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 recieved 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: October 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)
DINNER MENU For The Table													
Shellfish Tower (Small)	1	Serving	1660	620	73	14	0	1145	6420	48	4	27	189
Shellfish Tower (Large)	1	Serving	2650	740	86	17	0	2255	11200	57	4	27	375
Seafood Tower (Small) (Regional)	1	Serving	1610	600	69	13	0	965	11490	69	10	31	180
Seafood Tower (Large)(Regional)	1	Serving	3140	1210	139	25	1	1925	22220	121	19	48	358
Japanese A5 Wagyu Strip	1	Serving	650	550	61	24	0	80	8020	11	1	7	14
Yellowtail Crudo	1	Serving	160	50	6	1.5	0	45	780	4	1	1	21
Goat Cheese Bites--5	1	Serving	1690	1130	125	72	2.5	610	1920	87	3	24	54
Signature Onion Rings	1	Serving	1340	810	93	17	0	60	1820	103	10	19	22
Sweet Chili Calamari	1	Serving	870	350	39	7	0	530	1870	88	4	34	41
Shrimp Cocktail	1	Serving	320	60	6	1	0	315	1320	21	2	15	43
Hot Shrimp in Spicy BBQ Butter	1	Serving	870	560	63	31	0	550	1640	12	1	2	60
Beef Carpaccio	1	Serving	810	520	58	25	0	170	710	27	2	2	42
Beef Carpaccio (Regional)	1	Serving	870	570	65	27	0	175	810	27	3	2	42
Ahi Tuna Poke	1	Serving	680	400	45	8	0	55	1250	34	6	11	36
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
Crab Cakes (2)	1	Serving	460	290	34	6	0	175	1540	10	0	4	23
Burrata with Prosciutto	1	Serving	650	410	45	24	0	120	1660	30	2	3	34
Mishima Reserve Wagyu & Osetra Caviar (Regional)	1	Serving	820	620	69	28	0	170	700	32	3	2	17
Market Salads & Classic Soups													
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
Lobser Bisque	1	Serving	440	240	27	17	0.5	195	1330	21	0	6	22
French Onion Soup	1	Serving	390	210	24	15	0	65	1020	25	3	7	13
Mushroom Brie Soup 8 oz	1	Serving	320	250	28	14	0	55	1050	14	1	3	4
Add Filet Medallion	1	Serving	400	230	26	12	0.5	145	1020	1	0	0	40
Add Chicken (5 oz)	1	Serving	150	30	3.5	0.5	0	90	120	0	0	0	28
Steaks and Enhance Your Steak Experience													
Prime Bone-In Ribeye, 20 oz.	1	Serving	1470	1090	122	58	8	305	1990	2	0	0	92
Bone In Ribeye14 oz	1	Serving	1140	860	96	45	2.5	265	2180	1	0	1	69
Prime Dry-Aged Ribeye, 16 oz	1	Serving	1130	840	93	45	4.5	265	610	1	0	1	72
Tomahawk (35 oz)	1	Serving	2820	2080	231	92	13	730	3170	2	1	0	173
Prime New York Strip, 16 oz	1	Serving	1000	660	74	33	1	270	510	0	0	1	84
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	760	320	35	15	1.5	330	1090	1	0	0	104
Spinalis Ribeye Cap (9oz)	1	Serving	930	610	68	30	0	255	1750	19	4	12	57
Prime Bl Ribeye 20 oz & Shrimp Scampi	1	Serving	2110	1510	168	78	8	730	2980	6	1	1	139
Angus Bone In Ribeye 20 oz and Diablo Shrimp	1	Serving	2300	1720	192	85	0	820	3630	8	1	1	127
Signature Filet Medallions with demiglace	1	Serving	700	490	55	17	0	125	1750	11	4	3	39
Japanese A5 Wagyu Strip	1	Serving	650	550	61	24	0	80	8020	11	1	7	14
Australian Carrara Wagyu Strip	1	Serving	1640	1330	148	51	5	270	9010	16	2	11	59
Petite Filet WAgyu 8 oz	1	Serving	640	400	45	18	1.5	170	8900	17	2	11	43
