



Fleming's Carry Out Dinner Menu

Starters

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

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

Burgers and Sandwiches

Includes a side of french fries & ketchup

THE PRIME BURGER* prime beef, Wisconsin cheddar cheese, peppered bacon 1400 cal | 14

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

MUSHROOM-FARRO BURGER housemade mushroom, chickpea and farro veggie patty, goat cheese, arugula, campari tomatoes, fried onion ring 980 cal | 14

CRISPY CHICKPEA & EGGPLANT BURGER** housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1110 cal | 13

FILET MIGNON SANDWICH* sliced filet mignon, caramelized onions & mushrooms, creamy horseradish sauce 1140 cal | 26

Market Salads

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

WEDGE SALAD bacon, campari 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 chili, 160 cal; herbed horseradish, 130 cal

Classic Cuts

MAIN FILET MIGNON* 11 OZ 490 cal | 53

PETITE FILET MIGNON* 8 OZ 410 cal | 47

PRIME NEW YORK STRIP* 16 OZ 1180 cal | 57

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 50

Specialty Cuts

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

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

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

Entrées

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 760 cal | 45

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

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 58

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

CALIFORNIA POWER BOWL farro, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal | 14

Sides

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

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

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

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

ROASTED ASPARAGUS herb butter 260 cal | 13

Desserts

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

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

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 12

Bottles of Wine & Water

BOTTLE OF WINE local selection of wines available for carry out | ASK FOR DETAILS

ACQUA PANNA OR SAN PELLEGRINO | 7.5

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

** Item contains or may contain nuts.

* 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 For The Family

Three-Course Family Menus for four or six guests

includes one entrée, a salad, one or two sides and a dessert, served family-style

Salad choice of 1, served family-style

FLEMING'S SALAD**

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

CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of 1, served family-style

8 OZ PETITE FILET MIGNON* | for four 240 | for six 340

11 OZ MAIN FILET MIGNON* | for four 260 | for six 360

CERTIFIED ANGUS BEEF RIBEYE* | for four 260 | for six 360

20 OZ PRIME BONE-IN RIBEYE* | for four 280 | for six 400

SEASONAL FEATURED LOBSTER TAILS | for four 280 | for six 400

MISO GLAZED CHILEAN SEA BASS* | for four 240 | for six 340

DOUBLE BREAST OF CHICKEN | for four 200 | for six 270

Sides for four, choice of 1, for six, choice of 2, served family-style

FLEMING'S POTATOES

MASHED POTATOES

ROASTED ASPARAGUS

CHIPOTLE CHEDDAR MAC & CHEESE

CRISPY BRUSSELS SPROUTS & BACON

Dessert choice of 1

CHOCOLATE GOOEY BUTTER CAKE
honeycomb brittle, chocolate sauce & caramel

NEW YORK CHEESECAKE
classic preparation, topped with caramel & fresh citrus

CARROT CAKE
three-layer cake with cream cheese frosting, caramel drizzle

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Excludes tax and gratuity. Fleming's abides by all state and local liquor laws

Fleming's For The Family

Customize your Three-Course Family Menu

all menus include choice of entrée, salad, side & dessert for one

Salad choice of 1

FLEMING'S SALAD**

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

CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of 1

8 OZ OR 11 OZ FILET MIGNON* | *for one* 65 | 70

CERTIFIED ANGUS BEEF RIBEYE* | *for one* 70

20 OZ PRIME BONE-IN RIBEYE* | *for one* 75

SEASONAL FEATURED LOBSTER TAILS | *for one* 75

MISO GLAZED CHILEAN SEA BASS* | *for one* 65

DOUBLE BREAST OF CHICKEN | *for one* 55

Side choice of 1

FLEMING'S POTATOES

MASHED POTATOES

ROASTED ASPARAGUS

CHIPOTLE CHEDDAR MAC & CHEESE

CRISPY BRUSSELS SPROUTS & BACON

Dessert choice of 1

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel

NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus

CARROT CAKE

three-layer cake with cream cheese frosting, caramel drizzle

Before placing your order, please let us know if anyone in your party has a food allergy

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Children's Menu

12 and under; includes choice of beverage

Starter

FLEMING'S SALAD**

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

Entrée

all entrées except Mac & Cheese served with side of french fries

FILET MIGNON*

our leanest, most tender cut of beef 220 cal | 20

CHICKEN TENDERS

crispy chicken breast tenders 640 cal | 17

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1190 cal | 16

Dessert

choice of one

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 520 cal

NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus 550 cal

CARROT CAKE

three-layer cake with cream cheese frosting, caramel drizzle 630 cal

Does not include tax or gratuity

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Additional nutrition information is available upon request.

cal represents calories

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Gluten-Free Menu

Starters

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 720 cal **prepared without croutons**

Salads

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 320 cal **prepared without croutons**

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

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto 280 cal **prepared without fried capers & croutons**

Steaks and Beyond

PETITE FILET MIGNON 8 OZ* 410 cal

PRIME NEW YORK STRIP 16 OZ* 1180 cal

MAIN FILET MIGNON 11 OZ* 490 cal

PRIME TOMAHAWK 35 OZ* 1700 cal

CERTIFIED ANGUS BEEF RIBEYE 14 OZ* 1150 cal

PRIME DRY-AGED RIBEYE 16 OZ* 1340 cal

PRIME BONE-IN RIBEYE 20 OZ* 1360 cal

DOUBLE BREAST OF CHICKEN 580 cal

SEASONAL FEATURED LOBSTER TAILS 750 cal

Sides

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

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

ROASTED ASPARAGUS herb butter 260 cal

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cal represents calories

With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

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