

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. 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, 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 Bacon 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, Castelvetrano 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)		

Wine by the Glass

BUBBLES			
CHAMPAGNE	Delamotte Brut, France, NV	6oz	36
CHAMPAGNE	Veuve Clicquot, Yellow Label Brut, NV	38	
CRÉMANT	Moillard Cremant Rosé Brut, Bourgogne, France, NV	20	
PROSECCO	Torresella, Italy, NV	13	
BLANC DE BLANC	Charles de Fère Cuvée Jean-Louis Brut, France, NV	12	
SPARKLING CHARDONNAY N/A	Pierre Chavin, France NV	10	
WHITES			
CHABLIS	Bouchard Aine & Fils Chablis, Burgandy, France, ’23	5oz	8oz
		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	Selbach-Oster Riesling Spatlese, Mosel, Germany, ’21	11	17
VOUVRAY	Domaine Pichot, Loire Valley, France, ’22	14	21
SANCERRE	Domaine Delaporte, France ’23	26	39
SAUVIGNON BLANC	Peregrine, New Zealand ’23	16	26

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.

ROSÉ			
		5oz	8oz
ROSÉ	Domaine de Leos, Provence, France, ’24	12	19
ROSÉ	Poggione Brancato Sangiovese Rose, Tuscany, Italy , ’22	13	20
REDS			
		5oz	8oz
CAB SAUVIGNON	Turning Point, Alexander Valley, California ’21	27	44
CAB SAUVIGNON	Raymond Sommelier Sélection, California ’22	14	22
CAB SAUVIGNON	Duckhorn, Napa, California, ’21	25	39
CAB SAUVIGNON	Robert Mondavi, Napa, California, ’22 (LIMITED SUPPLY!)	25	39
MERLOT/CAB	Saint-Emilion Grand Cru Chateau Armens, France ’20	23	36
ZINFANDEL	Juvenile, Turley Wine Cellars, California ’23	18	29
MALBEC	Maal ‘Biutiful’, Mendoza, Argentina ’23	12	19
MERLOT	Quattro Theory, Napa, California ’22	16	26
PINOT NOIR	Vincent Girardin Cuvée, 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

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 TX	
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 TX	
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 TX	
HEFEWEIZEN Del Valle, Texas ABV 5.2%, IBU 40 12	
HALLERTAU by Talyard Brewing Co, TX	
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	