Wagyu Tasting Flight (2 oz each)(Regional)	1	Serving	690	570	64	25	0.5	125	1720	2	0	1	26
Wagyu Tasting Flight (4 oz each)(Regional)	1	Serving	1380	1150	127	50	1.5	245	3440	5	1	3	51
Wagyu Trio (2 oz each)	1	Serving	800	640	72	25	1	120	5560	12	2	6	27
Wagyu Trio (4 oz each)	1	Serving	1500	1240	138	49	2.5	240	6520	13	2	6	52
Sliced Porterhouse	1	Serving	1980	1170	130	55	2.5	535	10230	17	2	12	186
Taste of Tuesday (Regional)	1	Serving	2330	1790	199	75	5	445	17550	31	3	22	99
Garlic Butter Mushroom Medley	1	Serving	440	350	40	11	0	35	400	19	4	6	9
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

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)
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
Black Truffle King Crab (Regional)	1	Serving	280	210	24	14	1	155	520	0	0	0	17
Trio of Steak Finishes	1	Serving	430	430	47	29	0.5	120	480	1	0	1	0
Entrees													
Petite Filet and 12 oz North Atlantic Lobster	1	Serving	1160	650	72	42	1	615	1830	4	1	1	119
Jumbo Scallops with Wild Mushroom Risotto	1	Serving	930	570	65	23	1	120	1670	48	2	7	40
BBQ Salmon	1	Serving	690	450	50	14	0	170	700	11	1	9	48
Steamed Ginger SeaBass	1	Serving	360	130	15	3	0	85	1760	14	3	5	41
Twin North Atlantic Lobster Tails	1	Serving	1050	470	53	31	0	770	2390	7	2	2	130
Twin North Atlantic Lobster Tails (6-7 oz each)	1	Serving	800	450	50	30	0	500	1550	7	2	2	76
Twin Lobster Tails	1	Serving	790	450	50	30	0	500	1550	6	2	2	76
Seared Yellowfin Tuna (Regional)	1	Serving	600	310	36	4	0	105	1830	27	3	11	45
Seared Ahi Tuna Steak	1	Serving	790	510	58	8	0	105	1670	24	2	9	44
Double Breast of Chicken	1	Serving	630	160	18	4	0	395	1440	11	1	2	102
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
Ahi Tuna Poke Stack	1	Serving	680	400	45	8	0	60	1230	34	6	11	38
Ahi Tuna Poke	1	Serving	680	400	45	8	0	55	1250	34	6	11	36
Lobster Vodka Papperdelle Lobster Half 6-7 oz	1	Serving	1510	940	104	55	1.5	405	25710	79	6	6	54
Lobster Vodka Papperdelle Lobster 4 oz	1	Serving	1520	940	105	55	1.5	420	25750	79	6	6	57
Chicken Picatta	1	Serving	1750	1250	140	50	1	365	3630	40	4	4	80
Bl Filet 14 oz w/ Crab Cake	1	Serving	1170	850	95	38	0	340	2160	3	1	0	70
Juniper Rubbed Lamb Chop with Summer Vegetables	1	Serving	360	200	23	7	0.5	60	2340	15	2	10	21
Main Filet with 12 oz Lobster	1	Serving	1310	720	80	45	1	670	1990	5	1	1	139
Bone In Ribeye 20 oz and 12 oz Lobster Tail	1	Serving	2420	1730	192	99	8	805	3620	10	3	4	158
Shareable Sides													
Crispy Pancetta Brussels Sprouts	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
Roasted Vegetables	1	Serving	220	120	13	3.5	0	5	1460	17	3	8	4
Chipotle Cheddar Mac & Cheese	1	Serving	1100	640	71	43	1	195	1420	85	4	7	28
Garlic Butter Mushroom Medley	1	Serving	440	350	40	11	0	35	400	19	4	6	9
Desserts													
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 & Blood Orange Sorbet	1	Serving	150	10	1	0	0	0	0	34	3	29	1
Chocolate Gooey Brownie	1	Serving	770	410	45	28	1.5	140	630	89	3	66	7
Carrot Cake	1	Serving	1230	610	69	16	0	150	690	148	3	112	11
