



Wine Selections

Sparkling

GRUET, Brut Rosé New Mexico, NV	13 / 52
MIONETTO, Prosecco Avantgarde Treviso, NV	10 / 40
SCHRAMBERG, Brut Blanc de Blancs North Coast	23 / 92
VEUVE CLICQUOT, Yellow Label Brut Champagne France, NV	135
MOËT & CHANDON, Brut Impérial Champagne France, NV	130
DOM PÉRIGNON, Brut Champagne France	275

White Wines & Blends

CAPTÛRE, Sauvignon Blanc Sonoma County	14 / 56
GIESEN ESTATE, Sauvignon Blanc Marlborough	9 / 36
LOOSEN BROS., Riesling Mosel Dr. L Germany	9 / 36
BENVOLIO, Pinot Grigio Friuli DOC	9 / 36
STUDIO by MIRAVAL, Rosé Méditerranée IGP France	13 / 52
PONZI VINEYARDS, Pinot Gris Willamette Valley	12 / 48

Chardonnay

HESS COLLECTION, Napa Valley	15 / 60
JAMIESON RANCH VINEYARDS, Light Horse CA	9 / 36
ROMBAUER, Carneros	24 / 96
GRGICH HILLS ESTATE, Napa Valley	95
NEWTON, Unfiltered Napa Valley	120
SEA SUN, California	12 / 48

Pinot Noir

AVALON, California	10 / 40
BALADE by BELLE GLOS, Santa Maria Valley	20 / 80
ETUDE, Carneros	90
WALT, LA BRISA, Sonoma Coast	23 / 92
CALERA, Central Coast	17 / 68

Merlot

DUCKHORN VINEYARDS, Napa Valley	21 / 84
GOOSE RIDGE, g3 Columbia Valley	11 / 44
EMMOLO, Napa Valley	115
LES CADRANS de LASSÈGUE, Saint-Émilion France	17 / 68

Red Wines & Blends

FOUR VINES, Zinfandel The Biker Paso Robles	14 / 56
CATENA, Malbec Vista Flores Mendoza	14 / 56
STAGS' LEAP, Petite Sirah Napa Valley	95
CHÂTEAU de BEAUCASTEL, Châteauneuf-du-Pape	160
TIGNANELLO, Antinori Toscana Italy	195
MARQUÉS de CÁCERES, Excellens Cuvée Especial Rioja	13 / 52
BAROSSA VALLEY ESTATE, Shiraz Barossa Valley Australia	10 / 40
TORBRECK, Woodcutter's Shiraz Barossa Valley Australia	15 / 60
PESSIMIST by DAOU, Red Blend Paso Robles	14 / 56
PARADUXX, Proprietary Red Napa Valley	20 / 80
LE SERRE NUOVE DELL'ORNELLAIA, Bolgheri Italy	150
SEVEN SINNERS, Red Blend California	10 / 40

Cabernet Sauvignon

DRUMHELLER, Columbia Valley	9 / 36
CAYMUS, Napa Valley	32 / 180
HALL, Napa Valley	92
DAOU VINEYARDS, Paso Robles	17 / 68
STAG'S LEAP WINE CELLARS, Artemis Napa Valley	130
HONIG, Napa Valley	27 / 108
CHATEAU MONTELENA, Napa Valley	120
FROG'S LEAP WINERY, Estate Grown Rutherford	130
DAOU VINEYARDS, Soul of a Lion Paso Robles	200
COL SOLARE, Red Mountain	150
J. DAVIES, Napa Valley	180
FPS by B.R. COHN, California	15 / 60
QUILT, Napa Valley	20 / 80
TRIBUTE, California	12 / 48

Hand-Crafted Cocktails

BLUEBERRY LEMON DROP Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal | 13

SOCAL V&T Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 120 cal | 15

TIKI MULE Wheatley vodka, housemade ginger syrup, fresh-squeezed lemon juice & Tiki Bitters 190 cal | 13

CALIFORNIA JAM JAR Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 240 cal | 14

OCEANIC FLIGHTPLAN Aviation American gin, Dolin Blanc, fig jam, fresh lemon, cinnamon & a dash of bitters 240 cal | 14

NOPALES MARGARITA Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal | 13

OLD FASHIONED Basil Hayden bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal | 14

ROYAL PAL Woodford Reserve rye, Dolin Blanc & Aperol with a hint of strawberry 170 cal | 14

FONSECA SOUR Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 port 110 cal | 13

THE MANHATTAN Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal | 15

SPANISH HERITAGE Bacardi Ocho rum, lime, bitters & a spicy kick from housemade poblano syrup 180 cal | 13

SICILIAN CUP Pimm's No. 1 with Amaro Averna, fresh lemon, Alpine vermouth & herbs 280 cal | 11

6 oz. Red, White or Rosé: 150 cal; Bottle Red, White or Rosé: 650 cal; Sparkling Bottle: 600 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Before placing your order, please inform your Server if anyone in your party has a food allergy

Blue-T1-125-0620

Starters

CHILLED SEAFOOD TOWER* alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1070 cal, Serves 4-6 1860 cal | 70, 140

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula,
toasted garlic crostini 720 cal | 15

BEEF CARPACCIO* caper-creole mustard sauce & red onion 950 cal | 20

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 21

SEARED PORK BELLY pan seared, creamy goat cheese grits, fig demi glace 640 cal | 16

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

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 770 cal | 18

AHI TUNA POKE* avocado, cucumber, caviar, lavash crackers, soy ginger 500 cal | 22

