Wine Selections

6 ounce Red, White, Rosé, Sparkling: 150 cal; Bottle Red, Sparkling, White, Rosé: 800-650 cal

**Sparkling**

GRIEU, Brut Rosé New Mexico 14 / 56
MIONETTO, Avantgarde Prosecco Treviso Italy 11 / 44
SCHRAMSBERG, Brut Blanc De Blancs North Coast 25 / 100
VEUVE CLICQUOT, Yellow Label Brut Champagne France 135
MOËT & CHANDON, Brut Imperial Champagne France 130
DOM PÉRIGNON, Brut Champagne France 275

**White Wines & Blends**

CAPTURE, Sauvignon Blanc Sonoma County 15 / 60
GIESEN ESTATE, Sauvignon Blanc New Zealand 10 / 40
LOOSEN BROS., Dr. L Riesling Mosel Germany 10 / 40
BENVOLIO, Pinot Grigio Fruli DOC Italy 10 / 40
STUDIO BY MIRAWAL, Rosé Méditerranée IGP France 14 / 56
PONZI VINEYARDS, Pinot Gris Willamette Valley 13 / 52

**Chardonnay**

HESS COLLECTION, Napa Valley 16 / 84
LIGHT HORSE BY JAMIESON RANCH, California 10 / 40
ROMBAUER, Napa Valley Carneros 26 / 104
GRIGICH HILLS ESTATE, Napa Valley 95
SEA SUN, California 13 / 52
NEWTON, Unfiltered Napa Valley Carneros 125
CAVE DE LUGNY, La Carte Mâcon-Lugny France 14 / 56

**Pinot Noir**

AVALON, California 11 / 44
BALADE BY BELLE GLOS, Santa Maria Valley 21 / 84
ETUDE, Napa Valley Carneros 90
WALT, La Brisa Sonoma Coast 23 / 92
CALÉRA, Central Coast 18 / 72

**Merlot**

DUCKHORN VINEYARDS, Napa Valley 22 / 88
GOOSE RIDGE, g3 Columbia Valley 12 / 48
EMMOLO, Napa Valley 115
LES CADRANS DE LASSEGUE, Saint-Émilion Grand Cru France 18 / 72

**Red Wines & Blends**

HIGH HEAVEN VINTNERS, Roaring Elk Columbia Valley 15 / 60
FOUR VINES, The Biker Zinfandel Paso Robles 15 / 60
CASTELLO DI VOLPAIA, Chianti Classico Italy 15 / 60
STAGS’ LEAP WINERY, Petite Sirah Napa Valley 95
CATENA, Malbec Vista Flores Mendoza 15 / 60
CHÂTEAU DE BEAUCAUSTEL, Châteauenuf-du-Pape France 160
TIGNANELLO, Antinori Toscana Italy 195
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain 14 / 56
BARROSA VALLEY ESTATE, Shiraz Barossa Valley Australia 11 / 44
TORBRECK, Shiraz Woodcutter’s Barossa Valley Australia 15 / 60
PESSIMIST BY DAOU, Red Blend Paso Robles 15 / 60
PARADUXX BY DUCKHORN, Proprietary Red Napa Valley 21 / 84
LE SERRE NUOVE D’L’ORNELLAIA, Bolgheri Italy 150
SEVEN SINNERS, Red Blend California 12 / 48

**Cabernet Sauvignon**

DRUMHELLER, Columbia Valley 10 / 40
CAMYUS, Napa Valley (1L) 32 / 180
HALL, Napa Valley 92
DAOU VINEYARDS, Paso Robles 18 / 72
STAG’S LEAP WINE CELLARS, Artemis Napa Valley 140
COEUR BY HALL, St. Helena 25 / 100
HONIG, Napa Valley 28 / 112
CHÂTEAU MONTELENA, Napa Valley 120
FROGS LEAP WINERY, Estate Grown Napa Valley Rutherford 29 / 116
DAOU VINEYARDS, Soul of a Lion Adelaida District Paso Robles 200
COL SOLARE, Red Mountain Washington 150
J. DAVIES, Napa Valley 180
FPS BY B.R. COHN, California 15 / 60
QUIT, Napa Valley 21 / 84
TRIBUTE, California 13 / 52
TALL SAGE, Columbia Valley 9 / 36