Build Your Own Ice Cream Sundae	1	Serving	1040	510	57	35	0.5	145	440	127	4	98	12
Chocolate Lava Cake	1	Serving	1240	860	95	56	0	455	570	89	7	69	18
Sage Advice Latte - 2% Milk	1	Serving	200	30	3.5	2.5	0	15	75	34	0	32	6
Sage Advice Latte - Oat Milk	1	Serving	200	45	5	0	0	0	85	35	0	26	2
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
Salted Caramel Espresso Martini	1	Serving	280	15	1.5	1.5	0	5	180	35	0	27	1
Children's Menu													
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 Medallion with Fries	1	Serving	660	240	26	6	0.5	115	2890	51	4	9	47
Filet Mignon with Fries	1	Serving	860	390	44	14	1	120	2050	69	7	8	47
Filet Sliders with Fries	1	Serving	1020	450	50	16	1	95	3280	98	4	27	36

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)
KLW Chicken Breast	1	Serving	150	30	3.5	0.5	0	90	55	0	0	0	28
Chicken Tenders with Fries	1	Serving	930	380	42	8	0	60	4160	98	7	10	33
KLW Salmon	1	Serving	230	130	14	2.5	0	70	70	0	0	0	25
Mac & Cheese	1	Serving	1340	840	93	57	1.5	270	2140	84	3	8	39
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
KLW Steamed Veg	1	Serving	30	0	0	0	0	0	0	7	3	3	2
Fresh Fruit Bowl	1	Serving	30	0	0	0	0	0	0	7	2	5	1
Ice Cream Sundae	1	Serving	630	330	37	23	0.5	100	320	72	2	54	6
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
2% Milk, 11 fl oz	1	Serving	170	60	7	4	--	25	140	16	0	17	11
Hand-Crafted Cocktails													
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	28	0	27	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
On Cloud 9	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
Ultra-Violet Ube	1	Serving	240	0	0	0	0	0	0	21	0	17	0
Nutty But Nice	1	Serving	290	80	9	4.5	0	25	50	28	0	21	3
Prime Martini with Gin	1	Serving	340	25	3	1.5	0	0	750	3	0	0	0
Prime Martini with Vodka	1	Serving	250	25	3	1.5	0	0	750	3	0	0	0
Dessert Wine, Port, & Sherry													
Caravello Limoncello 3 oz	1	Serving	130	0	0	0	0	0	0	17	0	15	0
Caravella Limoncello Bottle	1	Serving	1120	0	0	0	0	0	0	144	0	128	0
Chateau Climins 3 oz	1	Serving	150	0	0	0	0	0	0	15	0	15	0
Chateau Climins Bottle	1	Serving	620	0	0	0	0	0	0	63	0	63	0
Dolce Far Niente 3 oz	1	Serving	220	0	0	0	0	0	0	30	0	30	0
Dolce Far Niente Bottle	1	Serving	950	0	0	0	0	0	0	127	0	127	0
Royal Tokaji Red Label 3 oz	1	Serving	120	0	0	0	0	0	0	14	0	14	0
Royal Tokaji Red Label Bottle	1	Serving	650	0	0	0	0	0	0	80	0	80	1
Inniskillin Pearl 3 oz	1	Serving	70	0	0	0	0	0	0	6	0	6	0
Inniskillin Pearl Bottle	1	Serving	300	0	0	0	0	0	15	25	0	25	0
Fonseca Bin 27 Port Wine 3 oz	1	Serving	140	0	0	0	0	0	0	12	0	12	0
Fonseca Bin 27 Port Wine Bottle	1	Serving	1200	0	0	0	0	0	0	102	0	102	0
Taylor Fladgate Late Vintage Port Wine 3 oz	1	Serving	140	0	0	0	0	0	--	9	0	9	0
Taylor Fladgate Late Vintage Port Wine Bottle	1	Serving	1160	0	0	0	0	0	--	80	0	80	0
Sandeman 10 Year Old Tawny Port 3 oz	1	Serving	140	0	0	0	0	0	0	11	0	10	0
Sandeman 10 Year Old Tawny Port Bottle	1	Serving	1220	0	0	0	0	0	0	91	0	84	0
Taylor Fladgate 20 Year Tawny Port Wine 3 oz.	1	Serving	140	0	0	0	0	0	0	12	0	12	0
