Covering MENU ENJOY FLEMING'S AT THE LOCATION OF YOUR CHOICE



APPETIZERS, SNACKS & DRINKS

Serves 6 Guests

APPETIZERS

SWEET & SPICY FILET BITES* peppercorn sauce 2090 cal |48

BOURBON & APRICOT GLAZED MEATBALLS Fresno chili jam 1100 cal | 36

CRAB CAKE BITES red pepper & lime butter sauce 2010 cal | 50

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 850 cal | 50

CRISPY CHICKEN BITES miso, lemon, jalapeño aioli 4230 cal | 45

FLEMING'S PRIME STEAKHOUSE SLIDERS* Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 4820 cal | 45

CHICKPEA EGGPLANT VEGAN CAKES Romesco, arugula, pickled red onions, agave lime vinaigrette 1350 cal | 24

AHI TUNA POKE* avocado, cucumber, caviar, lavash crackers, soy ginger 1200 cal |72

SNACKS

CARAMELIZED ONION DIP & CHIPS served with housemade potato chips 2750 cal | 20

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ served with cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1640 cal | 35

CHARCUTERIE & CHEESES selection of meats & cheeses with traditional accompaniments 3680 cal|40

FRESH FRUIT mixture of strawberries, blueberries, pineapple 490 cal|55

DRINKS

Ask about our local wine offerings available for pick up

ACQUA PANNA 0 cal|8

SAN PELLEGRINO 0 cal | 8





BEFORE PLACING YOUR ORDER, PLEASE LET US KNOW IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. cal represents calories. With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

*Consuming raw or undercooked meats (such as rare/medium rare), 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.

** Item contains or may contain nuts.

SALADS & BOWLS

cold

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 1620 cal|40

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 2180 cal|40

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 1720 cal | 40

hot

FARRO POWER BOWL

mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 670 cal| 80

ROASTED VEGETABLE CAVATAPPI

roasted red bell pepper, cauliflower, red onion & maitake mushrooms, asparagus, sautéed spinach, herb olive oil, pea shoot tendrils 4560 cal | 80

CUSTOMIZE YOUR SALAD OR BOWL

FILET MIGNON* 24oz 1090 cal |+70

CHICKEN BREAST 30oz 1640 cal |+30

SEARED SALMON* 24oz 1970 cal |+60

CHICKPEA EGGPLANT VEGAN CAKES 24ct 2140 cal | +40

SEARED COLOSSAL SHRIMP 18ct 910 cal |+50



SANDWICH PLATTERS

THE PRIME BURGER*

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes 5840 cal|90

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 8230 cal | 156

CRISPY CHICKEN SANDWICH

Fresno chili aioli, pickled carrots and red onions, Fleming's butter pickles 5060 cal|84

CRISPY CHICKPEA & EGGPLANT BURGER

housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 4400 cal | 78

DESSERTS

CHOCOLATE CHUNK COOKIES freshly-baked & individually wrapped 2250 cal | 15

CHOCOLATE COVERED STRAWBERRIES hand-dipped in dark chocolate 1020 cal | 25

FRESH FRUIT

mixture of strawberries, blueberries, pineapple 490 cal|55

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 7690 cal|45

WHOLE CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 7520 cal |60



BEFORE PLACING YOUR ORDER, PLEASE LET US KNOW IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. cal represents calories. With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

*Consuming raw or undercooked meats (such as rare/medium rare), 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.

** Item contains or may contain nuts.

ENTRÉES & SIDES

Serves 6 Guests

ENTRÉES

PETITE FILET MIGNON* 8oz 2310 cal|270

MAIN FILET MIGNON* 11oz 2950 cal|330

PETITE FILET MIGNON & CRAB-STUFFED SHRIMP SCAMPI*

three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter 5940 cal | 420

ROASTED BEEF TENDERLOIN*

our leanest, most tender cut of beef, sliced, served with demi glace and horseradish cream sauce 6360 cal | 300

BARBECUE SALMON FILLET* mushrooms, barbecue glaze 4830 cal | 260

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 5160 cal|270

CARROT GINGER HALIBUT

leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 4780 cal|260

SEARED SCALLOP SCAMPI* miso ginger butter, shiitake, scallions 3880 cal|270

NEW ORLEANS BARBECUE SHRIMP & GRITS

colossal sauteed shrimp over smoked cheddar grits in a spicy Worcestershire sauce 8660 cal|250

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 3500 cal|205

ROASTED PORTOBELLO & CAULIFLOWER STEAK

farro, asparagus and pickled onions with mushroom demi-glace 1060 cal | 170





SIDES

SAUTÉED BROCCOLI 720 cal|30

ROASTED ASPARAGUS herb butter 930 cal|35

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 2210 cal | 35

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 4100 cal | 35

MASHED POTATOES

butter, kosher salt, cracked black pepper 2150 cal | 30

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 4860 cal | 30



BEFORE PLACING YOUR ORDER, PLEASE LET US KNOW IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. cal represents calories. With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

*Consuming raw or undercooked meats (such as rare/medium rare), 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.

