Fleming's Prime Steakhouse & Wine Bar Top 9 Allergens

Fleming's Prime Steakhouse & Wine Bar is committed to providing our guests with the highest quality food and service. Our allergen information is based on information provided by our approved vendors. Due to product substitutions and recipe changes, we cannot guarantee that the allergen information listed will be the same at the time of your dining experience. All of our menu items are made to order. Deep fried items are fried in a shared fryer so there is high risk of cross contact. We do not recommend that guests with allergies order fried foods. Soybean oil is not labeled as a soy allergen per FDA allergen labeling guidelines. Please ask to speak with the manager on duty to inform them of your allergies.

Created: October 2025

	Y = YES THE ALLERGEN IS PRESENT									
Menu Item Name	Eggs	Fish	Milk	Peanuts	Sesame	Shellfish	Soybean	Treenuts	Wheat	
For The Table										
Chilled Shellfish Tower, serves 4-6	Υ	Y	Υ			Υ				
Chilled Shellfish Tower, serves 1-2	Υ	Υ	Υ			Y				
Caviar Service	Υ	Υ	Υ						Y	
Half Dozen Oysters						Υ				
Dozen Oysters						Y				
Ahi Tuna Poke Stack		Υ			Υ				Υ	
Yellowtail Crudo		Υ					Y		Υ	
Sweet Chili Calamari						Y			Υ	
Crab Cakes	Υ					Y	Y		Υ	
Signature Onion Rings	Υ		Υ						Υ	
Burrata with Prosciutto			Υ						Υ	
Shrimp Cocktail		Y				Y				
Beef Carpaccio	Υ		Υ						Υ	
Japanese A5 Wagyu Strip							Y		Υ	
Market Salads & Classic Soups										
Wedge Salad with Dressing	Υ		Υ							
Fleming's Salad wtih Dressing			Υ					Υ	Υ	
Caesar Salad with Dressing	Υ	Y	Υ						Υ	
Lobser Bisque			Υ			Υ			Υ	
French Onion Soup			Υ				Y		Υ	
Steaks & Enhance Your Steak Experience										
Prime Bone-In Ribeye, 20 oz.										
Cowgirl Bone In Ribeye14 oz			Υ							
Prime Dry-Aged Ribeye, 16 oz			Υ							
Prime Tomahawk, 35oz			Υ							
Prime New York Strip, 16 oz			Υ							
Main Filet Mignon, 11 oz			Υ							
Petite Filet Mignon, 8 oz			Υ							
Bone In Filet Mignon 14 oz			Υ							
Japanese A5 Wagyu Strip							Y		Υ	
Australian Wagyu Strip			Υ							
Garlic Butter Mushroom Medley			Υ							
Diablo Shrimp Topping		Υ	Υ			Y				
Add Colossal Shrimp						Υ				
Truffle-Poached Lobster with Caviar	Υ	Y	Υ			Y				
Artisanal Butter Trio		Y	Υ				Y			
Shaved Black Truffle										
Steamed Lobster Tail (7 oz)			Υ			Y				
Add 12 oz Lobster Tail			Υ			Υ				
Entrees										
Petite Filet and 12 oz North Atlantic Lobster			Υ			Υ				
Barbecue Salmon Fillet		Y	Υ		Υ		Y		Υ	
Miso Glazed Chilean Sea Bass		Y			Y		Y		Y	

