

## Flemings Prime Steakhouse Nutrition

The nutritional values provided herein are based on standard company recipes. The nutritional analyses which produced the nutritional values of the company recipes were derived from supplier nutrition information, the USDA database and an independent lab. Menu items are hand-prepared and nutritional values may vary from the stated amount. This information is updated periodically to reflect our current product offerings. Nutrition information is updated when new data is received from suppliers. Due to this reason, calories on the print menu may differ from online information. The information on this document is the most up to date as of the date created.

Created: March 2026

Menu Item Name	Quantity	Measure	Calories	Fat Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrate (g)	Total Fiber (g)	Sugar (g)	Protein (g)
<b>DINNER MENU</b>													
<b>For The Table</b>													
Chilled Shellfish Tower, serves 4-6	1	Serving	2450	920	109	19	0	1365	11610	76	22	35	247
Chilled Shellfish Tower, serves 1-2	1	Serving	1120	530	63	11	0	520	4950	38	9	21	89
Add On Poke Trio	1	Serving	820	430	48	9	0	110	1910	43	5	12	55
Add On Poke Trio (Regional)	1	Serving	810	410	46	8	0	115	1650	42	5	12	55
Add On Caviar Service	1	Serving	70	45	5	1	0	165	420	1	0	0	7
Caviar Service	1	Serving	480	270	30	10	0	390	1060	34	7	8	20
Half Dozen Oysters	1	Serving	180	25	2.5	0.5	0	35	1560	15	5	6	10
Dozen Oysters	1	Serving	340	50	6	1.5	0	80	2000	22	6	6	20
Ahi Tuna Poke Stack	1	Serving	360	140	16	2	0	45	820	32	6	10	27
Yellowtail Crudo	1	Serving	160	50	6	1.5	0	45	780	4	1	1	21
Sweet Chili Calamari	1	Serving	870	350	39	7	0	530	1870	88	4	34	41
Crab Cakes	1	Serving	460	290	34	6	0	175	1470	10	1	4	23
Signature Onion Rings	1	Serving	1340	810	93	17	0	60	1770	103	10	23	23
Burrata with Prosciutto	1	Serving	650	410	45	24	0	120	1660	30	2	3	34
Shrimp Cocktail	1	Serving	300	50	6	1	0	285	1260	21	2	15	39
Beef Carpaccio	1	Serving	810	520	58	25	0	170	710	27	2	2	42
Japanese A5 Wagyu Strip	1	Serving	650	550	61	24	0	80	8020	11	1	7	14
Mishima Reserve Wagyu & Osetra Caviar (Regional)	1	Serving	800	610	68	28	0	170	690	29	3	2	17
Ahi Tuna Poke Yellowfin (Regional)	1	Serving	680	400	45	8	0	55	1250	34	6	11	36
Housemade Milkbread with Lavendar Honey Butter	1	Serving	920	340	38	23	0	120	920	125	4	33	22
<b>Market Salads &amp; Classic Soups</b>													
Wedge Salad with Dressing	1	Serving	560	430	50	16	0.5	55	1020	16	3	12	18
Fleming's Salad with Dressing	1	Serving	410	260	29	7	0	15	320	34	6	19	7
Caesar Salad with Dressing	1	Serving	380	250	29	11	0	55	1370	13	3	2	20
Lobster Bisque	1	Serving	510	430	47	25	0	195	1220	14	1	2	8
French Onion Soup	1	Serving	390	210	24	15	0	65	1020	25	3	7	13
