

5 FOR 6 'TIL 7

5 COCKTAILS

WHITE COSMO, Ketel One Vodka
APPLETINI, Grey Goose Vodka
BASIL LEMON DROP, Ciroc Vodka
FLEMING'S MOJITO, Bacardi Limon Rum
DIAMOND RITA, Herradura Silver Tequila

5 WINES BY THE GLASS

CHARDONNAY, Solaire by Robert Mondavi
PINOT GRIGIO, Luna Freakout Blend, Napa Valley
PINOT NOIR, Cartlidge & Browne, California
MERLOT, Red Diamond, Washington
CABERNET SAUVIGNON, Five Rivers, Paso Robles

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

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



BAR MENU

CHEF'S ARTISAN CHEESE PLATE

an assortment of artisanal cheeses, whole grain mustard and marinated olives

CHILLED SEAFOOD TOWER*

maine lobster tail, Alaskan king crab legs, jumbo shrimp, jumbo lump blue crab, traditional accompaniments prepared for two people, or for four.

TENDERLOIN STEAK SANDWICH*

black pepper rubbed Filet Mignon and soy glazed vegetables, grilled and served on a toasted sourdough baguette

CRAB STUFFED MUSHROOMS

jumbo lump crab baked in large mushroom caps topped with béarnaise sauce

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 hand-cut daily 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.

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

TUSCAN VEAL CHOP° lightly breaded, grape tomatoes, basil

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

LIGHT ENTREES 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

LOBSTER EN FUEGO generous chunks of lobster, sriracha chile-soy sauce, orzo

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, served with blueberry sauce and white chocolate shavings

CHOCOLATE LAVA CAKE rich chocolate cake with a molten chocolate center, served with 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

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.