Taylor Fladgate 20 Year Tawny Port Wine Bottle	1	Serving	1200	0	0	0	0	0	0	101	0	101	0
Williams & Humbert Don Zoilo Oloroso Sherry 15 Year Old Bottle	1	Serving	130	0	0	0	0	0	0	1	0	0	0
Williams & Humbert Don Zoilo Oloroso Sherry 15 Year Old Bottle	1	Serving	1130	0	0	0	0	0	0	8	0	0	0
Wiliams & Humbert, Don Zoilo, Pedro Ximenez Sherry 15 Year Old 3 oz	1	Serving	200	0	0	0	0	0	0	34	0	34	0
Williams & Humbert, Don Zoilo, Pedro Ximenez Sherry 15 Year Old Bottle	1	Serving	1650	0	0	0	0	0	0	287	0	287	0
Zero Proof Beverages													
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
Tomahawk Tuesday													
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

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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
LUNCH MENU													
Housemade Milkbread with Lavendar Honey Butter	1	Serving	920	340	38	23	0	120	1940	125	4	33	22
Bread Service Champagne Brie and Elote Corn Butter	1	Serving	520	210	23	13	0	50	1150	62	2	3	14
Burrata with Prosciutto	1	Serving	650	410	45	24	0	120	1660	30	2	3	34
Beef Carpaccio	1	Serving	810	520	58	25	0	170	710	27	2	2	42
Filet Tartare w/ Potato Pave (Regional)	1	Serving	610	270	31	11	0	100	1870	46	4	2	32
Sweet Chili Calamari	1	Serving	870	350	39	7	0	530	1870	88	4	34	41
Yellowtail Crudo	1	Serving	160	50	6	1.5	0	45	780	4	1	1	21
Mushroom Brie Soup	1	Serving	260	190	21	11	0	45	790	13	1	2	4
Entree Caesar Salad with 5 oz Marinated Chicken	1	Serving	570	270	31	11	0	205	1760	17	4	3	58
Steakhouse Filet Chopped Salad	1	Serving	860	520	58	21	1.5	160	1070	29	7	12	56
Lobster & Shrimp Louie Salad	1	Serving	610	290	34	5	0	345	1540	18	3	13	57
Yellowfin Tuna Poke Bowl (Regional)	1	Serving	890	310	36	5	0	40	1640	119	8	27	30
Ahi Tuna Poke Bowl	1	Serving	1030	420	50	8	0	50	2290	123	8	29	31
Mushroom & Tomato Ragout Pasta	1	Serving	1030	450	51	18	0.5	60	1330	113	10	19	31
Add Chicken (5 oz)	1	Serving	150	30	3.5	0.5	0	90	120	0	0	0	28
Add Colossal Shrimp	1	Serving	110	15	2	0	0	155	580	1	0	0	21
Side Regular fries	1	Serving	550	250	28	6	0	0	2110	68	7	8	7
Fleming's Prime Steakhouse Burger	1	Serving	970	500	56	25	2	205	2180	55	3	16	63
Grilled Chicken Burrata Sandwich	1	Serving	800	400	44	12	0	125	990	51	6	6	45
French Dip Filet Sandwich	1	Serving	1170	640	71	33	0	215	2180	64	6	10	61
The Wagyu Dog	1	Serving	730	380	43	19	0	85	2760	53	4	20	23
Lobster Roll	1	Serving	1020	690	76	47	0	405	1550	45	2	8	36
Truffle Grilled Cheese with Creamy Tomato Soup	1	Serving	560	360	40	25	0	125	1150	28	3	6	21
Truffle Grilled Cheese with Creamy Tomato Soup (Regional)	1	Serving	560	360	40	25	0	125	1150	28	3	6	21
Fleming's Salad wtih Dressing	1	Serving	410	260	29	7	0	15	320	34	7	19	7
Steak Frites	1	Serving	1370	930	106	31	0	165	2610	62	6	3	46
Cabernet Filet	1	Serving	570	310	35	13	0.5	150	1850	12	4	4	52
BBQ Salmon	1	Serving	690	450	50	14	0	170	700	11	1	9	48
BBQ Salmon (Regional)	1	Serving	670	430	48	13	0	170	690	11	1	9	48
Seared Ahi Tuna Steak	1	Serving	790	510	58	8	0	105	1670	24	2	9	44