Mushroom Brie Soup 8 oz	1	Serving	310	260	28	14	0	60	990	11	1	3	4
<b>Steaks and Enhance Your Steak Experience</b>													
Prime Bone-In Ribeye, 20 oz.	1	Serving	1470	1090	122	58	8	305	2210	2	0	0	92
Cowgirl Bone In Ribeye 14 oz	1	Serving	1020	770	86	40	2	235	2080	1	0	0	61
Prime Dry-Aged Ribeye, 16 oz	1	Serving	1130	840	93	45	4.5	265	610	1	0	1	72
Prime Tomahawk, 35oz	1	Serving	2110	1670	186	82	9	405	2680	2	1	0	108
Prime New York Strip, 16 oz	1	Serving	1000	660	74	33	1	270	510	0	0	1	84
Prime BI NY Strip w/ Kimchi Butter Sauce	1	Serving	1630	1050	117	51	0	400	1840	19	4	11	118
Prime Delmonico Steak 16oz (Regional)	1	Serving	1220	910	101	44	0	310	1600	1	0	0	72
Bone In NY Strip 28 oz (Regional)	1	Serving	1660	1050	117	49	2	440	2060	1	1	1	151
Main Filet Mignon, 10 oz (Regional)	1	Serving	540	270	30	15	1	205	560	2	0	0	67
Main Filet Mignon, 11 oz	1	Serving	590	290	32	16	1	225	610	2	0	0	74
Petite Filet Mignon, 8 oz	1	Serving	440	220	25	13	1	170	460	1	0	0	54
Bone In Filet Mignon 14 oz	1	Serving	550	240	26	12	1	235	1030	1	0	0	74
Japanese A5 Wagyu Strip	1	Serving	650	550	61	24	0	80	8020	11	1	7	14
Mishima Reserve Wagyu Filet Mignon (Regional)	1	Serving	630	450	50	22	0	165	1890	1	1	0	40
Australian Wagyu Strip	1	Serving	1510	1010	112	48	0	390	1660	1	0	0	118

Menu Item Name	Quantity	Measure	Calories	Fat Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrate (g)	Total Fiber (g)	Sugar (g)	Protein (g)
Garlic Butter Mushroom Medley	1	Serving	240	200	23	9	0	35	240	8	1	2	3
Diablo Shrimp Topping	1	Serving	520	430	48	31	0	270	460	4	1	1	19
Add Colossal Shrimp	1	Serving	110	15	2	0	0	155	580	1	0	0	21
Truffle-Poached Lobster with Caviar	1	Serving	560	440	49	28	0	275	750	1	0	0	26
Artisanal Butter Trio	1	Serving	430	430	48	30	2	125	530	2	0	1	0
Shaved Black Truffle	1	Serving	10	0	0	0	0	0	40	2	0	0	0
Steamed Lobster Tail (7 oz)	1	Serving	480	310	35	21	0	280	860	0	0	0	38
Add 12 oz Lobster Tail	1	Serving	720	430	48	29	0	445	1370	3	1	1	65
Wagyu Tasting Flight (2 oz each)(Regional)	1	Serving	670	530	59	24	0	140	830	1	0	0	33
Wagyu Tasting Flight (4 oz each)(Regional)	1	Serving	1340	1060	118	49	0	275	1650	1	0	0	65
Black Truffle King Crab (Regional)	1	Serving	280	210	24	14	1	155	520	0	0	0	17
<b>Entrees</b>													
Petite Filet and 12 oz North Atlantic Lobster	1	Serving	1160	650	72	42	1	615	1830	4	1	1	119
Barbecue Salmon Fillet	1	Serving	540	290	32	7	0	155	530	12	1	9	52
Miso Glazed Chilean Sea Bass	1	Serving	690	530	59	13	0	115	960	11	3	7	31
Twin North Atlantic Lobster Tails	1	Serving	1050	470	53	31	0	770	2390	7	2	2	130
Norwegian Red King Crab	1	Serving	1000	630	70	43	0	375	4340	3	1	1	83
Seared Yellowfin Tuna	1	Serving	600	310	36	4	0	105	1830	27	3	11	45
