

5 for 6 'til 7

5 COCKTAILS

VINTAGE VODKA MARTINI, Smirnoff Vodka

CLEAR COSMO, Svedka Vodka

POMTINI, Smirnoff Vodka

TROPICAL MARTINI, Malibu Coconut Rum

BRANDY SIDECAR, E.J. Gallo Brandy

5 WINES BY THE GLASS

SPARKLING, Cava Aria, Spain

CHARDONNAY, Canyon Road, California

MERLOT, Red Diamond, Washington

SHIRAZ Blend, Pillar Box, Australia

CABERNET Blend, 14 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.

NEW STELLA ARTOIS LAGER, 2 for \$6

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, NE, 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.

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

NEW ZEALAND 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

NEW ZEALAND 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.

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