Market Salads & Classic Soups

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

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 540 cal | 14

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 15

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* 490 cal 11 OZ | 54

PETITE FILET MIGNON* 410 cal 8 OZ | 47

PRIME NEW YORK STRIP* 1180 cal 16 OZ | 59

CERTIFIED ANGUS BEEF RIBEYE* 1150 cal 14 OZ | 52

Specialty Cuts

PRIME BONE-IN RIBEYE* 1360 cal 20 OZ | 61

PRIME DRY-AGED RIBEYE* 1340 cal 16 OZ | 65

PRIME TOMAHAWK* 1700 cal 35 OZ | 93

Over the Top

SEARED PORK BELLY
fig demi glace 280 cal | 13

DIABLO SHRIMP
spicy barbecue butter sauce 650 cal | 14

JUMBO LUMP CRABMEAT
oscar style with béarnaise sauce 320 cal | 13

TRUFFLE-POACHED LOBSTER*
béarnaise sauce & caviar 600 cal | 18



Beyond Steaks

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 38

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

ALASKAN KING CRAB LEGS with crab nectar 890 cal | 76

SEASONAL FEATURED LOBSTER TAILS with drawn butter 850 cal | 57

Sides

FLEMING'S POTATOES potatoes au gratin, creamy
cheddar & monterey jack cheese blend, leek, jalapeño
1060 cal | 14

BAKED POTATO PLAIN OR LOADED cheddar, sour
cream, bacon, butter, scallions 370/720 cal | 12

MASHED POTATOES butter, kosher salt, cracked
black pepper 580 cal | 12

SIGNATURE ONION RINGS panko-crusted, smoked
jalapeño aioli 610 cal | 12

CHIPOTLE CHEDDAR MAC & CHEESE
cavatappi, smoked cheddar, chipotle panko
breadcrumbs 1200 cal | 13

NORTH ATLANTIC LOBSTER MAC & CHEESE
tender lobster, cavatappi, smoked cheddar, chipotle
panko breadcrumbs 1720 cal | 21

SAUTÉED MUSHROOMS button, shiitake &
portobello mushrooms, fresh garlic 580 cal | 13

CREAMED SPINACH blended with parmesan, cream,
spices 860 cal | 12

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

ROASTED ASPARAGUS herb butter 170 cal | 14

FLEMING'S AT HOME

Introducing three ways to order:

- Order & Pay Online
- Call In for Curbside Pickup
- Delivery

TOMAHAWK TUESDAY

Join us for a 3-course meal for
two featuring our 35 oz Prime
Tomahawk* and two salads,
sides & desserts | 125

CATERING AVAILABLE

Our new catering menu is the best way to
enjoy prime steak for lunch or dinner at
your workplace, home or wherever you're
most comfortable. Ask us for details.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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.

Dessert

CHOCOLATE LAVA CAKE | 15

rich chocolate cake with a molten center of Callebaut belgian chocolate,
served with premium vanilla ice cream & chopped pistachios
1380 cal

NEW YORK CHEESECAKE | 14

classic preparation, topped with caramel & fresh citrus
1090 cal

CRÈME BRÛLÉE | 13

creamy tahitian vanilla bean custard served with fresh seasonal berries
800 cal

CARROT CAKE | 13

three-layer cake with cream cheese frosting, drizzle of caramel
1300 cal

KEY LIME PIE | 12

fresh key lime, graham cracker crust, chantilly whipped cream
900 cal

CHOCOLATE GOOEY BUTTER CAKE | 13

honeycomb brittle, chocolate sauce & caramel
780 cal

FRESH BERRIES & CHANTILLY CREAM | 13

fresh seasonal berries served with a side of chantilly whipped cream
170 cal

COFFEE SERVICE

FRESHLY BREWED COFFEE | 4

0 cal

ESPRESSO | 6

15 cal

CAPPUCCINO | 6

80 cal

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cal represents calories



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 french fries 240 cal

FILET MIGNON*

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

CHICKEN TENDERS

crispy chicken breast tenders 400 cal | 16

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1200 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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cal represents calories

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Gluten-Free Menu

Starters

CHILLED SEAFOOD TOWER* alaskan king crab, shrimp cocktail, north atlantic lobster tails 1070/1860 cal; **prepared without ahi tuna poke or lavash crackers**

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

BEEF CARPACCIO* caper-creole mustard sauce & red onion 950 cal; **prepared without croutons**

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

SEARED PORK BELLY pan seared, creamy goat cheese grits 640 cal; **prepared without fig demi glace**

Salads

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

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

CAESAR SALAD hearts of romaine, parmesan, 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

DOUBLE BREAST OF CHICKEN 580 cal

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal

ALASKAN KING CRAB LEGS 890 cal

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal

SEASONAL FEATURED LOBSTER TAILS 850 cal

Over the Top

SEARED PORK BELLY 280 cal; **prepared without fig demi glace**

DIABLO SHRIMP spicy barbecue butter sauce 650 cal

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce 320 cal

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar 600 cal

Sides

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

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/720 cal

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

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 580 cal

ROASTED ASPARAGUS herb butter 170 cal

Desserts

CHOCOLATE LAVA CAKE rich chocolate cake with a molten center of Callebaut Belgian chocolate, served with premium vanilla ice cream 1380 cal; **prepared without pistachio tuille**

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 800 cal

FRESH BERRIES & CHANTILLY CREAM 170 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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