Double Breast of Chicken	1	Serving	630	160	18	4	0	395	1440	11	1	2	102
Porcini Risotto and Scallops	1	Serving	930	570	65	23	1	120	1670	48	2	7	40
Mushroom & Tomato Ragout Pasta (Pappardelle Pasta)(Regional)	1	Serving	690	310	34	12	0	60	910	77	9	13	22
Mushroom & Tomato Ragout Pasta (Cavatappi Pasta)	1	Serving	1060	450	50	18	0.5	60	1430	121	13	24	32
Double Bone In 20 oz Pork Chop	1	Serving	1050	500	56	13	0	270	4200	37	4	31	92
Steamed Ginger SeaBass	1	Serving	360	130	15	3	0	85	1760	14	3	5	41
Lamb Chops w/ Ratatouille	1	Serving	500	280	31	10	1	110	2930	16	2	11	38
Ahi Tuna Poke Stack	1	Serving	680	400	45	8	0	60	1230	34	6	11	38
Ahi Tuna Poke Yellowfin (Regional)	1	Serving	680	400	45	8	0	55	1250	34	6	11	36
<b>Shareable Sides</b>													
Crispy Brussels Sprouts & Bacon	1	Serving	780	540	60	15	0	35	610	41	12	26	14
Brussels Sprouts with Lemon Aioli and Pancetta (CA Only)	1	Serving	790	560	63	16	0.5	35	1500	46	11	22	17
Fleming's Potatoes	1	Serving	880	540	60	36	1	210	1090	67	6	13	21
Roasted Asparagus	1	Serving	150	110	12	7	0	30	810	9	5	4	5
Thai Green Beans	1	Serving	430	330	37	6	0	0	1510	22	5	12	7
Sweet Corn Brulee	1	Serving	680	160	17	9	0	40	650	120	4	30	13
Mashed Potatoes	1	Serving	620	380	42	27	0	115	960	54	5	4	6
Baked Potato, Loaded	1	Serving	910	370	41	23	0	115	1090	109	15	1	26
Baked Potato, Plain	1	Serving	500	10	1	0	0	0	430	108	14	0	14
Chipotle Cheddar Mac & Cheese	1	Serving	1270	780	87	54	1.5	245	1750	89	4	8	32
<b>Desserts</b>													
New York Cheesecake	1	Serving	1110	630	69	41	3	365	850	101	3	82	18
Creme Brulee	1	Serving	750	570	63	41	2	330	60	41	0	40	6
Fresh Fruit & Chantilly Cream	1	Serving	180	70	8	5	0	20	25	27	4	20	2
Chocolate Gooey Brownie	1	Serving	760	400	45	28	1.5	140	630	89	3	65	7
Carrot Cake	1	Serving	1230	610	69	16	0	150	690	148	3	112	11
Chocolate Lava Cake	1	Serving	1240	860	95	55	0	455	570	89	7	69	18
<b>Children's Menu</b>													
Classic Salad	1	Serving	45	10	1	0	0	0	25	8	2	5	2
Cheese & Crackers	1	Serving	350	240	26	7	0	35	530	15	2	3	12
Filet Mignon with Fries	1	Serving	860	390	44	14	1	120	2050	69	7	8	47

Menu Item Name	Quantity	Measure	Calories	Fat Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrate (g)	Total Fiber (g)	Sugar (g)	Protein (g)
Chicken Tenders with Fries	1	Serving	1080	460	52	10	0	60	3930	116	11	9	37
Mac & Cheese	1	Serving	1330	830	93	56	1.5	265	2130	84	3	8	39
KLW Chicken Breast	1	Serving	150	30	3.5	0.5	0	90	55	0	0	0	28
KLW Salmon	1	Serving	230	130	14	2.5	0	70	70	0	0	0	25
Filet Sliders with Fries	1	Serving	1180	550	61	19	1	100	3820	119	7	28	40
KLW Steamed Spinach	1	Serving	20	5	0	0	0	0	65	3	2	0	2
KLW Steamed Asparagus	1	Serving	15	0	0	0	0	0	0	3	2	2	2
Fresh Fruit Bowl	1	Serving	30	0	0	0	0	0	0	7	2	5	1
