

## Chilled Seafood\*

### Texas Coast Oysters

Pepper mignonette, Calabrian cocktail sauce, fresh horseradish (half dozen) 23

### Hamachi Crudo

Grapefruit emulsion, jalapeño, sesame seeds, cilantro 22

### Poached Jumbo Shrimp

Citrus gremolata, cocktail sauce 22

### Lobster Tail

7 spiced carrots, crushed pistachio, orange, Calabrian chili oil, basil 29

## Appetizers

### Crispy Okra

Southern fried, Old bay, Tabasco aioli 14

### Japanese A5 Wagyu Toast\*

Hokkaido prefecture NY strip, bacon jam, garlic chips 36

### Smoked Tartare\*

Beef tenderloin, bagna cauda emulsion, capers, quail egg, pecorino romano, rice chips 29

### Imperial Crabcake

Herb beurre blanc, pickled fennel, pea shoots 39

### Scallop Rockefeller

Spinach, bacon, comté cheese, chili panko 19

### Crispy Calamari

Thai chili sauce, cilantro, pickled veggies, jalapeños, toasted cashews 22

### Swedish Meatballs

Dry aged beef, pork, cognac pepper gravy, whipped potato, crispy shallots, black currant coulis 16

### Lobster Bisque

Cream sherry, Maine lobster, fennel, brioche croutons 22

### Warm Burrata

Yeast biscuits, roasted pepper jelly, olive oil, chive 14

### 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 18

### Miso Caesar

Romaine, chili toasted panko, radishes, aged gouda 16

### Beets

Crème fraîche ranch, blue cheese, apples, candied pecans, chives 16

## Wood Fired Steak\*

### PRIME STEAK

4 OZ CUTS

Filet 32

Bavette 19

NY American Wagyu 29

NY Japanese A5 Wagyu 99

8 OZ CUTS

Filet 59

Bavette 36

NY American Wagyu 55

NY Australian Wagyu 69

### SIGNATURE CUTS

Filet 12oz 79

Ribeye 14oz 72

Dry-Aged Ribeye 12oz 72

NY Strip 16oz 69

Denver 10oz 39

### BONE-IN CUTS

Cowboy Ribeye 40oz 149

Kansas City Strip, Bone in 18oz 79

Dry-Aged Bone in Ribeye 20oz 89

### WAGYU TASTING

Japanese  
Snow Wagyu,  
Hokkaido Prefecture  
Full blood wagyu

American  
Mishima,  
Northwest USA  
Black wagyu &  
Black Angus cross

Australian  
Black Opal,  
Tasmania  
Full blood wagyu &  
Black Angus cross

4oz of each 159

### Enhancements

Crab Cake & Bearnaise 38 ♦ Surf & Turf Lobster Tail 49  
Bacon Jam & Roquefort Blue Cheese 6 ♦ Grilled Shrimp 14

### Sauces

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

## Ocean

### Branzino

Gnocchi, artichokes, trumpet mushroom, dry vermouth sauce, pea shoots 42

### Miso Baked Chilean Seabass

Creamy sesame rice, baby bok choy, dashi ponzu, sesame chili oil 65

### Hokkaido Scallops

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

### Salmon\*

Maple brined, smoked tomato coulis, bacon risotto, broccolini 32

## Land

### Short Rib Ravioli

Bordelaise sauce, Roquefort espuma, pickled onions, fine herbs 25

### Spring Mafaldine Pasta

Genovese pesto, artichokes, burrata, tosted hazelnuts 19

### Griddle Cheeseburger\*

Twin patties, caramelized onions, hot sauce mayo, brioche bun 22

### 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 39

### Char-Grilled Chicken

Charcoal roasted, Piri Piri marinade, garden herbs salad, chimichurri, french fries 29

## 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

**Baked Potato** Bacon, crème fraîche ranch, comté cheese 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

# Tonics

## Spanish Gin & Tonic

Zephyr gin, grapefruit–pink peppercorn cordial, Q Tonic water 16

## Cucumber Limeade Gin & Tonic

Hendrick’s gin, house cucumber limeade, Q Tonic water 18

## Lavender Elderflower Vodka Tonic

Nikka Coffey vodka, lavender–elderflower cordial, Q Tonic water 19

## Roasted Pineapple & Cardamom Gin & Tonic

The Botanist gin, roasted pineapple & cardamom elixir, pressed lime, saline, Q Tonic water 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)

# Wine by the Glass

## BUBBLES

- CHAMPAGNE** *Delamotte Brut*, France, NV 36
- CHAMPAGNE** *Veuve Clicquot*, Yellow Label Brut, NV 38
- CRÉMANT** *Moillard Cremant Rosé Brut*, Bourgogne, 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

- 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, '22 19 29
- PINOT GRIGIO** *Kettmeir*, Trentino–Alto Adige / Südtirol, Italy '23 13 21
- RIESLING** *Kessler 'R' Riesling*, Rheingau, Germany, '23 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

## ROSÉ

- ROSÉ** *Domaine de Leos*, Provence, France, '24 5oz 8oz 12 19
- ROSÉ** *Poggione Brancato Sangiovese Rose*, Tuscany, Italy, '22 13 20

## REDS

- CAB SAUVIGNON** *Turning Point*, Alexander Valley, California '21 5oz 8oz 16 25
- 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** *Domaine Faiveley Bourgogne Rouge*, Burgundy, France, '23 24 39
- 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

# Cocktails

## Frozen Watermelon Margarita

Silver tequila, watermelon liqueur, watermelon juice, pressed lime, agave nectar, Tajín rim 17

## 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

## Frozen Strawberry Margarita

Gold tequila, triple sec, lemon, strawberry purée, sugar rim 14

## Emerald Margarita

El Tequileño blanco & reposado tequila, Cointreau, Luxardo Del Santo, organic agave, lime 19

## French 77! <sup>F</sup>

Housemade limoncello, Pama pomegranate liqueur, Moillard Crémant Rosé Brut 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

## 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

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.

# Zero Proof

## Indigo 75

Empress Indigo, pressed lemon, cane syrup, sparkling 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 <sup>TX</sup>  
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 <sup>TX</sup>  
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 <sup>TX</sup>  
HEFEWEIZEN | Del Valle, Texas | ABV 5.2%, IBU 40 | 12

## HALLERTAU

by Talyard Brewing Co, <sup>TX</sup>  
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