Seared Yellowfin Tuna (Regional)	1	Serving	600	310	36	4	0	105	1830	27	3	11	45
Bone In Ribeye14 oz	1	Serving	1020	770	86	40	2	235	2080	1	0	0	61
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
Japanese A5 Wagyu Strip	1	Serving	650	550	61	24	0	80	8020	11	1	7	14
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
Chipotle Cheddar Mac & Cheese	1	Serving	1100	640	71	43	1	195	1420	85	4	7	28
Crispy Pancetta Brussels Sprouts	1	Serving	790	560	63	16	0.5	35	1500	46	11	22	17
Artisanal Margarita	1	Serving	220	0	0	0	0	0	190	9	0	5	0
Small Batch Smash	1	Serving	230	0	0	0	0	0	0	28	0	27	0
Pineapple Castaway Cocktail	1	Serving	160	0	0	0	0	0	0	18	0	16	0
Strawberry Fields	1	Serving	250	0	0	0	0	0	0	26	1	21	0
The Butterfly Effect	1	Serving	180	0	0	0	0	0	10	25	0	21	0
Blueberry Lemon Drop	1	Serving	250	0	0	0	0	0	0	31	0	29	0
Golden State of Mind NA	1	Serving	90	0	0	0	0	0	0	21	0	17	0
Golden State of Mind with Vodka	1	Serving	190	0	0	0	0	0	0	21	0	17	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
Herb Your Enthusiasm NA	1	Serving	70	0	0	0	0	0	0	19	0	17	0
Herb Your Enthusiasm with Gin	1	Serving	180	0	0	0	0	0	5	19	0	17	0
Tropical Tee	1	Serving	110	0	0	0	0	0	15	27	0	25	1
Blackberry Lavenderade NA	1	Serving	120	0	0	0	0	0	0	29	26	2	0
Tost	1	Serving	50	0	0	0	0	0	0	12	1	11	0
SOCIAL HOUR MENU													
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
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	970	470	53	22	1.5	155	2620	76	1	31	50
Crispy Chicken Sliders	1	Serving	940	400	46	10	0	70	5020	104	2	34	32

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)
Korean BBQ Filet Bites	1	Serving	470	350	39	13	0	80	1020	7	1	6	21
Bourbon & Apricot Glazed Meatballs	1	Serving	260	90	10	4	0	65	260	23	0	20	12
Goat Cheese Bites--2	1	Serving	600	380	43	24	1	225	520	33	1	7	22
Goat Cheese Bites--5	1	Serving	1690	1130	125	72	2.5	610	1920	87	3	24	54
The Wagyu Dog	1	Serving	730	380	43	19	0	85	2760	53	4	20	23
Spicy Tuna Crispy Rice (2 oz tuna)	1	Serving	330	200	23	4.5	0	25	310	16	0	3	14
Spicy Tuna Crispy Rice (4 oz tuna)	1	Serving	640	390	46	8	0	50	620	32	1	7	29
Caramelized Onion Dip & CHips	1	Serving	960	570	64	15	0	35	1490	81	5	8	12
Diablo Shrimp Appetizer (2 each)	1	Serving	400	280	31	16	0	235	780	6	0	1	24
Diablo Shrimp Appetizer (5 each)	1	Serving	870	560	63	31	0	550	1640	12	1	2	60
Crab Cake Bites (2 each)	1	Serving	280	190	22	4	0	85	540	8	0	2	9
BAR MENU													
Smoked Old Fashioned	1	Serving	160	0	0	0	0	0	0	7	1	6	0
On Cloud 9	1	Serving	260	0	0	0	0	0	0	33	0	31	0
Ultra-Violet Ube	1	Serving	240	0	0	0	0	0	0	21	0	17	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
Golden State of Mind NA	1	Serving	90	0	0	0	0	0	0	21	0	17	0
Golden State of Mind with Vodka	1	Serving	190	0	0	0	0	0	0	21	0	17	0
Sweet Chili Calamari	1	Serving	870	350	39	7	0	530	1870	88	4	34	41
Steak Frites	1	Serving	1130	700	81	23	0	175	2300	63	6	4	43
Diablo Shrimp Appetizer (5 each)	1	Serving	870	560	63	31	0	550	1640	12	1	2	60
Diablo Shrimp Appetizer (2 each)	1	Serving	400	280	31	16	0	235	780	6	0	1	24