Ice Cream Sundae	1	Serving	350	170	19	11	0	55	170	43	0	33	4
Apple Juice (6 oz)	1	Serving	80	0	0	0	0	0	25	20	0	20	0
Oange Juice (6oz)	1	Serving	80	0	0	0	0	0	0	19	0	15	1
<b>Hand-Crafted Cocktails</b>													
Jones Street Manhattan	1	Serving	260	0	0	0	0	0	0	3	0	2	0
Smoked Old Fashioned	1	Serving	160	0	0	0	0	0	0	7	1	6	0
Blueberry Lemon Drop	1	Serving	250	0	0	0	0	0	0	31	0	29	0
Artisanal Margarita	1	Serving	220	0	0	0	0	0	190	9	0	5	0
The Butterfly Effect	1	Serving	180	0	0	0	0	0	10	25	0	21	0
Strawberry Fields	1	Serving	240	0	0	0	0	0	0	23	1	20	0
Pineapple Castaway Cocktail	1	Serving	160	0	0	0	0	0	0	18	0	16	0
Small Batch Smash	1	Serving	230	0	0	0	0	0	0	24	0	22	0
FPS The Bitter Truth	1	Serving	230	0	0	0	0	0	0	11	1	10	0
Dont Be Salty	1	Serving	350	25	3	2.5	0	10	300	48	0	38	2
Amused & Infused	1	Serving	300	60	7	3	0	25	790	7	0	1	1
Wagyu Infused Old Fashioned (Regional)	1	Serving	150	0	0	0	0	0	30	6	0	5	0
On Cloud 9 (Regional)	1	Serving	260	0	0	0	0	0	0	33	0	31	0
Frequent Flyer (Regional)	1	Serving	240	0	0	0	0	0	0	13	0	12	0
Carajillo (Regional)	1	Serving	230	0	0	0	0	0	150	26	0	26	0
<b>Specialty Lattes</b>													
Lavender Haze Latte 2 % Milk	1	Serving	150	30	3.5	2.5	0	15	75	22	12	9	6
Lavender Haze Latte - Oat Milk	1	Serving	150	45	5	0	0	0	85	23	12	3	2
Vanilla Sage Latte - 2% Milk	1	Serving	200	30	3.5	2.5	0	15	75	34	0	32	6
Vanilla Sage Latte - Oat Milk	1	Serving	200	45	5	0	0	0	85	35	0	26	2
<b>Zero Proof Beverages</b>													
Golden State of Mind NA	1	Serving	90	0	0	0	0	0	0	21	0	17	0
Herb Your Enthusiasm NA	1	Serving	70	0	0	0	0	0	0	19	0	17	0
Espresso Yourself Zero Proof	1	Serving	120	0	0	0	0	0	10	30	0	28	0
Tost	1	Serving	50	0	0	0	0	0	0	12	1	11	0
<b>Tomahawk Tuesday</b>													
Porterhouse for Two with Artisan Salt	1	Serving	2030	1270	142	63	2.5	570	7180	3	1	1	185
Prime Tomahawk, 35oz	1	Serving	2110	1670	186	82	9	405	2680	2	1	0	108
Add 7 oz lobster tail	1	Serving	390	220	24	14	0	250	770	3	1	1	38
Shaved Black Truffle	1	Serving	10	0	0	0	0	0	40	2	0	0	0
Artisanal Butter Trio	1	Serving	430	430	48	30	2	125	530	2	0	1	0
Add 12 oz Lobster Tail	1	Serving	720	430	48	29	0	445	1370	3	1	1	65
<b>LUNCH MENU</b>													
<b>Starters &amp; Soups</b>													
Housemade Milkbread with Lavendar Honey Butter	1	Serving	920	340	38	23	0	120	920	125	4	33	22
Burrata with Prosciutto	1	Serving	650	410	45	24	0	120	1660	30	2	3	34
Sweet Chili Calamari	1	Serving	870	350	39	7	0	530	1870	88	4	34	41
Yellowtail Crudo	1	Serving	180	45	5	1	0	45	740	11	1	5	22

Menu Item Name	Quantity	Measure	Calories	Fat Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrate (g)	Total Fiber (g)	Sugar (g)	Protein (g)
Black Truffle Filet Tartare (Regional)	1	Serving	570	240	28	10	0	100	1850	42	4	2	32
