

LUNCH

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

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 32

Bavette 19

NY American Wagyu 29

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

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 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

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. 04/23/26 ^F Fielding's Favorite

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 ^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

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.

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