



Starters

CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1080 cal | 75 Serves 4-6 1870 cal | 145

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 16

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 21

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 22

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 17

CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 23

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 19

AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 23

Market Salads & Classic Soups

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 13

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 14

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 13

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal | 15

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 16

Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chili, 160 cal; herbed horseradish, 130 cal

Classic Cuts

MAIN FILET MIGNON* 11 OZ 490 cal | 57

PETITE FILET MIGNON* 8 OZ 410 cal | 51

PRIME NEW YORK STRIP* 16 OZ 1180 cal | 61

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 55

Specialty Cuts

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 65

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 68

PRIME TOMAHAWK* 35 OZ 1700 cal | 98

Over The Top

SEARED PORK BELLY
fig demi-glace 280 cal | 15

DIABLO SHRIMP
spicy barbecue butter sauce 620 cal | 16

JUMBO LUMP CRAB MEAT
oscar style with béarnaise sauce 290 cal | 15

TRUFFLE-POACHED LOBSTER*
béarnaise sauce & caviar 460 cal | 20



Beyond Steaks

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 39

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal | 46

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 48

CHICKPEA & EGGPLANT CROQUETTE housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 33

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 59

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 16

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal | 13

CAULIFLOWER MASH cilantro oil 550 cal | 14

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 610 cal | 13

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 13 add lobster 820 cal | +10

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 14

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 13

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 14

ROASTED ASPARAGUS herb butter 260 cal | 15

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 14 add lobster 1520 cal | +10

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.

* 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.

A Taste for Twosdays

Only available on Tuesdays | Two Guests, \$135

Starter *choose two*

CAESAR SALAD
FLEMING'S SALAD**
WEDGE SALAD

Entrée *choice of*

35 OZ PRIME TOMAHAWK* TO SHARE
served with a choice of our signature butters: béarnaise, smoked chili, herbed horseradish
CHEF'S RESERVE* TO SHARE 1480 cal
28 oz Prime Bone-In New York Strip, 6 oz Filet Mignon sliced & served with trio of artisan finishing salts

Sides To Share *choose two*

BAKED POTATO PLAIN OR LOADED
FLEMING'S POTATOES
MASHED POTATOES
CAULIFLOWER MASH
CHIPOTLE CHEDDAR MAC & CHEESE
CRISPY BRUSSELS SPROUTS & BACON
NORTH ATLANTIC LOBSTER MASHED POTATOES (+10)
ROASTED ASPARAGUS
SAUTÉED MUSHROOMS
SIGNATURE ONION RINGS
CREAMED SPINACH
NORTH ATLANTIC LOBSTER MACARONI & CHEESE (+10)

Dessert *choose two*

NEW YORK CHEESECAKE
CARROT CAKE
CRÈME BRÛLÉE
CHOCOLATE LAVA CAKE**
CHOCOLATE GOOEY BUTTER CAKE
FRESH FRUIT & CHANTILLY CREAM**
KEY LIME PIE

Taste for Twosday Menu is only available on Tuesdays

Desserts & Coffee Service

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal | 16

NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 1100 cal | 15

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 14

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 14

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal | 13

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 14

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 14

FRESHLY BREWED COFFEE 0 cal | 4

ESPRESSO 15 cal | 6

CAPPUCCINO 80 cal | 6

More Ways To Enjoy Our Prime Steak

Earn Rewards For Your Dining Experience Tonight

Join our Dine Rewards Loyalty Program, and start earning rewards every time you dine with us.

Sign up with the QR code, and then give your phone number to your Server so you can start earning points immediately.



Give the Gift of Prime Steak & Wine

The perfect gift brings people together. A Fleming's gift card shows them your love, appreciation or admiration.

To purchase, ask your Server.



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.

* 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.