

Appetizers

Crispy Okra

Southern fried, Old bay, Tabasco aioli 16

Imperial Crabcake

Herb beurre blanc, pickled fennel, pea shoots 39

Crispy Calamari

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

Soup de Jour

Chef's seasonal preparation AQ

Add on
Chicken 12
Shrimp 14
Salmon* 20

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

Harvest Chicken Cobb

Romaine, egg, bacon, Roquefort blue cheese, dried cherries, avocado, apple, walnuts, creamy cider dressing 26

Steak Salad

Sirloin, spinach, cucumber, grapes, candied pecan, blueberry balsamic vinaigrette, pecorino 29

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 19

Umami Burger

Wagyu patty, miso aioli, mushroom, Grana Padano, pickled veggies, brioche bun 25

Chicken Taleggio Melt

Chicken, bacon, onion jam, spinach, Taleggio, brioche 18

Colossal Club

Smoked turkey breast, bacon, lettuce, tomato, onion, truffle aioli, brioche toast 26

Steak*

PRIME STEAK

4 OZ CUTS

Filet 28

Bavette 19

NY American Wagyu 29

8 OZ CUTS

Filet 55

Bavette 36

NY American Wagyu 55

NY Australian Wagyu 69

SIGNATURE CUTS

Filet 12oz 79

Ribeye 14oz 69

Dry-Aged Ribeye 12oz 72

NY Strip 16oz 69

Denver 10oz 39

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

Sides

Lobster Mac & Cheese Gnocchetti 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

Baked Potato Bacon, crème fraîche ranch, comté cheese 14

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

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 42

Hokkaido Scallops

Taleggio creamed corn, beurre blanc, herbs, toasted panko 29

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 22

Short Rib Ravioli

Bordelaise sauce, Roquefort espuma, pickled onions, fine herbs 22

Spring Mafaldine Pasta

Genovese pesto, artichokes, burrata, tosted hazelnuts 17

Kurobuta Pork Chop*

Flame grilled, apple mostarda, pomme puree, roasted garlic jus 37

Half Chicken

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

Dessert

Bananas Foster

Belgian waffle, Chantilly, vanilla gelato 26

Croissant Bread Pudding F

Ivory chocolate sauce, rum raisin gelato 16

Peach Cobbler

Almond streusel, caramel sea salt, vanilla gelato 16

Texas Chocolate Sheet Cake F

Butterscotch pecans, bourbon sauce, white pearls, chantilly 16

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. 04/02/26 F Fielding's Favorite

Tonics

Spanish Gin & Tonic

Zephyr gin, grapefruit–pink peppercorn cordial, Q Indian tonic 16

Hendrick's Cucumber Limeade Gin & Tonic

Hendrick's gin, house cucumber limeade, Q Indian tonic 18

Lavender Elderflower Vodka Tonic

Haku vodka, lavender–elderflower cordial, Q Indian tonic 19

Roasted Pineapple & Cardamom Gin & Tonic

The Botanist gin, roasted pineapple & cardamom elixir, pressed lime, Q Indian tonic 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	6oz	36
CHAMPAGNE <i>Veuve Clicquot</i> , Yellow Label Brut, NV	6oz	38
CRÉMANT <i>Moillard Cremant Rosé Brut</i> , Bourgogne, France, NV	6oz	20
PROSECCO <i>Torresella</i> , Italy, NV	6oz	13
SPARKLING <i>Charles de Fere Reserve Blanc to Blac Brut</i> , France, NV	6oz	12
SPARKLING CHARDONNAY N/A <i>Pierre Chavin</i> , France NV	6oz	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	5oz	8oz	21	34
CHARDONNAY <i>Alma Rosa, Santa Rita Hills</i> , California, '22	5oz	8oz	19	29
PINOT GRIGIO <i>Kettmeir</i> , Trentino–Alto Adige / Südtirol, Italy '23	5oz	8oz	13	21
RIESLING <i>Kessler 'R' Riesling</i> , Rheingau, Germany, '23	5oz	8oz	11	17
VOUVRAY <i>Domaine Pichot</i> , Loire Valley, France, '22	5oz	8oz	14	21
SANCERRE <i>Domaine Delaporte</i> , France '23	5oz	8oz	26	39
SAUVIGNON BLANC <i>Peregrine</i> , New Zealand '23	5oz	8oz	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

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 ^F Fielding's Favorite.

ROSÉ

ROSÉ <i>Domaine de Leos</i> , Provence, France, '24	5oz	8oz	12	19
ROSÉ <i>Poggione Brancato Sangiovese Rose</i> , Tuscany, Italy, '22	5oz	8oz	13	20

REDS

CAB SAUVIGNON <i>Turning Point</i> , Alexander Valley, California '21	5oz	8oz	27	44
CAB SAUVIGNON <i>Raymond Sommelier Sélection</i> , California '22	5oz	8oz	14	22
CAB SAUVIGNON <i>Duckhorn</i> , Napa, California, '21	5oz	8oz	25	39
CAB SAUVIGNON <i>Robert Mondavi</i> , Napa, California, '22 (LIMITED SUPPLY!)	5oz	8oz	25	39
MERLOT/CAB <i>Saint-Emilion Grand Cru Chateau Armens</i> , France '20	5oz	8oz	23	36
ZINFANDEL <i>Juvenile</i> , Turley Wine Cellars, California '23	5oz	8oz	18	29
MALBEC <i>Maal 'Biutiful'</i> , Mendoza, Argentina '23	5oz	8oz	12	19
MERLOT <i>Quattro Theory</i> , Napa, California '22	5oz	8oz	16	26
PINOT NOIR <i>Vincent Girardin Cuvée</i> , Saint-Vincent, France '21	5oz	8oz	23	35
PINOT NOIR <i>Calera</i> , California '22	5oz	8oz	14	19
RED BLEND <i>Prisoner</i> , Napa, California '21	5oz	8oz	20	30
RED BLEND <i>Il Fauno di Arcanum</i> , Toscana, Tuscany, Italy '21	5oz	8oz	19	27

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 ^{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