



APPETIZERS

FRENCH ONION SOUP baked with gruyère and parmesan cheeses	9.95
ROASTED MUSHROOM RAVIOLI portobello and shiitake mushrooms, porcini butter sauce	11.50
BAKED BRIE in puff pastry, candied walnuts and sliced gala apples	10.95
TENDERLOIN CARPACCIO* caper creole mustard sauce and red onion	14.50
SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce	13.95
WICKED CAJUN BARBECUE SHRIMP marinated with a flair of garlic and spices	14.95
SHRIMP COCKTAIL jumbo shrimp, chipotle horseradish cocktail sauce	15.95
BRAISED SHORT RIBS OF BEEF* cabernet butter sauce, fresh horseradish slaw	14.50
JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce	16.95
CHILLED SEAFOOD TOWER* for 2 or more lobster, shrimp, crab and seasonal selections with traditional accompaniments	Market

SMALL PLATES

SLICED FILET MIGNON* on shiitake risotto, chili oil, drizzled with porcini butter	19.95
JUMBO SHRIMP SCAMPI SKEWERS chimichurri dipping sauce, avocado citrus salad	16.95
NEW ZEALAND PETITE LAMB CHOPS* pistachio-mint pesto, "F17" sauce, polenta fries	20.50
SEARED AHI TUNA* on a fresh vegetable salad with spicy mustard sauce	16.50
NEW BEDFORD SCALLOPS* meyer lemon-honey glaze, baby carrots, green beans, asparagus	19.95
FILET MIGNON SKEWERS* gorgonzola-bacon fondue, mozzarella and sweet tomato salad	18.95
FLEMING'S LOBSTER TEMPURA soy-ginger dipping sauce, arugula, jicama and apple salad	23.50

SALADS

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions and croutons	8.50
THE WEDGE crisp iceberg lettuce, grape tomatoes, red onions and blue cheese	9.50
FRESH MOZZARELLA & SWEET TOMATO drizzled with balsamic vinegar, olive oil, fresh basil	9.50
CLASSIC CAESAR hearts of romaine, parmesan, croutons baked with whole grain mustard	8.95

SIDES

FLEMING'S POTATOES with cream, jalapeños and cheddar cheese	8.95
BAKED POTATO plain or loaded	7.95
MASHED POTATOES blue cheese, parmesan peppercorn or roasted garlic	7.95
HALF AND HALF double cut shoestring fries and our signature onion rings	9.50
CHIPOTLE CHEDDAR MACARONI & CHEESE	8.95
SAUTÉED MUSHROOMS	9.50
SAUTÉED or CREAMED SWEET CORN	8.50
SAUTÉED or CREAMED SPINACH	8.50
SAUTÉED FRENCH GREEN BEANS	8.95
GRILLED HIGH COUNTRY ASPARAGUS	9.50

Fleming's serves USDA aged Prime beef because nothing else compares. Only the top 2% of all beef is graded "prime" making our steaks the finest in quality and the ultimate in tenderness, texture and flavor. Each of our steaks is individually selected, seasoned with kosher salt and black pepper then broiled at 1600 degrees to your preferred temperature.

MAIN FILET MIGNON*	42.95
PETITE FILET MIGNON*	39.95
LITE FILET MIGNON* served with Fleming's potatoes	35.95
PRIME RIBEYE*	44.95
PRIME BONE-IN RIBEYE*	48.50
PRIME NEW YORK STRIP*	43.95

Fleming's NEW CLASSICS

PORCINI RUBBED FILET MIGNON* center cut, grilled asparagus spears, gorgonzola cream sauce	41.95
PEPPERCORN STEAK* prime new york strip, cracked black and white peppercorns, proprietary "F17" steak sauce on the side	43.95

COMPLIMENTARY SAUCES UPON REQUEST peppercorn • madeira • béarnaise • chimichurri

DOUBLE THICK PORK RIB CHOP* julienne of apples and jicama, apple cider and creole mustard glaze	32.95
DOUBLE BREAST OF CHICKEN baked in a white wine, mushroom, shallot and thyme sauce	29.50
STEAKHOUSE COBB SALAD* filet mignon or north atlantic lobster blue cheese, bacon, avocado, egg and tomato, tarragon ranch or red onion balsamic vinaigrette dressing	28.95

SEAFOOD

BARBECUE SCOTTISH SALMON FILLET* slow roasted mushroom salad, barbecue glaze	32.95
SHRIMP SCAMPI summer squash vermicelli, lemon-garlic butter sauce	28.50
ALASKAN KING CRAB LEGS with drawn butter	Market
NORTH ATLANTIC LOBSTER TAILS with drawn butter	Market

PRIME RIB DINNER* available on Sundays 37.95
served with a trio of sauces, includes your choice of The Wedge, Fleming's or Caesar salad, one side dish & dessert

DESSERT

CHEESECAKE classic new york style cheesecake on a graham cracker crust, served with blueberry sauce and white chocolate shavings	9.50
CHOCOLATE LAVA CAKE rich chocolate cake with a molten center of belgian chocolate, served with vanilla ice cream and chopped pistachios	10.95
CREME BRULEE creamy tahitian vanilla bean custard served with fresh seasonal berries	8.50
WALNUT TURTLE PIE homemade caramel, walnuts and chocolate baked in a chocolate pie crust	8.95
CARROT CAKE three layer cake with cream cheese frosting, drizzled with dark rum caramel	8.50
FRESH BERRIES & CHANTILLY CREAM seasonal berries, served with a side of housemade whipped cream	9.95
ICE CREAM & SORBETS	6.95

Before placing your order, please inform your Server if anyone in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.

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We offer Acqua Panna Natural Spring Water & San Pellegrino Natural Sparkling Water