Mushroom Brie Soup	1	Serving	250	210	23	11	0	45	750	9	1	2	3
<b>Entree Salads &amp; Bowls</b>													
Entree Caesar Salad with 5 oz Marinated Chicken	1	Serving	570	270	31	11	0	205	1760	17	4	3	58
Baby Kale & Beet Salad	1	Serving	650	350	39	7	0	15	370	64	11	24	15
Steakhouse Filet Chopped Salad	1	Serving	860	520	58	21	1.5	160	1070	29	7	12	56
Shellfish Louie Salad	1	Serving	620	290	33	5	0	245	1400	34	9	23	51
Yellowfin Tuna Poke Bowl	1	Serving	890	310	36	5	0	40	1640	119	8	27	30
Mushroom & Tomato Ragout Pasta	1	Serving	1030	450	51	18	0.5	60	1220	113	10	19	31
Mushroom & Tomato Ragout Pasta (Pappardelle Pasta)(Regional)	1	Serving	690	310	34	12	0	60	910	77	9	13	22
Roasted Vegetable Farro Bowl	1	Serving	910	200	22	4.5	0	10	2260	148	18	15	32
<b>Signature Sandwiches</b>													
Side Regular fries	1	Serving	550	250	28	6	0	0	2110	68	7	8	7
Prime Steakhouse Burger	1	Serving	930	460	51	22	2	195	2210	56	3	17	61
Grilled Chicken Burrata Sandwich	1	Serving	720	380	43	12	0	125	860	38	6	6	42
Grilled Chicken Sandwich (Regional)	1	Serving	690	350	39	9	0	115	810	38	6	5	42
Filet Mignon Sandwich	1	Serving	890	590	66	27	0	190	1790	22	3	5	51
Lobster Roll	1	Serving	1020	690	76	47	0	405	1550	45	2	8	36
<b>Prix Fixe</b>													
Mushroom Brie Soup	1	Serving	290	220	25	11	0	45	790	13	1	2	3
Fleming's Salad wth Dressing	1	Serving	410	260	29	7	0	15	320	34	7	19	7
Salmon with Garlic Fried Rice	1	Serving	1320	500	56	12	0	265	1140	146	12	17	59
Steak Frites	1	Serving	1330	920	105	30	0	165	2580	55	5	3	46
Cabernet Filet	1	Serving	570	310	35	13	0.5	150	1850	12	4	4	52
<b>Entrees</b>													
Mushroom Brie Soup	1	Serving	250	210	23	11	0	45	750	9	1	2	3
Fleming's Salad wth Dressing	1	Serving	410	260	29	7	0	15	320	34	7	19	7
Seared Yellowfin Tuna	1	Serving	600	310	36	4	0	105	1830	27	3	11	45
BBQ Seared Salmon with Garlic Rice	1	Serving	1250	480	53	10	0	235	1100	146	12	17	48
Steak Frites	1	Serving	1330	920	105	30	0	165	1620	55	5	3	46
Cabernet Filet	1	Serving	570	310	35	13	0.5	150	1850	12	4	4	52
<b>Signature Steaks</b>													
Shaved Black Truffle	1	Serving	10	0	0	0	0	0	40	2	0	0	0
Artisanal Butter Trio	1	Serving	430	430	48	30	2	125	530	2	0	1	0
Prime New York Strip, 16 oz	1	Serving	1000	660	74	33	1	270	510	0	0	1	84
Main Filet Mignon, 11 oz	1	Serving	590	290	32	16	1	225	610	2	0	0	74
Petite Filet Mignon, 8 oz	1	Serving	440	220	25	13	1	170	460	1	0	0	54
1855 Cowgirl Ribeye	1	Serving	840	580	64	26	0	235	1860	1	1	0	61
Japanese A5 Wagyu Strip	1	Serving	650	550	61	24	0	80	8020	11	1	7	14
<b>Sides</b>													
Parmesan Truffle Fries	1	Serving	1200	840	97	18	0	25	2630	80	8	1	11
Roasted Asparagus	1	Serving	150	110	12	7	0	30	810	9	5	4	5
