

Chef's Tasting Menu

Available Nightly

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

*Chef Neil invites you to enjoy his nightly menu –
compare and contrast cuts, aging processes and grades of beef*

Starter

your choice of any soup or salad

FLEMING'S SALAD
WEDGE SALAD
CAESAR SALAD

FRENCH ONION SOUP
LOBSTER BISQUE

Entrée

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

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
ROASTED RAINBOW CARROTS
NORTH ATLANTIC LOBSTER
MAC & CHEESE (+\$7)

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