

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

Steak Salad

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

Beets

Crème fraîche ranch, blue cheese, apples, candied pecans, chives 17

Handhelds

Served with Fielding's fries

Griddle Cheeseburger*

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 toast 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 ♦ Truffle Butter 4

Enhancements

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

Sides

Lobster 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

Onion Rings Cornflake crust, crème fraîche ranch 14

Truffle Parmesan Fries 16

Dashi Broccoli Hazelnuts 16

Spinach Brown butter, lemon zest, Grana Padano 14

Creamed Spinach 16

Cremeni Mushroom Brown butter & miso 16

Broccolini Olive oil 18

Brussels Sprouts Bacon jam, pickled red onions, Parmesan 16

Plates

Salmon Bowl*

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

Branzino

Gnocchi, artichokes, trumpet mushroom, dry vermouth sauce, 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*

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

Bananas Foster

Belgian waffle, Chantilly, vanilla gelato 24

Croissant Bread Pudding F

Ivory chocolate sauce, rum raisin gelato 17

Tiramisu

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

Texas Chocolate Sheet Cake F

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. 03/21/26 F Fielding's Favorite

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, Bourgone, 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
CHARDONNAY	Macon-Villages Dom. JM Boillot, France ’22	14	25
CHARDONNAY	Alma Rosa, Santa Rita Hills, California, ’22	21	34
PINOT GRIGIO	Kettmeir, Trentino-Alto Adige / Südtirol, Italy ’23	19	29
RIESLING	Selbach-Oster Riesling Spatlese, Mosel, Germany, ’21	13	21
VOUVRAY	Domaine Pichot, Loire Valley, France, ’22	11	17
SANCERRE	Domaine Delaporte, France ’23	14	21
SAUVIGNON BLANC	Peregrine, New Zealand ’23	26	39
		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.

ROSE			
	6oz	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			