Caramelized Onion Dip & CHips	1	Serving	960	570	64	15	0	35	1490	81	5	8	12
Signature Onion Rings	1	Serving	1340	810	93	17	0	60	1820	103	10	19	22
Lobster Roll	1	Serving	1020	690	76	47	0	405	1550	45	2	8	36
The Wagyu Dog	1	Serving	730	380	43	19	0	85	2760	53	4	20	23
Fleming's Prime Steakhouse Burger with Fries	1	Serving	1380	660	74	28	2	205	4100	105	6	25	66
FPS French Dip Filet Sandwich with fries	1	Serving	2100	1260	141	55	0.5	290	3830	119	10	21	73
Ahi Tuna Poke Bowl	1	Serving	1030	420	50	8	0	50	2290	123	8	29	31
Wagyu Dog with Fries	1	Serving	1030	450	50	15	0	55	4590	103	7	29	27
CATERING MENU													
Catering Appetizers, Snacks, & Drinks (Serves 6)													
Korean BBQ Filet Bites	1	Serving	1740	1290	144	49	0	325	3220	29	2	24	83
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	710	90	10	2	0	750	4040	45	6	26	103
Prime Steakhouse Sliders	1	Serving	4830	2400	270	111	7	810	10310	359	7	171	245
Chips and Onion Dip	1	Serving	1580	990	110	53	2	245	2990	127	10	25	25
Housemade Hummus & Vegetable Crudite	1	Serving	1770	1130	127	16	0	0	2850	141	23	21	31
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
Spicy Yellowfin Tuna Tartare for 6 PD	1	Serving	1790	960	110	14	0	260	2460	95	2	18	109
Crispy Chicken Slider	1	Serving	3880	1590	187	45	0	320	13920	446	7	175	127
Ahi Tuna Poke Stack	1	Serving	1510	970	109	19	1	60	2970	94	12	30	43
Catering Salads, Bowls, Sandwich Platters & Desserts (Serves 6)													
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
Roasted Vegetable Cavatappi	1	Serving	2590	1340	151	21	0	10	2800	254	30	40	53
Add on Filet Mignon	1	Serving	1340	670	74	38	2.5	505	3930	6	1	0	161
Add Salmon	1	Serving	1410	760	84	16	0	430	2970	2	1	0	151
Add 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
Crispy Chicken Sandwich	1	Serving	5100	2020	229	59	2.5	385	18240	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
Catering Entrees & Sides (Serves 6)													
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 Salmon	1	Serving	2750	1980	221	87	0	625	3340	82	6	61	115
Sea Bass	1	Serving	4160	3200	355	80	1.5	700	5760	67	17	45	185
Double Breast of Chicken	1	Serving	2300	640	72	14	0	1295	5290	50	4	9	339

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)
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
Fleming's Potatoes	1	Serving	5640	3730	414	262	13	1210	6850	363	31	40	162
Chipotle Cheddar Mac & Cheese	1	Serving	3840	2370	263	163	4	740	5300	268	11	24	97
Catering Single Servings													
Side of House Made Chips	1	Serving	130	45	5	1	0	0	300	21	1	1	2
Protein Box	1	Serving	530	350	39	9	0	220	770	28	4	22	24
Fresh Fruit	1	Serving	70	5	0.5	0	0	0	0	20	4	14	1
Chocolate Chunk Cookies Catering Ind. Box	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
French Dip Filet Sandwich	1	Serving	1170	640	71	33	0	215	2180	64	6	10	61
Flemings 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 Salmon	1	Serving	690	450	50	14	0	170	700	11	1	9	48
Double Breast of Chicken	1	Serving	630	160	18	4	0	395	1440	11	1	2	102