Crispy Rosemary Cracked Potatoes	1	Serving	900	710	83	19	0	45	690	44	4	3	4
Thai Green Beans	1	Serving	430	330	37	6	0	0	1510	22	5	12	7
Flash Fried Brussels Sprouts (California)	1	Serving	480	310	35	7	0	10	600	39	9	21	10
Crispy Brussels Sprouts & Bacon	1	Serving	780	540	60	15	0	35	610	41	12	26	14
<b>SOCIAL HOUR MENU</b>													
Time is Honey	1	Serving	200	0	0	0	0	0	0	15	0	14	0
Agave My Heart	1	Serving	160	0	0	0	0	0	15	17	0	16	0
Keep Your Gin UP	1	Serving	280	0	0	0	0	0	0	19	0	17	0
Olive a Martini with Gin & Olives	1	Serving	240	10	1	0	0	0	130	1	0	0	0

Menu Item Name	Quantity	Measure	Calories	Fat Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrate (g)	Total Fiber (g)	Sugar (g)	Protein (g)
Olive A Martini with Vodka & Olives	1	Serving	210	10	1	0	0	0	125	1	0	0	0
Flemings Prime Steakhouse Sliders	1	Serving	1420	670	75	32	1.5	220	3900	121	3	58	68
Crispy Chicken Sliders	1	Serving	1110	400	45	11	0	90	4350	136	2	46	42
Bourbon & Apricot Glazed Meatballs	1	Serving	550	270	30	12	1.5	190	630	25	1	18	36
Filet Wellington Bites	1	Serving	1490	990	112	15	1	135	1670	75	13	30	59
Charcuterie and Cheese Plate for 1	1	Serving	1220	780	87	51	0	225	3980	47	2	23	74
Goat Cheese Bites	1	Serving	1580	1030	115	65	2.5	585	1350	84	3	20	54
Crab Cake Bites	1	Serving	650	500	58	19	0	195	1190	14	1	1	20
Tempura Shrimp	1	Serving	340	110	12	2	0	205	480	29	1	11	29
Spicy Tuna Wonton	1	Serving	290	120	13	2.5	0	40	570	18	4	4	26
Truffle Grilled Cheese with Creamy Tomato Soup (Regional)	1	Serving	580	370	41	25	0	130	1180	29	3	6	22
Diablo Shrimp & Grit Cake (Regional)	1	Serving	760	370	41	24	0	505	1480	46	2	9	48
Yellowfin Tuna Tartare (Regional)	1	Serving	510	260	30	5	0	50	810	32	1	6	31
Beet Hummus Lettuce Wraps (Regional)	1	Serving	180	80	9	1	0	0	620	20	6	4	6
Black Truffle Filet Tartare (Regional)	1	Serving	570	240	28	10	0	100	1850	42	4	2	32
<b>BAR MENU</b>													
Smoked Old Fashioned	1	Serving	160	0	0	0	0	0	0	7	1	6	0
On Cloud 9 (Regional)	1	Serving	260	0	0	0	0	0	0	33	0	31	0
Blueberry Lemon Drop	1	Serving	250	0	0	0	0	0	0	31	0	29	0
Artisanal Margarita	1	Serving	220	0	0	0	0	0	190	9	0	5	0
Espresso Yourself Zero Proof	1	Serving	120	0	0	0	0	0	10	30	0	28	0
Espresso Yourself with Tequilla	1	Serving	220	0	0	0	0	0	10	30	0	28	0
Fleming's Prime Steakhouse Burger with Fries	1	Serving	1520	750	83	31	2	205	4680	124	9	24	70
Crispy Chickpea Eggplant Burger with Fries	1	Serving	1140	410	46	11	0	15	3450	159	15	22	26
Filet Mignon Sandwich With Fries	1	Serving	1620	860	96	33	0	190	4600	124	11	15	63
Ahi Tuna Poke Stack	1	Serving	360	140	16	2	0	45	820	32	6	10	27
Half Dozen Oysters	1	Serving	180	25	2.5	0.5	0	35	1560	15	5	6	10
Dozen Oysters	1	Serving	340	50	6	1.5	0	80	2000	22	6	6	20
Signature Onion Rings	1	Serving	1340	810	93	17	0	60	1770	103	10	23	23
