Fleming's
PRIME STEAKHOUSE & WINE BAR

Holiday EVENTS

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM

Elegant DINNER

CHEF'S BREAD COURSE seasonal spreads 600 cal

RECEPTION *served upon arrival*

CRAB CAKE BITES
roasted red pepper-lime aioli 2740 cal

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 1100 cal

APPETIZER

CHILLED SHELLFISH TOWER*
north atlantic lobster, colossal shrimp, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, limited availability 2450 cal
enhance your tower with Osetra Amber Caviar 70 cal | 79

STARTER *choice of*

LOBSTER & SHRIMP LOUIE SALAD
north atlantic lobster, colossal shrimp, celery, capers, pickled onion, campari tomato, baby iceberg, brandy mustard cream, agave lime vinaigrette 610 cal

CHOPPED WEDGE SALAD
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal

ENTRÉE *choice of*

FILET MIGNON*
10 oz, signature blend of kosher salt & fresh cracked pepper 540 cal

AUSTRALIAN WAGYU STRIP*
14 oz, Australian Carrara | MS 8-9 | served with black garlic sauce and grated horseradish 1310 cal

GINGER-SOY CHILEAN SEABASS*
lightly steamed, served with ginger-soy sesame broth, carrot-leek-scallion sauté, fresno chili, cilantro 360 cal

DOUBLE BREAST OF CHICKEN
all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

MUSHROOM & TOMATO RAGOUT PASTA
burrata, campari tomato, torn basil 1060 cal

SIDES TO SHARE

CHIPOTLE CHEDDAR MAC & CHEESE
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

FLEMING'S POTATOES
potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

ROASTED ASPARAGUS
herb butter 150 cal

DESSERT *choice of*

CRÈME BRÛLÉE
creamy vanilla bean custard served with fresh seasonal berries 1050 cal

CHOCOLATE GOOEY BROWNIE
honeycomb brittle, chocolate sauce & caramel 760 cal

$178 PER PERSON†
Includes coffee, tea, and soft drinks (0-190 cal).

Gift Box of
HOUSEMADE TRUFFLES
for your Guests to take home
300 cal +7

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† Price does not include tax, gratuity or applicable private dining fees. Menus valid for private dining events only. Cal represents calories. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. Before placing your order, please inform your Server if anyone in your party has a food allergy or intolerances. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For nutrition and allergen information, scan the QR code here:

Luxurious DINNER

CHEF'S BREAD COURSE seasonal spreads 600 cal

RECEPTION *served upon arrival*

COLOSSAL SHRIMP COCKTAIL
horseradish cocktail sauce 300 cal

GOAT CHEESE BITES
lavender honey, freshly cracked black pepper 530 cal

APPETIZER

BURRATA WITH PROSCIUTTO*
charred campari tomato, prosciutto, wild arugula, toasted garlic crostini 650 cal

STARTER *choice of*

CAESAR SALAD
romaine, parmesan, fried capers, crispy prosciutto 380 cal

CHOPPED WEDGE SALAD
bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

ENTRÉE *choice of*

FILET MIGNON* & CRAB-STUFFED SHRIMP SCAMPI
10 oz, three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter 1190 cal

PRIME PETITE BONE-IN RIBEYE*
14 oz, signature blend of kosher salt & fresh cracked pepper 1020 cal

BARBECUE SALMON FILLET*
mushrooms, barbecue glaze 520 cal

DOUBLE BREAST OF CHICKEN
natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

MUSHROOM & TOMATO RAGOUT PASTA
burrata, campari tomato, torn basil 1060 cal

SIDES TO SHARE

ROASTED ASPARAGUS
herb butter 150 cal

CHIPOTLE CHEDDAR MAC & CHEESE
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

DESSERT *choice of*

CARROT CAKE
three-layer cake with cream cheese frosting, drizzle of caramel 1230 cal

CHOCOLATE GOOEY BROWNIE
honeycomb brittle, chocolate sauce & caramel 760 cal

$153 PER PERSON†
Includes coffee, tea, and soft drinks (0-190 cal).

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Renowned LUNCH

CHEF'S BREAD COURSE seasonal spreads 600 cal

RECEPTION *served upon arrival*

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cucumbers, red bell pepper, celery, carrots, campari tomatoes & lavash crackers 340 cal

KOREAN BBQ FILET BITES*
gochugaru glaze, green onion 740 cal

STARTER *choice of*

CAESAR SALAD
romaine, parmesan, fried capers, crispy prosciutto 310 cal

YELLOWTAIL CRUDO*
ponzu sauce, gochugaru flakes, carrot-cucumber slaw 160 cal

ENTRÉE *choice of*

PETITE FILET MIGNON* & COLOSSAL DIABLO SHRIMP
8 oz, spicy barbecue butter sauce 1070 cal

SEARED AHI TUNA STEAK*
pepper crusted, carrot-ginger pureé, arugula, pickled onion, campari tomato 790 cal

DOUBLE BREAST OF CHICKEN
all-natural, roasted, white wine,mushroom, leek & thyme sauce 670 cal

MUSHROOM & TOMATO RAGOUT PASTA
burrata, campari tomato, torn basil 1060 cal

SIDES TO SHARE

CHIPOTLE CHEDDAR MAC & CHEESE
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

MASHED POTATOES
butter, kosher salt, cracked black pepper 620 cal

ROASTED ASPARAGUS
herb butter 150 cal

DESSERT *choice of*

NEW YORK CHEESECAKE
classic preparation with seasonal fruit garnish 1110 cal

CHOCOLATE GOOEY BROWNIE
honeycomb brittle, chocolate sauce & caramel 760 cal

NON-ALCOHOLIC BEVERAGES

TROPICAL TEE
aromatic mint, freshly brewed tea, tropical juice blend 110 cal

BLACKBERRY LAVENDERADE
ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal

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$71 PER PERSON†
Includes coffee, tea, and soft drinks (0-190 cal).

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Jubilant HOLIDAY RECEPTION

Available for events prior to 5PM, minimum 12 Guests

HAND-CRAFTED COCKTAILS

SMALL BATCH SMASH
WhistlePig PiggyBack 100 Proof Bourbon, softly muddled mint, maple syrup & lemon 230 cal

ARTISANAL MARGARITA
Tequila Ocho Plata, Cointreau, Tajín rim & dried lime 300 cal

SALTED CARAMEL ESPRESSO MARTINI
Absolut Vanilia, Kahlúa, Baileys Irish Cream, chilled espresso, house-made salted caramel syrup 290 cal

WINES

6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

MIONETTO PROSECCO SPARKLING

BENZINGER CHARDONNAY

GIESEN ESTATE SAUVIGNON BLANC

ROCCA DELLE MACIE CHIANTI CLASSICO DOCG

FRANCISCAN CABERNET SAUVIGNON

BEER

ONE DOMESTIC AND ONE IMPORT BEER

HORS D'OEUVRES

AHI TUNA POKE*
avocado, crispy wonton chips, soy ginger 360 cal

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cucumbers, red bell pepper, celery, carrots, campari tomatoes & lavash crackers 2430 cal

CHARCUTERIE & CHEESES
selection of meats & cheeses with traditional accompaniments 4040 cal

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 1100 cal

CRISPY CHICKEN SLIDERS
Fresno chili aioli, house-made pickles 3880 cal

GOAT CHEESE BITES
lavender honey, fresh cracked black pepper 3170 cal

$99 PER PERSON†

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