

Appetizers

Crispy Okra

Southern fried, Old bay, Tabasco aioli 16

Tennessee Hot Texas Quail

Crème fraiche ranch 24

Imperial Crabcake

Herb beurre blanc, pickled fennel, pea shoots 38

Crispy Calamari

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

Soup de Jour

Chef's seasonal preparation

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

Harvest Chicken Cobb

Romaine, bacon, Roquefort blue cheese, dried cherries, avocado, apple, walnuts, creamy cider dressing 27

Steak Salad

Sirloin, spinach, cucumber, grapes, candied pecan, blueberry balsamic dressing, pecorino 35

Beets

Whipped feta. Teardrop peppers, orange essence, apples, pistachios, chives, pecorino 17

Handhelds

Served with Fielding's fries

Griddle Burger*

Twin patties, caramelized onions, hot sauce mayo, brioche bun 24

Umami Burger

Wagyu patty, miso aioli, mushroom, Grana Padano, pickled veggies, brioche bun 29

Chicken Taleggio Melt

Chicken, bacon, onion jam, spinach, Taleggio, brioche 25

Colossal Club

Smoked turkey breast, bacon, lettuce, tomato, onion, truffle aioli, brioche 22

Steak*

PRIME STEAK

Filet 10oz 79

Ribeye 14oz 76

NY Strip 16oz 76

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

Sauces

Green Peppercorn 3 ♦ Chimichurri 3 ♦ F1 sauce 3 ♦ Bearnaise 3
Fresh horseradish cream 3

Enhancements

Truffle Butter 4 ♦ Crab Cake & Bearnaise 32 ♦ Surf & Turf Lobster Tail 49
Bacon Jam & Roquefort Blue Cheese 6 ♦ Grilled Shrimp 14

Sides

Butter Whipped Potatoes Fleur de sel 14

Cheddar Mashed Potatoes Bacon, crème fraiche, scallions 16

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

Pomme Frites Old bay seasoning 12

Truffle Parmesan Fries 16

Dashi Broccoli Hazelnuts 16

Spinach Brown butter, lemon zest, Grana Padano 14

Creamed Spinach 16

Cremini Mushroom Brown butter & miso 16

Brocolini Olive oil 18

Onion Rings Cornflake crust, crème fraiche ranch 14

Brussels Sprouts Bacon jam, pickled red onions, Parmesean 16

Plates

Salmon Bowl*

Hand rolled couscous, edamame, spinach, mushroom, cucumber, avocado, radishes, cashews, dashi ponzu 29

Branzino

Dry vermouth sauce, gnocchi, artichokes, trumpet mushroom, pea shoots 47

Hokkaido Scallops

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

Shrimp Alfredo

Fettucini, Calabrian pepper alfredo, spinach, parsley, Pecorino Romano 29

Steak Frites*

Au poivre sauce, fries. Bavette sirloin 8oz 35 | Filet 6oz 58

Sesame Beef & Broccoli

Shoyu sirloin, jasmine rice, charred broccoli, dashi glaze, cilantro, pickled veggies 29

Veal Osso Bucco Ragu

Mafaldine pasta, saffron cream, garlic parmesan breadcrumbs 49

Kurobuta Pork Chop*

14oz. Flame grilled, apple mostarda, pomme puree, roasted garlic jus 42

Half Chicken

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

Dessert

Banana Foster

Belgian waffle, Chantilly, vanilla gelato 24

Croissant Bread Pudding

Ivory chocolate sauce, rum raisin gelato 17

Tiramisu

Almond sponge, whipped mascarpone, espresso, amaretto, cocoa, wafers 17

Texas Chocolate Sheet Cake

Butterscotch pecans, bourbon sauce, white pearls, chantilly 17

Gelato Coupe

Two scoops, chantilly, chocolate chip cookie 12

Flavors: Vanilla | Pistachio | Hazelnut

Raspberry sorbet | Rum raisin

*Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness.
V. 01/27/26

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	6oz	
CHAMPAGNE Delamotte Brut, France, NV	36	
CHAMPAGNE Veuve Clicquot, Yellow Label Brut, NV	38	
CRÉMANT JCB N° 69 Rosé Brut, Burgundy, 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	5oz	8oz
CHARDONNAY 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 Maximin Grünhaus Monopole, Mosel, Germany, '18	15	24
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 Faust, Napa Valley, California '23	16	25
CAB SAUVIGNON Raymond Sommelier Sélection, California '22	14	22
CAB SAUVIGNON Duckhorn, Some Place, '21	25	39
MERLOT/CAB Saint-Emilion Grand Cru Chateau Armens, France '20	19	36
ZINFANDEL Juvenile, Turley Wine Cellars, California '20	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		