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Menu Item Name	Eggs	Fish	Milk	Peanuts	Sesame	Shellfish	Soybean	Treenuts	Wheat		
Twin North Atlantic Lobster Tails			Υ			Y					
Norwegian Red King Crab			Υ			Y					
Seared Yellowfin Tuna	Υ	Υ					Υ		Υ		
Jumbo Scallops with Wild Mushroom Risotto			Υ			Y					
Mushroom & Tomato Ragout Pasta (Pappardelle Pasta)(Regional)	Υ		Υ						Υ		
Mushroom & Tomato Ragout Pasta (Cavatappi Pasta)			Υ						Υ		
Double Breast of Chicken											
Double Bone In 20 oz Pork Chop			Υ								
Shareable Sides											
Crispy Brussels Sprouts & Bacon											
Flash Fried Brussels Sprouts (California)	Υ	Υ									
Roasted Asparagus			Υ								
Thai Green Beans					Υ		Υ		Y		
Sweet Corn Brulee			Υ								
Flemings Potatoes			Y								
Mashed Potatoes			Y								
Gorgonzala Dolce Gnocchi	Y		Y						Y		
Baked Potato, Loaded	•		Y								
Baked Potato, Plain			'								
Chipotle Cheddar Mac & Cheese			Y				Y		Y		
Desserts			'				'		'		
New York Cheesecake	Y		Υ	_			Υ		Y		
	Y						Y		Y		
Creme Brulee			Y								
Fresh Fruit & Chantilly Cream	Y		Y						Y		
Chocolate Gooey Brownie	Y		Y				Y		Y		
Carrot Cake	Y		Y						Y		
Chocolate Lava Cake	Y		Υ				Y	Y	Y		
Children's Menu						Ι		Γ			
Classic Salad			Y	-							
Cheese & Crackers	Y		Y	-			Y		Y		
Filet Mignon with Fries			Υ								
Chicken Tenders with Fries									Y		
Mac & Cheese			Y						Y		
Cheesesteak Sandwich with Fries	Y		Y						Y		
KLW Chicken Breast											
KLW Salmon		Y									
Filet Sliders with Fries	Υ		Υ				Y		Y		
KLW Steamed Spinach											
KLW Steamed Asparagus											
Fresh Fruit Bowl											
Ice Cream Sundae	Y		Υ						Y		
Lunch											
Housemade Milkbread with Lavendar Honey Butter	Y		Υ				Υ		Υ		
Burrata with Prosciutto			Υ						Υ		
Sweet Chili Calamari						Υ			Υ		
Yellowtail Crudo		Υ					Y		Υ		
Black Truffle Filet Tartare	Y		Y				Y		Υ		
Mushroom Brie Soup			Υ						Υ		
Caesar Salad with Chicken	Y	Υ	Υ						Υ		
Baby Kale & Beet Salad			Y					Υ			

