

## 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 fraiche 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. 03/13/26

## 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, saffron 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 Bacon Mac & Cheese** Gnochetti sardi, comté, dry vermouth, chili toasted panko 36

**Butter Whipped Potatoes** Fleur de sel 14

**Cheddar Mashed Potatoes** Bacon, crème fraiche, scallions 16

**Pomme Frites** Old bay seasoning 12

**Truffle Parmesan Fries** 16

**Onion Rings** Cornflake crust, crème fraiche 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 <sup>F</sup>

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! <sup>F</sup>

Housemade limoncello, Pama pomegranate liqueur, JCB No. 69 Brut Rosé 16

## Fielding's Modern Aviation <sup>F</sup>

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 <sup>F</sup> Fielding's Favorite.

# Wine by the Glass

## BUBBLES

<b>CHAMPAGNE</b> <i>Delamotte Brut</i> , France, NV	6oz	36
<b>CHAMPAGNE</b> <i>Veuve Clicquot</i> , Yellow Label Brut, NV	38	
<b>CRÉMANT</b> <i>Moillard Cremant Rosé Brut</i> , Bourgogne, France, NV	20	
<b>PROSECCO</b> <i>Torresella</i> , Italy, NV	13	
<b>BLANC DE BLANC</b> <i>Charles de Fère Cuvée Jean-Louis Brut</i> , France, NV	12	
<b>SPARKLING CHARDONNAY N/A</b> <i>Pierre Chavin</i> , France NV	10	

## WHITES

<b>CHABLIS</b> <i>Bouchard Aine &amp; Fils Chablis</i> , Burgandy, France, '23	5oz	8oz	14	25
<b>CHARDONNAY</b> <i>Macon-Villages Dom. JM Boillot</i> , France '22	21	34		
<b>CHARDONNAY</b> <i>Alma Rosa, Santa Rita Hills</i> , California, '22	19	29		
<b>PINOT GRIGIO</b> <i>Kettmeir</i> , Trentino-Alto Adige / Südtirol, Italy '23	13	21		
<b>RIESLING</b> <i>Maximin Grünhaus Monopole</i> , Mosel, Germany, '18	15	24		
<b>VOUVRAY</b> <i>Domaine Pichot</i> , Loire Valley, France, '22	14	21		
<b>SANCERRE</b> <i>Domaine Delaporte</i> , France '23	26	39		
<b>SAUVIGNON BLANC</b> <i>Peregrine</i> , New Zealand '23	16	26		

## ROSÉ

<b>ROSÉ</b> <i>Domaine de Leos</i> , Provence, France, '24	5oz	8oz	12	19
<b>ROSÉ</b> <i>Poggione Brancato Sangiovese Rose</i> , Tuscany, Italy, '22	13	20		

## REDS

<b>CAB SAUVIGNON</b> <i>Turning Point</i> , Alexander Valley, California '21	5oz	8oz	27	44
<b>CAB SAUVIGNON</b> <i>Raymond Sommelier Sélection</i> , California '22	14	22		
<b>CAB SAUVIGNON</b> <i>Duckhorn</i> , Napa, California, '21	25	39		
<b>CAB SAUVIGNON</b> <i>Robert Mondavi</i> , Napa, California, '22 (LIMITED SUPPLY!)	25	39		
<b>MERLOT/CAB</b> <i>Saint-Emilion Grand Cru Chateau Armens</i> , France '20	23	36		
<b>ZINFANDEL</b> <i>Juvenile</i> , Turley Wine Cellars, California '23	18	29		
<b>MALBEC</b> <i>Maal 'Bautiful'</i> , Mendoza, Argentina '23	12	19		
<b>MERLOT</b> <i>Quattro Theory</i> , Napa, California '22	16	26		
<b>PINOT NOIR</b> <i>Vincent Girardin Cuvée</i> , Saint-Vincent, France '21	23	35		
<b>PINOT NOIR</b> <i>Calera</i> , California '22	14	19		
<b>RED BLEND</b> <i>Prisoner</i> , Napa, California '21	20	30		
<b>RED BLEND</b> <i>Il Fauno di Arcanum</i> , Toscana, Tuscany, Italy '21	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