



Starters

BURRATA WITH PROSCIUTTO charred tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal | 16

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 22

CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 22

Burgers & Sandwiches

Served with side of french fries and ketchup (360 cal)

THE PRIME BURGER* prime beef, Wisconsin cheddar cheese, peppered bacon 1040 cal | 14

CALIFORNIA BURGER* prime beef, tomato, arugula, bacon, avocado, cheddar cheese, smoked jalapeño aioli 1510 cal | 16

MUSHROOM-FARRO BURGER housemade mushroom, chickpea and farro veggie patty, goat cheese, arugula, tomatoes, fried onion rings 650 cal | 14

FILET MIGNON SANDWICH* sliced filet mignon, caramelized onions & mushrooms, creamy horseradish sauce 780 cal | 26

Market Salads

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 320 cal | 12

WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 490 cal | 13

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto 280 cal | 12

Signature Steaks

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

Classic Cuts

MAIN FILET MIGNON* 490 cal 11 OZ | 53

PETITE FILET MIGNON* 410 cal 8 OZ | 47

PRIME NEW YORK STRIP* 1180 cal 16 OZ | 57

CERTIFIED ANGUS BEEF RIBEYE* 1150 cal 14 OZ | 50

Specialty Cuts

PRIME BONE-IN RIBEYE* 1360 CAL 20 OZ | 59

PRIME DRY-AGED RIBEYE* 1340 CAL 16 OZ | 63

PRIME TOMAHAWK* 1700 cal 35 OZ | 89
removed from the bone and packaged separately

Entrées

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

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 47

SEASONAL FEATURED LOBSTER TAILS with butter 750 cal | 58

BACON-WRAPPED FILET MEDALLIONS* 8 oz, peppercorn sauce 520 cal | 34

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leek, jalapeño 1060 cal | 12

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 770 cal | 13

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 11

ROASTED ASPARAGUS herb butter 170 cal | 13

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal | 12

Desserts

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus 1100 cal | 14

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 12

Bottles of Wine & Water

BOTTLE OF WINE local selections available for carry out | ASK FOR DETAILS

ACQUA PANNA OR SAN PELLEGRINO | 7.5

040120-GOLDTEST

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



Fleming's Children's Prix Fixe

12 and under

Starter

FLEMING'S SALAD

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 320 cal

Entrées

choice of

6 OZ FILET MIGNON*

our leanest, most tender cut of beef, french fries, ketchup 460 cal | 20

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1200 cal | 16

CHICKEN TENDERS

crispy chicken breast tenders, french fries, ketchup 640 cal | 17

Dessert

choice of

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 520 cal

NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus 550 cal

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