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Menu Item Name	Eggs	Fish	Milk	Peanuts	Sesame	Shellfish	Soybean	Treenuts	Wheat
Steakhouse Filet Chopped Salad			Υ						Υ
Yellowfin Tuna Poke Bowl	Υ	Y			Y				
Shellfish Louie Salad	Υ	Y				Y			
Mushroom & Tomato Ragout Pasta			Y						Υ
Add Chicken (5 oz)									
Add Shrimp						Y			
Fleming's Prime Steakhouse Burger			Υ						Υ
Grilled Chicken Burrata Sandwich			Υ						Υ
Filet Mignon Sandwich	Υ		Υ						Υ
Lobster Roll			Y			Y			Υ
Fleming's Salad with Dressing			Y					Y	Υ
Seared Yellowfin Tuna	Υ	Υ					Y		Υ
BBQ Seared Salmon with Garlic Rice	Υ	Y	Y		Υ		Y		Υ
Steak Frites	Υ		Y						Υ
Cabernet Filet			Υ				Y		Υ
Cowgirl Bone In Ribeye or Certified Angus Beef Ribeye, 14 oz			Υ						
Prime New York Strip, 16 oz			Υ						
Main Filet Mignon, 11 oz			Υ						
Petite Filet Mignon, 8 oz			Υ						
Japanese A5 Wagyu Strip							Y		Υ
Parmesan Truffle Fries	Υ		Υ						
Roasted Asparagus			Y						
Crispy Rosemary Cracked Potatoes	Υ		Y						
Crispy Brussels Sprouts & Bacon									
Social Hour									
Flemings Prime Steakhouse Sliders	Υ		Υ				Y		Υ
Crispy Chicken Sliders	Υ		Υ				Y		Υ
Bourbon & Apricot Glazed Meatballs	Υ		Υ				Y		Υ
Truffle Grilled Cheese with Creamy Tomato Soup	Υ		Υ		Y				Υ
Filet Wellington Bites	Υ		Υ				Y		Υ
Charcuterie and Cheese Plate for 1			Υ						Υ
Goat Cheese Bites	Υ		Υ				Y	Y	Υ
Crab Cake Bites	Υ		Υ			Υ	Υ		Υ
Tempura Shrimp						Y			Y
Spicy Tuna Wonton	Υ	Υ	Υ		Υ				Υ
Diablo Shrimp & Grit Cake	Υ	Υ	Υ			Υ	Y		Υ
Yellowfin Tuna Tartare	Υ	Υ			Υ		Y		Υ
				İ					
Beet Hummus Lettuce Wraps					Υ				
Beet Hummus Lettuce Wraps Black Truffle Filet Tartare	Y		Y		Y		Y		Υ
	Y		Y		Y		Υ		Υ
Black Truffle Filet Tartare	Y		Y		Y		Y		Y
Black Truffle Filet Tartare Tomahawk Tuesday	Y				Y		Y		Y
Black Truffle Filet Tartare Tomahawk Tuesday Porterhouse for Two with Artisan Salt	Y		Y		Y	Y	Y		Y
Black Truffle Filet Tartare Tomahawk Tuesday Porterhouse for Two with Artisan Salt Prime Tomahawk, 35oz	Y		Y		Y	Y	Y		Y
Black Truffle Filet Tartare Tomahawk Tuesday Porterhouse for Two with Artisan Salt Prime Tomahawk, 35oz Add 7 oz lobster tail	Y	Y	Y		Y	Y	Y		Y
Black Truffle Filet Tartare Tomahawk Tuesday Porterhouse for Two with Artisan Salt Prime Tomahawk, 35oz Add 7 oz lobster tail Shaved Black Truffle	Y	Y	Y Y Y		Y	Y			Y
Black Truffle Filet Tartare Tomahawk Tuesday Porterhouse for Two with Artisan Salt Prime Tomahawk, 35oz Add 7 oz lobster tail Shaved Black Truffle Artisanal Butter Trio	Y	Y	Y Y Y		Y				Y
Black Truffle Filet Tartare Tomahawk Tuesday Porterhouse for Two with Artisan Salt Prime Tomahawk, 35oz Add 7 oz lobster tail Shaved Black Truffle Artisanal Butter Trio Add 12 oz Lobster Tail	Y	Y	Y Y Y		Y				Y
Black Truffle Filet Tartare Tomahawk Tuesday Porterhouse for Two with Artisan Salt Prime Tomahawk, 35oz Add 7 oz lobster tail Shaved Black Truffle Artisanal Butter Trio Add 12 oz Lobster Tail Bar Menu	Y	Y	Y Y Y		Y				

	Y = YES THE ALLERGEN IS PRESENT								
Menu Item Name	Eggs	Fish	Milk	Peanuts	Sesame	Shellfish	Soybean	Treenuts	Wheat
Ahi Tuna Poke Stack		Y			Υ				Υ
Half Dozen Oysters						Υ			
Dozen Oysters						Y			
Signature Onion Rings	Υ		Y						Υ
Caviar Service	Y	Y	Y						Y
Sweet Chili Calamari						Y			Υ
Japanese A5 Wagyu Strip							Υ		Υ
Australian Wagyu Strip			Y						
Petite Filet Mignon, 8 oz			Y						
Cowgirl Bone In Ribeye, 14 oz			Y						
Charcuterie & Cheese Plate	Υ		Y					Y	Υ
Grilled Octopus						Y			
Beet Hummus Lettuce Wraps					Υ				