Caviar Service	1	Serving	480	270	30	10	0	390	1060	34	7	8	20
Sweet Chili Calamari	1	Serving	870	350	39	7	0	530	1870	88	4	34	41
Japanese A5 Wagyu Strip	1	Serving	650	550	61	24	0	80	8020	11	1	7	14
Australian Wagyu Strip	1	Serving	1510	1010	112	48	0	390	1660	1	0	0	118
Petite Filet Mignon, 8 oz	1	Serving	440	220	25	13	1	170	460	1	0	0	54
Charcuterie & Cheese Plate (Regional)	1	Serving	3680	2410	268	133	0	700	11950	149	11	105	163
Grilled Octopus (Regional)	1	Serving	320	220	25	3.5	0	110	790	7	2	3	19
Beet Hummus Lettuce Wraps (Regional)	1	Serving	180	80	9	1	0	0	620	20	6	4	6
The Wagyu Dog with Fries (Regional)	1	Serving	1500	950	109	34	0	120	4100	99	8	22	30
Steakhouse Style Wagyu Dog with Fries (Regional)	1	Serving	1640	1130	128	47	1	175	3240	94	8	16	35
<b>CATERING MENU</b>													
<b>Catering Appetizers, Snacks, &amp; Drinks (Serves 6)</b>													
Sweet & Spicy Filet Bites	1	Serving	2090	1400	155	63	0	495	3120	28	1	21	131
Bourbon & Apricot Glazed Meatballs	1	Serving	1100	540	60	23	2.5	380	1270	51	1	37	73
Crab Cake Bites	1	Serving	2740	2450	273	101	3	535	4410	65	6	15	14
Colossal Shrimp Cocktail	1	Serving	660	90	10	2	0	690	3890	45	6	26	95
Prime Steakhouse Sliders	1	Serving	4830	2400	270	111	7	810	10310	359	7	171	245
Chickpea Eggplant Cakes	1	Serving	1350	790	90	13	0	0	1940	116	17	20	25
Ahi Tuna Poke	1	Serving	1090	430	47	6	0	130	2450	96	17	29	80
Chips and Onion Dip	1	Serving	1580	990	110	53	2	245	2990	127	10	25	25
Housemade Hummus & Vegetable Crudite	1	Serving	2430	1530	171	22	0	0	3980	192	33	26	59
Charcuterie	1	Serving	4040	2290	254	124	0	590	16590	253	14	150	219
Fresh Fruit	1	Serving	490	25	3	0	0	0	10	122	22	84	8
<b>Catering Salads, Bowls, Sandwich Platters &amp; Desserts (Serves 6)</b>													

Menu Item Name	Quantity	Measure	Calories	Fat Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrate (g)	Total Fiber (g)	Sugar (g)	Protein (g)
Fleming's Salad	1	Serving	1720	1100	123	29	0	75	1540	143	21	74	25
Wedge Salad with Dressing	1	Serving	2250	1780	207	63	1.5	215	3590	70	13	51	56
Caesar Salad	1	Serving	1650	1130	131	42	0	200	5910	66	12	8	67
Farro Bowl	1	Serving	3990	1650	184	21	0	0	5000	499	72	66	107
Roasted Vegetable Cavatappi	1	Serving	2590	1340	151	21	0	10	2800	254	30	40	53
Add on Filet Mignon Catering	1	Serving	1340	670	74	38	2.5	505	3930	6	1	0	161
Add On Salmon Catering	1	Serving	1410	760	84	16	0	430	2970	2	1	0	151
Seared Colossal Shrimp	1	Serving	660	100	11	2	0	930	3460	8	1	0	125
Chicken Breast	1	Serving	920	180	20	4.5	0	555	730	3	0	2	170
The Prime Burger	1	Serving	5570	2840	316	139	11	1200	9850	304	19	63	376
Filet Mignon Sandwich	1	Serving	4940	3110	365	84	4	800	9440	184	11	9	276
