

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 36

Bavette 21

NY American Wagyu 39

NY Japanese A5 Wagyu 99

8 OZ CUTS

Filet 69

Bavette 39

NY American Wagyu 69

NY Australian Wagyu 79

SIGNATURE CUTS

Filet 12oz 89

Ribeye 14oz 72

Dry-Aged Ribeye 12oz 79

NY Strip 16oz 79

Denver 10oz 42

BONE-IN CUTS

Cowboy Ribeye 40oz MP

Kansas City Strip, Bone in 18oz 89

Dry-Aged Bone in Ribeye 20oz 99

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

*Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness.
V. 06/04/26

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 <i>Delamotte Brut</i> , France, NV	36
CHAMPAGNE <i>Veuve Clicquot</i> , Yellow Label Brut, NV	38
CRÉMANT <i>Moillard Cremant Rosé Brut</i> , Bourgogne, France, NV	20
PROSECCO <i>Torresella</i> , Italy, NV	13
SPARKLING <i>Charles de Fere Reserve Blanc to Blac Brut</i> , France, NV	12
SPARKLING CHARDONNAY N/A <i>Pierre Chavin</i> , France NV	10

WHITES

CHABLIS <i>Bouchard Aine & Fils Chablis</i> , Burgandy, France, '23	5oz	8oz	14	25
CHARDONNAY <i>Macon-Villages Dom. JM Boillot</i> , France '22	21	34		
CHARDONNAY <i>Alma Rosa, Santa Rita Hills</i> , California, '22	19	29		
PINOT GRIGIO <i>Kettmeir</i> , Trentino–Alto Adige / Südtirol, Italy '23	13	21		
RIESLING <i>Kessler 'R' Riesling</i> , Rheingau, Germany, '23	11	17		
VOUVRAY <i>Domaine Pichot</i> , Loire Valley, France, '22	14	21		
SANCERRE <i>Domaine Delaporte</i> , France '23	26	39		
SAUVIGNON BLANC <i>Peregrine</i> , New Zealand '23	16	26		

6oz	ROSE	5oz	8oz
36	ROSÉ <i>Domaine de Leos</i> , Provence, France, '24	12	19
38	ROSÉ <i>Poggione Brancato Sangiovese Rose</i> , Tuscany, Italy, '22	13	20
	REDS	5oz	8oz
	CAB SAUVIGNON <i>Turning Point</i> , Alexander Valley, California '21	16	25
	CAB SAUVIGNON <i>Raymond Sommelier Sélection</i> , California '22	14	22
	CAB SAUVIGNON <i>Duckhorn</i> , Napa, California, '21	25	39
	CAB SAUVIGNON <i>Robert Mondavi</i> , Napa, California, '22 (LIMITED SUPPLY!)	25	39
	MERLOT/CAB <i>Saint-Emilion Grand Cru Chateau Armens</i> , France '20	23	36
	ZINFANDEL <i>Juvenile</i> , Turley Wine Cellars, California '23	18	29
	MALBEC <i>Maal 'Biutiful'</i> , Mendoza, Argentina '23	12	19
	MERLOT <i>Quattro Theory</i> , Napa, California '22	16	26
	PINOT NOIR <i>Domaine Faiveley Bourgogne Rouge</i> , Burgundy, France, '23	24	39
	PINOT NOIR <i>Calera</i> , California '22	14	19
	RED BLEND <i>Prisoner</i> , Napa, California '21	20	30
	RED BLEND <i>Il Fauno di Arcanum</i> , Toscana, Tuscany, Italy '21	19	27

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.

Cocktails

Frozen Watermelon Margarita

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

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

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! **F**

Housemade limoncello, Pama pomegranate liqueur, Moillard Crémant Rosé Brut 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

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

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 🇺🇸
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