

5 for \$6 'til 7

5 COCKTAILS

VINTAGE VODKA MARTINI, Smirnoff Vodka

CLEAR COSMO, Svedka Vodka

POMTINI, Smirnoff Vodka

TROPICAL MARTINI, Malibu Coconut Rum

*BIKINITINI, Svedka Clementine Vodka

5 WINES BY THE GLASS

SPARKLING, Cava Aria, Spain

CHARDONNAY, Canyon Road, California

MERLOT, Red Diamond, Washington

SHIRAZ Blend, Pillar Box, Australia

CABERNET Blend, Parés Baltà, Spain

5 APPETIZERS

TENDERLOIN CARPACCIO

SWEET CHILE CALAMARI

WICKED CAJUN BARBECUE SHRIMP

SEARED AHI TUNA

JUMBO SHRIMP COCKTAIL

FLEMING'S PRIME BURGER, Cheese and Bacon

*Each Selection \$6. Served Nightly Until 7 PM.***

***HEINEKEN LIGHT**, 2 for \$6

***99 Calories for Summer.**

** Hours and offerings subject to change in compliance with local or state liquor laws. Prices in effect from open to close in certain markets (IA, IL, LA, MO, NV, TX). Liquor-by-the-drink tax embedded for cocktail; liquor-by-the-drink and sales tax embedded for wine (TN). Due to local and/or state liquor laws, we are unable to offer alcoholic beverages on the "5 for \$6 'til 7" menu in IN, MA, NC, OK, RI, UT. In VA and CA, selling two or more drinks for the price of one is prohibited, so the beer selection will be offered at \$3 each.

At the L.A. LIVE location, "5-6-7" is served 4 to 6 pm 7 nights a week.



PRIME BURGER BAR

FLEMING'S PRIME BURGER

Cheddar Cheese, Peppered Bacon

SLICED FILET MIGNON BURGER

Sautéed Mushrooms, Béarnaise Sauce

JUMBO LUMP CRAB CAKE BURGER

Creamy Mustard Sauce

AHI TUNA BURGER

Soy Ginger Sauce

PORTOBELLO MUSHROOM BURGER

Sautéed Spinach, Creamy Goat Cheese

Served with a Mini Wedge and
Fleming's Signature Onion Rings

Consuming raw or undercooked meats, seafood and shellfish may increase your risk of foodborne illness. These items may contain raw or undercooked ingredients.

APPETIZERS

- FRENCH ONION SOUP** baked with swiss and parmesan cheeses
- ROASTED MUSHROOM RAVIOLI** portobello and shiitake mushrooms, porcini butter sauce
- LUMP CRAB LOUIS WRAPS** butter lettuce, avocado, bacon, egg, tomato, chives
- TENDERLOIN CARPACCIO**^o caper creole mustard sauce and red onion
- SWEET CHILE CALAMARI**^{*} lightly breaded and tossed with sweet chile sauce
- WICKED CAJUN BARBECUE SHRIMP** marinated with a flair of garlic and spices
- SHRIMP COCKTAIL** jumbo shrimp, chipotle horseradish cocktail sauce, fresh vegetable relish
- LOBSTER TEMPURA**^{*} red jalapeño pepper and soy-ginger sauces, served with tempura vegetables
- SEARED AHI TUNA**^o on a fresh vegetable salad with spicy mustard sauce
- JUMBO LUMP CRAB CAKES** roasted red pepper and lime butter sauce
- CHILLED SEAFOOD TOWER**^o for 2 or more
lobster, shrimp, crab and seasonal selections served with traditional accompaniments

SALADS

- THE WEDGE** crisp iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese
- FRESH MOZZARELLA & SWEET TOMATO** drizzled with balsamic vinegar, olive oil, fresh basil
- CLASSIC CAESAR**^{*} chopped hearts of romaine, fresh parmesan, croutons baked with whole grain mustard
- FLEMING'S SALAD** fresh seasonal greens, candied walnuts, dried cranberries, tomatoes and croutons