Full Fleming's Salad wtih Dressing	1	Serving	410	260	29	7	0	15	320	34	7	19	7
Chopped Wedge Salad	1	Serving	500	390	46	14	0	50	820	16	3	12	13
Caesar Salad with Dressing	1	Serving	380	250	29	11	0	55	1370	13	3	2	20
Mushroom & Tomato Ragout Pasta (Cavatappi Pasta)	1	Serving	1060	450	50	18	0.5	60	1430	121	13	24	32
Add Filet (4 oz)	1	Serving	180	50	6	2	0	80	490	0	0	0	31
Add Seared 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
Chef's Signature Specials													
Lobster Vodka Papperdelle Lobster 4 oz	1	Serving	1520	940	105	55	1.5	420	25750	79	6	6	57
Lobster Vodka Papperdelle Lobster Half 6-7 oz	1	Serving	1510	940	104	55	1.5	405	25710	79	6	6	54
Chicken Picatta	1	Serving	1750	1250	140	50	1	365	3630	40	4	4	80
Bl Filet 14 oz w/ Crab Cake	1	Serving	1170	850	95	38	0	340	2160	3	1	0	70
Chilaquiles Con Nueva York	1	Serving	1430	870	97	42	1	285	1480	48	5	5	92
Gorgonzola & Apple Stuffed Chicke	1	Serving	630	240	26	10	0	185	520	33	4	3	62
Colossal Cajun Lemon Shrimp	1	Serving	1120	710	79	46	0	640	2230	25	2	3	74
Bl Filet & Diablo Shrimp	1	Serving	1830	1360	151	89	2	645	3790	4	1	1	105
Prime NY Strip Al Pastor & Colossal Shrimp	1	Serving	680	350	39	17	0.5	305	1610	12	1	4	67
Filet Stoganoff Fettuccine	1	Serving	1130	620	69	29	1	170	950	77	6	10	44
Maple Bacon Salmon	1	Serving	1380	810	90	33	1	275	2870	56	6	31	75
Lobster Pasta	1	Serving	1290	680	76	38	0	625	3570	87	6	8	58
Bulgogi Wagyu	1	Serving	1160	630	70	22	1.5	170	10300	82	4	47	49
Crispy Seabass	1	Serving	860	350	39	19	0	165	1940	67	5	7	55
Filet Au Poivre	1	Serving	900	430	47	19	1	205	550	56	7	14	63
Seafood Cioppino	1	Serving	750	260	29	12	0	455	1720	28	6	12	86
Surf & Turf (Riverside)	1	Serving	1970	1070	120	34	2.5	570	4350	128	3	11	89
Filet & Mushroom Ravioli	1	Serving	1120	780	87	48	3	315	1350	20	1	4	58
Shrimp & Crab Tortellini	1	Serving	700	210	23	9	0	320	3120	59	3	10	50
Herb Roasted Brick Chicken	1	Serving	1840	1300	145	55	1	440	2010	27	5	8	98
Seard YellowTail	1	Serving	1240	870	98	31	0	220	2470	27	4	13	58
Surf & Turf (West Hartford)	1	Serving	1050	570	64	26	1	305	2440	55	5	12	65
Blackened Crab Fettuccini	1	Serving	1380	790	90	36	1	155	1680	107	9	12	37
Coffee Rubbed Filet Mignon	1	Serving	1020	560	62	36	1.5	245	3970	52	2	5	62
Dry Aged Ribeye w/ Carbonara Cream	1	Serving	2300	1680	186	87	6	485	5230	36	4	3	115
Miso Glazed Black Cod	1	Serving	650	360	40	7	0	85	2250	37	2	24	30
Braised Short Rib	1	Serving	550	380	42	22	1	120	1090	20	3	5	19
Mishima Reserve Wagyu Filet Mignon (Regional)	1	Serving	630	450	50	22	0	165	1890	1	1	0	40
Wild Mushroom Crusted Petite Bl Ribeye	1	Serving	1330	1020	114	56	2.5	315	3350	8	3	3	71
Lobster Wellington	1	Serving	1270	710	79	35	1	315	1990	73	4	7	62
Filet Mignon & Crispy Shallots	1	Serving	1220	500	56	24	1.5	200	1950	110	5	15	66
Seafood Ciopinno	1	Serving	1700	480	55	16	0	690	5880	102	22	45	156
Chicken Milanese	1	Serving	1070	460	52	19	1	330	3270	79	4	2	69
Miso Salmon	1	Serving	1030	590	66	26	0	205	3860	33	3	11	53