



Fleming's Carry Out Dinner Menu

Starters

- BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 660 cal | 15
 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 1370 cal | 14
 CALIFORNIA BURGER* prime beef, tomato, arugula, bacon, avocado, cheddar cheese, jalapeño aioli 1460 cal | 16
 MUSHROOM-FARRO BURGER housemade mushroom, chickpea and farro veggie patty, goat cheese, arugula, campari tomatoes, fried onion ring 1200 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 1100 cal | 27

Market Salads

- FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 310 cal | 12
 WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 510 cal | 13
 CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto 270 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 | 54
 PETITE FILET MIGNON* 8 OZ 410 cal | 47
 PRIME NEW YORK STRIP* 16 OZ 1180 cal | 59
 CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 52

Specialty Cuts

- PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 61
 PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 65
 PRIME TOMAHAWK* 35 OZ removed from the bone and packaged separately 1700 cal | 93

Entrées

- BACON-WRAPPED FILET MEDALLIONS* 8 oz., peppercorn sauce 520 cal | 35
 BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal | 45
 CALIFORNIA POWER BOWL** farro, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal | 14
 DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 38
 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 | 57

Sides

- FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 14
 MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 12
 CHIPOTLE CHEDDAR MACARONI & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 13
 CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 13
 ROASTED ASPARAGUS herb butter 260 cal | 14

Desserts

- CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 13
 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 | 13

Bottles of Wine & Water

- BOTTLE OF WINE local selection of wines available for carry out | ASK FOR DETAILS
 ACQUA PANNA OR SAN PELLEGRINO | 7

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 15% tax on the sale of alcoholic beverages will be added to the final bill

Fleming's For The Family

*Three-Course Family Menus for four or more,
starting at \$60 per guest*

includes individual entrées, and family-style salad, sides, and dessert

Salad choice of 1, served family-style

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 680/1020 cal

CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto 600/900 cal

Entrée choice of 4 or more

8 OZ PETITE FILET MIGNON* 410 cal

BARBECUE SCOTTISH SALMON FILLET* 810 cal

MISO GLAZED CHILEAN SEA BASS* 850 cal

DOUBLE BREAST OF CHICKEN 580 cal

11 OZ MAIN FILET MIGNON* 490 cal | +5 per Guest

CERTIFIED ANGUS BEEF RIBEYE* 1150 cal | +5 per Guest

20 OZ PRIME BONE-IN RIBEYE* 1360 cal | +10 per Guest

Add a lobster tail to any entrée for +29 each, or add four or more for +23 each

Sides choice of 2, served family-style

FLEMING'S POTATOES 2080 cal

MASHED POTATOES 1160 cal

ROASTED ASPARAGUS 520 cal

CHIPOTLE CHEDDAR MAC & CHEESE 2540 cal

CRISPY BRUSSELS SPROUTS & BACON 2080 cal

Dessert choice of 1

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 3120/4680 cal

NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus 4400/6600 cal

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 5040/7560 cal

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



Children's Menu

12 and under; includes choice of beverage

Starter

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 310 cal

Entrée

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

CHICKEN TENDERS

crispy chicken breast tenders 640 cal | 16

FILET MIGNON*

our leanest, most tender cut of beef 220 cal | 22

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1250 cal | 16

Dessert

choice of one

CARROT CAKE

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

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 520 cal

NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus 550 cal

Does not include tax or gratuity

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cal represents calories

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Gluten-Free Menu

Starters

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 660 cal **prepared without croutons**

Salads

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal **prepared without fried capers & croutons**

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 310 cal **prepared without croutons**

WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 510 cal

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 1040 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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