SIDES

- BAKED POTATO** with sour cream, butter, chives, bacon and cheddar cheese
- FLEMING'S POTATOES** our house specialty with cream, jalapeños and cheddar cheese
- MASHED POTATOES** blue cheese, parmesan peppercorn or roasted garlic
- HALF AND HALF**^{*} double-cut shoestring fries and onion rings
- CHIPOTLE CHEDDAR MACARONI & CHEESE**
- SAUTÉED OR CREAMED SWEET CORN**
- SAUTÉED OR CREAMED SPINACH**
- GRILLED HIGH COUNTRY ASPARAGUS** seasoned with olive oil, butter, salt and pepper
- SAUTÉED MUSHROOMS** fresh button and portobello sautéed in butter with whole garlic
- ROASTED BABY CARROTS** tossed with golden raisins and toasted california mission almonds
- SAUTÉED FRENCH GREEN BEANS** shiitake mushrooms, porcini essence

We offer Aqua Panna Natural Spring Water and San Pellegrino Natural Sparkling Water in full and half liters.

^{*}These items have been prepared using peanut oil. Please consult your Server if you have any dietary concerns.

^oConsuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.

Fleming's serves the finest in USDA Prime beef: corn-fed, aged up to four weeks for flavor and texture, and broiled at 1600 degrees to seal in all the juices and flavor. All our steaks are seasoned with kosher salt and black pepper; finished with a touch of butter and freshly chopped parsley. Peppercorn, Madeira and Béarnaise sauces are served with all steaks upon request.

MAIN FILET MIGNON°

PETITE FILET MIGNON°

LITE FILET MIGNON° served with Fleming's potatoes

PRIME RIBEYE°

PRIME BONE-IN RIBEYE°

PRIME NEW YORK STRIP°

Fleming's NEW CLASSICS

PORCINI RUBBED FILET MIGNON° center cut, grilled high country asparagus spears, gorgonzola cream sauce

PEPPERCORN STEAK° prime new york strip, cracked black and white peppercorns, proprietary "F17" steak sauce on the side

NAGLE VEAL CHOP° broiled to perfection, béarnaise sauce

NEW ZEALAND LAMB CHOPS° three double thick chops broiled, champagne mint sauce

DOUBLE THICK PORK RIB CHOP° julienne of apples and jicama, apple cider and creole mustard glaze

DOUBLE BREAST OF CHICKEN° baked in a white wine, mushroom, shallot and thyme sauce

SEAFOOD

TILLAMOOK BAY PETRALE SOLE crab beignets, lemon butter sauce

BARBECUE SCOTTISH SALMON FILLET° three mushroom salad, barbecue glaze

TUNA MIGNON° seared rare with poppy seed au poivre and tomato sherry vinaigrette

SEARED NEW BEDFORD SCALLOPS° puff pastry with sautéed fresh vegetables, lobster cream sauce

SALMON NICOISE SALAD° broiled salmon fillet, roasted yukon potatoes, french green beans, truffled deviled eggs, roasted sweet baby peppers, lemon-balsamic vinaigrette

AUSTRALIAN LOBSTER TAILS with drawn butter

ALASKAN KING CRAB LEGS with drawn butter

PRIME RIB DINNER° AVAILABLE ON SUNDAYS

Prime rib served with a trio of sauces. Includes your choice of The Wedge, Fleming's or Caesar salad, one side dish and dessert.

DESSERTS

CHEESECAKE New York style cheesecake with a graham cracker crust, blueberry sauce and white chocolate shavings

CHOCOLATE LAVA CAKE rich chocolate cake with a molten chocolate center, vanilla ice cream and chopped pistachios

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE homemade caramel, walnuts and chocolate baked in a chocolate pie crust

FROZEN LEMON GINGERSNAP PIE frozen custard with vanilla and fresh ginger, raspberry lemon foam sauce

FRESH BERRIES & CHANTILLY CREAM

ICE CREAM & SORBETS