

# **F** Chef's Tasting Menu

*Available on Sundays through the holidays*

starting at \$75 per person or \$150 for two

Chef Mark invites you to enjoy his Sunday tasting menu – compare and contrast cuts, aging processes and grades of beef

## *Starter*

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*your choice of any soup or salad*

FLEMING'S SALAD

WEDGE SALAD

CAESAR SALAD

FRENCH ONION SOUP

LOBSTER BISQUE

## *Entrée*

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*choice of two entrées*

GRASS-FED WAGYU FILET MIGNON, 6 oz

*First Light Farms, New Zealand*

FILET MIGNON, 6 oz

PRIME DRY-AGED RIBEYE, 7 oz (+\$5)

BLACK LABEL WAGYU NY STRIP, 6 oz (+\$5)

*Snake River Farms*

PAN-SEARED DIVER SCALLOPS

*brown butter*

MEXICAN WHITE SHRIMP

*spicy aji crema sauce*

*All steak selections accompanied by bone marrow and roasted garlic*

## *Side*

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*choice of any side dish*

FLEMING'S POTATOES

BAKED POTATO PLAIN OR LOADED

MASHED POTATOES

SIGNATURE ONION RINGS

CHIPOTLE CHEDDAR MAC & CHEESE

SAUTÉED MUSHROOMS

CREAMED SPINACH

CRISPY BRUSSELS SPROUTS & BACON

FRESH ROASTED ASPARAGUS

NORTH ATLANTIC LOBSTER

MAC & CHEESE (+\$7)

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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

Excludes tax and gratuity