

## 5 FOR 6 'TIL 7

### 5 COCKTAILS

WHITE COSMO, Ketel One Vodka  
APPLETINI, Grey Goose Vodka  
FLEMING'S CLASSIC, Ketel One Vodka  
MARGATINI, Gran Centenario Anejo Tequila  
TROPICAL MARTINI, Malibu Coconut Rum

### 5 WINES BY THE GLASS\*

PINOT GRIGIO, Redbank, Australia  
CHARDONNAY, Glen Carlou, South Africa  
PINOT NOIR, Mark West, California  
PETITE SIRAH, Vinum, California  
CABERNET SAUVIGNON, 14 Hands, Washington

### 5 APPETIZERS

TENDERLOIN CARPACCIO, Creole Mustard Sauce  
SWEET CHILI CALAMARI  
WICKED CAJUN BARBECUE SHRIMP  
SEARED AHI TUNA, Spicy Mustard Sauce  
JUMBO LUMP CRAB CAKES, Red Pepper Sauce

**NEW FLEMING'S PRIME BURGER**, Cheese & Bacon

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

Available 7 nights a week at all Fleming's except where prohibited by law.  
Hours and offerings subject to change in compliance with local or state liquor laws.

\* Radnor location will be serving Chardonnay from St. Clement, California  
and Cabernet Sauvignon from Avalon, California in place of the wines listed.

## 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 gruyère, swiss and parmesan cheeses
- TENDERLOIN CARPACCIO**° caper creole mustard sauce and red onion
- SWEET CHILI CALAMARI**\* lightly breaded and tossed with sweet chili sauce
- WICKED CAJUN BARBECUE SHRIMP** marinated with a flair of garlic and spices
- SHRIMP COCKTAIL** jumbo shrimp served with chipotle horseradish cocktail sauce, vegetable relish
- SEARED AHI TUNA**° on a fresh vegetable salad with spicy mustard sauce
- JUMBO LUMP CRAB CAKES** roasted red pepper and lime butter sauce
- LOBSTER TEMPURA**\* red jalapeño pepper and soy-ginger sauces, served with tempura vegetables
- CHILLED SEAFOOD TOWER**° 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** 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
- DOUBLE-CUT SHOESTRING POTATOES**\* seasoned with salt and pepper
- ONION RINGS**\* smoked jalapeño aioli
- HALF AND HALF**\* double-cut shoestring fries and onion rings
- CHIPOTLE CHEDDAR MACARONI & CHEESE**
- SAUTÉED SWEET CORN** shallots, chives, butter
- SAUTÉED OR CREAMED SPINACH**
- GRILLED ASPARAGUS** seasoned with olive oil, butter, salt and pepper
- SUGAR SNAP PEAS** with carrots and red onions, soy chili glaze
- SAUTÉED MUSHROOMS** fresh button and portobello sautéed in butter with whole garlic

## PRIME RIB DINNER° AVAILABLE ON SUNDAYS

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

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



Fleming's serves the finest in USDA Prime beef: corn-fed, aged up to four weeks for flavor and texture, then 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. RARE — red, cool center, MED RARE — red, warm center, MED — pink center, MED-WELL — slightly pink center, WELL — cooked throughout

**PETITE FILET MIGNON°**

**MAIN FILET MIGNON°**

**PRIME RIBEYE°**

**PRIME BONE-IN RIBEYE°**

**PRIME NEW YORK STRIP°**

peppercorn, madeira and béarnaise sauces are served with all steaks upon request

**VEAL CHOP°** 14 oz. broiled to perfection with béarnaise sauce

**AUSTRALIAN LAMB CHOPS°** 3 double thick chops broiled, champagne mint sauce

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

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

#### **SMALLER PORTIONS OF FLEMING'S CLASSICS**

**FILET MIGNON°** served with Fleming's potatoes

**AUSTRALIAN LAMB CHOPS°** served with roasted plum tomatoes

**TUNA MIGNON°** served with grilled asparagus

#### **SEAFOOD**

**BARBECUE SCOTTISH SALMON FILLET°** three mushroom salad, barbecue glaze

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

**SEARED SCALLOPS°** lobster cream sauce, puff pastry filled with sautéed fresh vegetables

**AUSTRALIAN LOBSTER TAILS** with drawn butter

**ALASKAN KING CRAB LEGS** with drawn butter

#### **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**

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

°Consuming 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.