



WHAT: *Fleming's Summer Prix Fixe Menu – Three Tantalizing Courses for \$39.95*

In celebration of summer, Fleming's Executive Chef Russell Skall has created an innovative 3-course dinner inspired by the vibrant flavors of the season. The new Summer Prix Fixe menu offers the choice of soup or salad, two entrées and a light but decadent dessert.

WHEN: **Available now through September 27, 2010**

WHERE: ***Fleming's Prime Steakhouse & Wine Bar***
Please visit FlemingsSteakhouse.com for your closest restaurant.

COST: \$39.95 per person (tax, gratuity, and suggested wines not included)

MENU: Choice of one of two entrées and the option of the Fleming's Spinach and Mushroom Salad or Summer Corn Chowder, and dessert.

To take the guesswork out of the dining experience, Director of Wine Marian Jansen op de Haar provides perfectly paired wine selections for each entree.

Beef Flemington: filet mignon with mushroom duxelle wrapped in puff pastry, Madeira sauce and roasted baby carrots
Suggested wine pairing: *Trefethen, Cabernet blend, Double T Napa Valley, 2006/2007*

Cedar Plank Broiled Barramundi: delicate white fish with roasted tomato beurre blanc on spinach mashed potatoes
Suggested wine pairing: *Sonoma-Cutrer, Chardonnay Sonoma Coast Russian River Ranches, 2007/2008*

Dessert: Key Lime Pie, with a graham cracker crust served with chantilly cream
Suggested wine pairing: *Inniskillin, Vidal Pearl Icewine Niagara Peninsula Canada, 2006/2007*

ABOUT

FLEMING'S: The nationally acclaimed ***Fleming's Prime Steakhouse & Wine Bar*** offers the best in steakhouse dining – prime meats and chops, fresh fish and poultry, generous salads and side orders—with a unique wine list known as the —Fleming's 100" that features 100 wines served by the glass. ***Fleming's*** is the recipient of numerous prestigious awards, including *Wine Enthusiast's* annual Awards of Distinction and *Wine Spectator's* annual Awards of Excellence.

NEWS

CONTACT: Stephanie Amberg, Vice President of Public Relations
813/282-1225 or stephanieamberg@flemingssteakhouse.com

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