** Item contains or may contain nuts.

3-COURSE BUNDLES

ENTRÉES

Each entrée bundle is served with a Fleming's Salad, Fleming's Potatoes, Roasted Asparagus and Carrot Cake. Serves 6 Guests.



ROASTED BEEF TENDERLOIN* with demi and horseradish cream sauce | 400



CARROT GINGER HALIBUT

leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils | 360



DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce | 305

BEFORE PLACING YOUR ORDER, PLEASE LET US KNOW IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. cal represents calories. With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

*Consuming raw or undercooked meats (such as rare/medium rare), 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.

** Item contains or may contain nuts.

Excludes tax and gratuity. Fleming's abides by all state and local liquor laws.

HANDHELDS

Each handheld bundle is served with a Caesar Salad, Caramelized Onion Dip & Chips and Chocolate Chunk Cookies. Serves 6 Guests.



FILET MIGNON SANDWICH* thinly sliced, caramelized onions, gruyere cheese, fresh arugula & smoked jalapeno aioli on toasted potato baguette | 225



THE PRIME BURGER* our steakhouse burger, wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes | 180

Serves 6 Guests



HANDHELDS

Minimum order of six. Mix & match. Each box includes choice of house made potato chips (130 cal) or fresh fruit (30 cal) and a chocolate chunk cookie (380 cal).

PRIME BURGER*

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes 1430 cal|19

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1830 cal | 30

CRISPY CHICKEN SANDWICH

Fresno chili aioli, pickled carrots and red onions, Fleming's butter pickles 670 cal|18

CRISPY CHICKPEA & EGGPLANT BURGER

housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1190 cal | 17

ENTRÉES

Minimum order of six. Mix & match. Each box includes choice of roasted asparagus (150 cal), mashed potatoes (580 cal) or chipotle cheddar mac & cheese (1260 cal).

PETITE FILET MIGNON* 8oz 440 cal|53

BARBECUE SALMON FILLET* mushrooms, barbecue glaze 580 cal|48

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal|39



Minimum

Order of 6 Mix & Match

Minimum order of six. Mix & match. Each box includes choice of house made potato chips (130 cal) or fresh fruit (30 cal) and a chocolate chunk cookie (380 cal).

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 790 cal | 10

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 490 cal|12

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 390 cal|12

FARRO POWER BOWL

mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 700 cal|14

ROASTED VEGETABLE CAVATAPPI

roasted red bell pepper, cauliflower, red onion & maitake mushrooms, asparagus, sautéed spinach, herb olive oil, pea shoot tendrils 750 cal | 14

– CUSTOMIZE YOUR SALAD OR BOWL – LUNCH BOX

FILET MIGNON* 4oz 200 cal | +15 CHICKEN BREAST 5oz 275 cal | +12

SEARED SALMON* 4oz 330 cal | +12 CHICKPEA EGGPLANT VEGAN CAKES 4ct 356 cal | +12

SEARED COLOSSAL SHRIMP 3ct 150 cal | +12





2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. cal represents calories. With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

*Consuming raw or undercooked meats (such as rare/medium rare), 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.

** Item contains or may contain nuts.

PRIME

BURGER



= Catering Daily 11AM-8PM =

HOW TO PLACE AN ORDER

You can place an order online at **FlemingsSteakhouse.com/Catering** or call us directly at **813-830-4330**.

Place all orders 24 hours in advance of the pick up or delivery time. If you need it faster, please call our Events & Catering team directly to see if we can accommodate. Disposable Chafing Dish Kits are available for an additional charge. For long events, we recommend a chafing dish as it will keep your order warm for an hour or more.

CURBSIDE PICKUP & DELIVERY

Pickup orders available from **10:30AM - 8PM** Delivery orders available from **11AM - 8PM**

There is a \$30 Delivery Fee for all orders.

CANCELLATIONS & MODIFICATIONS

Order cancellations and modifications must be made up to 24 hours prior to pickup or delivery time.

QUESTIONS? CALL US AT 813-830-4330



PLACE A CATERING ORDER