri marinade, garden herbs salad, chimichurri, french fries 36

Griddle Cheeseburger*

Twin patties smashed, caramelized onions, hot sauce mayo, brioche bun, french fries 24

Sides

Lobster Mac & Cheese Gnochetti sardi, comté, dry vermouth, chili toasted panko 36

Butter Whipped Potatoes Fleur de sel 14

Cheddar Mashed Potatoes Bacon, crème fraîche, scallions 16

Pomme Frites Old bay seasoning 12

Truffle Parmesan Fries 16

Onion Rings Cornflake crust, crème fraîche ranch 14

Dashi Broccoli Hazelnuts 16

Spinach Brown butter, lemon zest, Grana Padano 14

Creamed Spinach 16

Cremini Mushroom Brown butter & miso 16

Broccolini Olive oil 18

Brussels Sprouts Bacon jam, pickled red onions, parmesan 16

Martinis

Blackberry Breeze Martini

Nikka Coffey gin, Giffard Crème de Mûre liqueur, Giffard Banane du Brésil liqueur, pressed lemon, pineapple juice, blackberry syrup 18

Golden Hour

Pierre Ferrand 1840 cognac, pressed lemon, Grand Marnier liqueur, Mathilde peach liqueur, rosemary cane syrup 18

Pink Silk

Stateside vodka, Giffard Lichi-Li liqueur, grapefruit juice, cane syrup 18

Vesper Martini

Citadelle Jardin d’Été gin, Nikka Coffey vodka, Lillet Blanc 20



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

(20 single martini à la carte)

Cocktails

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

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. Aged in oak, with fat ice 19

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 pomegranate liqueur, JCB No. 69 Brut Rosé 16

Fielding’s Modern Aviation ^F

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

Charred Paloma

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

Cucumber Hugo Spritz

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

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 ^F Fielding’s Favorite.

Wine by the Glass

BUBBLES

CHAMPAGNE *Delamotte Brut*, France, NV

CHAMPAGNE *Veuve Clicquot*, Yellow Label Brut, NV

CRÉMANT *JCB N° 69 Rosé Brut*, Burgundy, France, NV

PROSECCO *Torresella*, Italy, NV

BLANC DE BLANC *Charles de Fère Cuvée Jean-Louis Brut*, France, NV

SPARKLING CHARDONNAY N/A *Pierre Chavin*, France NV

WHITES

CHABLIS *Bouchard Aine & Fils Chablis*, Burgandy, France, ‘23

CHARDONNAY *Macon-Villages Dom. JM Boillot*, France ‘22

CHARDONNAY *Alma Rosa, Santa Rita Hills*, California, ‘22

PINOT GRIGIO *Kettmeir*, Trentino-Alto Adige / Südtirol, Italy ‘23

RIESLING *Maximin Grünhaus Monopole, Mosel*, Germany, ‘18

VOUVRAY *Domaine Pichot*, Loire Valley, France, ‘22

SANCERRE *Domaine Delaporte*, France ‘23

SAUVIGNON BLANC *Peregrine*, New Zealand ‘23

6oz

36

38

20

13

12

10

5oz 8oz

14 25

21 34

19 29

13 21

15 24

14 21

26 39

16 26

ROSÉ

ROSÉ *Domaine de Leos*, Provence, France, ‘24

ROSÉ *Poggione Brancato Sangiovese Rose*, Tuscany, Italy , ‘22

REDS

CAB SAUVIGNON *Turning Point*, Alexander Valley, California ‘21

CAB SAUVIGNON *Raymond Sommelier Sélection*, California ‘22

CAB SAUVIGNON *Duckhorn*, Napa, California, ‘21

CAB SAUVIGNON *Robert Mondavi*, Napa, California, ‘22 (LIMITED SUPPLY!)

CAB SAUVIGNON *Faust*, Napa Valley, California ‘23

MERLOT/CAB *Saint-Emilion Grand Cru Chateau Armens*, France ‘20

ZINFANDEL *Juvenile, Turley Wine Cellars*, California ‘20

MALBEC *Maal ‘Biutiful’*, Mendoza, Argentina ‘23

MERLOT *Quattro Theory*, Napa, California ‘22

PINOT NOIR *Vincent Girardin Cuvée, Saint-Vincent*, France ‘21

PINOT NOIR *Calera*, California ‘22

RED BLEND *Prisoner*, Napa, California ‘21

RED BLEND *Il Fauno di Arcanum, Toscana*, Tuscany, Italy ‘21

5oz 8oz

12 19

13 20

5oz 8oz

27 44

14 22

25 39

25 39

28 43

23 36

18 29

12 19

16 26

23 35

14 19

20 30

19 27

Zero Proof

Indigo 75

Empress Indigo (n/a), pressed lemon, cane syrup, sparkling wine (n/a) 16

Fleur de Pera

Hibiscus & pear syrup, pressed lime, fresh mint, lime crisp 16

Lychee Breeze

Lychee syrup, pressed lemon, raspberries, soda 16

Garden Spritz

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

Pierre Chavin Spritz

Orange peel, zesty botanicals, and hints of spice and vanilla 14

Beer and Seltzers

BOTTLES

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

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

KOHANAIKI

By Talyard Brewing Co 🇹🇽
sour | Sugar Land, Texas | ABV 7%, IBU 10 | 16

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