

## 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

### Brioche House Rolls

Cultured butter, raw honey 9

*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 36

Bavette 21

NY American Wagyu 39

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

### 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 fraiche, 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

**Broccoli** 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, toasted 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. 06/04/26 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

<b>CHAMPAGNE</b> <i>Delamotte Brut</i> , France, NV	6oz	36
<b>CHAMPAGNE</b> <i>Veuve Clicquot</i> , Yellow Label Brut, NV	6oz	38
<b>CRÉMANT</b> <i>Moillard Cremant Rosé Brut</i> , Bourgogne, France, NV	6oz	20
<b>PROSECCO</b> <i>Torresella</i> , Italy, NV	6oz	13
<b>SPARKLING</b> <i>Charles de Fere Reserve Blanc to Blac Brut</i> , France, NV	6oz	12
<b>SPARKLING CHARDONNAY N/A</b> <i>Pierre Chavin</i> , France NV	6oz	10

## WHITES

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

# Cocktails

## Frozen Watermelon Margarita

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

## Roasted Hazelnut Old Fashioned <sup>F</sup>

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 Tequilaño blanco & reposado tequila, Cointreau, Luxardo Del Santo, organic agave, lime 19

## French 77! <sup>F</sup>

Housemade limoncello, Pama pomegranate liqueur, Moillard Crémant Rosé Brut 16

## Fielding's Modern Aviation <sup>F</sup>

Empress Gin, Maraschino liqueur, Crème de Violette, pressed lemon 18

## Charred Paloma

El Tequilaño 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. <sup>F</sup> Fielding's Favorite.

## ROSÉ

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

## REDS

<b>CAB SAUVIGNON</b> <i>Turning Point</i> , Alexander Valley, California '21	5oz	8oz	16	25
<b>CAB SAUVIGNON</b> <i>Raymond Sommelier Sélection</i> , California '22	5oz	8oz	14	22
<b>CAB SAUVIGNON</b> <i>Duckhorn</i> , Napa, California, '21	5oz	8oz	25	39
<b>CAB SAUVIGNON</b> <i>Robert Mondavi</i> , Napa, California, '22 (LIMITED SUPPLY!)	5oz	8oz	25	39
<b>MERLOT/CAB</b> <i>Saint-Emilion Grand Cru Chateau Armens</i> , France '20	5oz	8oz	23	36
<b>ZINFANDEL</b> <i>Juvenile</i> , Turley Wine Cellars, California '23	5oz	8oz	18	29
<b>MALBEC</b> <i>Maal 'Biutiful'</i> , Mendoza, Argentina '23	5oz	8oz	12	19
<b>MERLOT</b> <i>Quattro Theory</i> , Napa, California '22	5oz	8oz	16	26
<b>PINOT NOIR</b> <i>Domaine Faiveley Bourgogne Rouge</i> , Burgundy, France, '23	5oz	8oz	24	39
<b>PINOT NOIR</b> <i>Calera</i> , California '22	5oz	8oz	14	19
<b>RED BLEND</b> <i>Prisoner</i> , Napa, California '21	5oz	8oz	20	30
<b>RED BLEND</b> <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 🇹🇽  
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