Crispy Cicken Sandwich	1	Serving	5100	2020	229	59	2.5	385	18220	589	29	153	190
Chocolate Chunk Cookies	1	Serving	2240	960	107	52	2	210	1140	311	11	183	26
Chocolate Covered Strawberries	1	Serving	830	350	39	26	0	0	20	128	15	103	9
Fresh Fruit	1	Serving	490	25	3	0	0	0	10	122	22	84	8
Carrot Cake	1	Serving	7570	3680	413	100	2.5	915	4410	921	20	699	68
Whole Cheesecake	1	Serving	8270	4620	514	304	24	2520	5530	750	28	608	132
<b>Catering Entrees &amp; Sides (Serves 6)</b>													
Petite Filet	1	Serving	2650	1330	148	76	5	1015	2750	7	0	0	322
Main Filets	1	Serving	3540	1720	192	96	7	1360	3680	10	0	0	443
Roasted Beef Tenderloin	1	Serving	4340	2950	327	135	1.5	1025	5210	38	2	16	261
Barbecue Ora King Salmon	1	Serving	2750	1980	221	87	0	625	3340	82	6	61	115
Miso Glazed Sea Bass	1	Serving	4160	3200	355	80	1.5	700	5760	67	17	45	185
New Orleans Barbecue Shrimp & Grits	1	Serving	8470	4880	542	328	3	4515	19390	341	21	75	511
Double Breast of Chicken	1	Serving	2300	640	72	14	0	1295	5290	50	4	9	339
Sauteed Broccoli	1	Serving	720	500	57	8	0	0	2780	47	19	12	20
Roasted Asparagus	1	Serving	460	320	35	21	0	90	2440	28	14	13	15
Sauteed Mushrooms	1	Serving	1600	1370	153	49	0	180	1250	45	15	23	28
Fleming's Potatoes	1	Serving	5640	3730	414	262	13	1210	6850	363	31	40	162
Lobster Mashed Potatoes	1	Serving	2610	1600	178	108	0	860	4810	168	15	15	67
Chipotle Cheddar Mac & Cheese	1	Serving	3820	2350	261	161	4	735	5260	268	11	24	96
<b>Catering Single Boxed Meals</b>													
Side of House Made Chips	1	Serving	130	45	5	1	0	0	300	21	1	1	2
Fresh Fruit	1	Serving	80	5	0.5	0	0	0	0	20	4	14	1
Chocolate Chunk Cookies	1	Serving	370	160	18	9	0	35	190	52	2	30	4
The Prime Burger (No Fries)	1	Serving	920	460	51	22	2	195	2200	55	3	16	61
Filet Mignon Sandwich	1	Serving	1760	610	70	16	0.5	130	3790	212	10	9	83
Crispy Chicken Sandwich	1	Serving	790	310	35	10	0	100	1800	83	3	26	39
Petite Filet Mignon, 8 oz	1	Serving	440	220	25	13	1	170	460	1	0	0	54
BBQ Scottish Salmon for 1	1	Serving	570	330	37	8	0	100	620	20	2	9	39
Double Breast of Chicken	1	Serving	630	160	18	4	0	395	1440	11	1	2	102
Fleming's Salad	1	Serving	410	260	29	7	0	15	320	34	7	19	7
Wedge Chopped Salad	1	Serving	500	390	46	14	0	50	820	16	3	12	13
Caesar Salad	1	Serving	310	210	24	8	0	40	1210	12	3	2	15
Farro Bowl	1	Serving	700	310	34	4	0	0	830	85	14	11	18
Cavatappi with Roasted Tomato Sauce	1	Serving	620	90	10	1.5	0	0	760	106	8	17	18
Add Filet (4 oz)	1	Serving	180	50	6	2	0	80	490	0	0	0	31
Add On Seared Ora King Salmon	1	Serving	210	120	13	2	0	70	270	0	0	0	23
Add Colossal Shrimp	1	Serving	110	15	2	0	0	155	580	1	0	0	21
Add Chicken (5 oz)	1	Serving	150	30	3.5	0.5	0	90	120	0	0	0	28
Add Chickpea Eggplant Vegan Cakes	1	Serving	360	190	22	3.5	0	0	400	34	5	4	7