**Hand-Crafted Cocktails**

BLUEBERRY LEMON DROP Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal | 14
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 | 14
CALIFORNIA JAM JAR Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 240 cal | 15
OCEANIC FLIGHTPLAN Aviation American gin, Dolin Blanc, fig jam, fresh lemon, cinnamon & a dash of bitters 240 cal | 14
NAPALES MARGARITA Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal | 14
OLD FASHIONED Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal | 15
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 27 250 cal | 14
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 our housemade poblano syrup 180 cal | 13
SICILIAN CUP Pimm’s No. 1 with Amarò Averna, fresh lemon, Alpine vermouth & herbs 280 cal | 11

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.
Starters

CHILLED SEAFOOD TOWER* alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1080/1870 cal
Serves 1-2 | 276 | Serves 4-6 | 152
BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 660 cal | 16
BEEF CARPACCIO* caper-creole mustard sauce & red onion 930 cal | 21
SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 22
SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi glace 630 cal | 18
CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 23
SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 19
AHİ TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 23

Market Salads & Classic Soups

FLEMING’S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 310 cal | 13
WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 510 cal | 14
CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal | 13
FRENCH ONION SOUP baked with gruyère & parmesan cheeses 500 cal | 15
LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 16

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
PETITE FILET MIGNON* 410 cal
PRIME NEW YORK STRIP* 1180 cal
CERTIFIED ANGUS BEEF RIBEYE* 1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE* 1360 cal
PRIME DRY-AGED RIBEYE* 1340 cal
PRIME TOMAHAWK* 1700 cal

Over the Top

SEARED PORK BELLY fig demi glace 280 cal | 13
DIABLO SHRIMP spicy barbecue butter sauce 650 cal | 14
JUMBO LUMP CRAB MEAT oscar style with béarnaise sauce 290 cal | 13
TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar 460 cal | 18

Beyond Steaks

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 39
BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal | 46
MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 48
ALASKAN KING CRAB LEGS with crab nectar 890 cal | 78
SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 58

Sides

FLEMING’S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 14
BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 770/760 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 MACARONI & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 14

North ATLANTIC LOBSTER MACARONI & CHEESE tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1500 cal | 22
SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 13
CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 12
CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 14

Have any plans this week?

TOMAHAWK TUESDAY
Join us for a 3-course meal for two featuring our 35 oz Prime Tomahawk* and two salads, sides & desserts | 135

FLEMING’S AT HOME introducing three ways to order:
• Order & Pay Online
• Call In for Curbside Pickup
• Delivery

CATHERING 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.

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** Item contains or may contain nuts.
Dessert

CHOCOLATE LAVA CAKE** | 16
rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios
1340 cal

NEW YORK CHEESECAKE | 15
classic preparation, topped with caramel & fresh citrus
1100 cal

CRÈME BRÛLÉE | 14
creamy vanilla bean custard served with fresh seasonal berries
820 cal

CARROT CAKE | 14
three-layer cake with cream cheese frosting, drizzle of caramel
1260 cal

KEY LIME PIE | 13
fresh key lime, graham cracker crust, chantilly whipped cream
740 cal

FRESH BERRIES & CHANTILLY CREAM | 14
fresh seasonal berries served with a side of chantilly whipped cream
180 cal

CHOCOLATE GOOEY BUTTER CAKE | 15
honeycomb brittle, chocolate sauce & caramel
780 cal

COFFEE SERVICE

FRESHLY BREWED COFFEE | 4
0 cal

ESPRESSO | 6
15 cal

CAPPUCCINO | 6
80 cal

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cal represents calories
** Item contains or may contain nuts.
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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** Item contains or may contain nuts.
Starters

CHILLED SEAFOOD TOWER* alaskan king crab, shrimp cocktail, north atlantic lobster tails 1080/1870 cal prepared without ahi tuna poke or lavash crackers
BEEF CARPACCIO* caper-creole mustard sauce & red onion 930 cal prepared without croutons
BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 860 cal prepared without croutons
SHRIMP COCKTAIL horseradish cocktail sauce 300 cal
SEARED PORK BELLY pan-seared, creamy goat cheese grits 630 cal prepared without fig demi glace

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
MAIN FILET MIGNON 11 OZ* 490 cal
ALASKAN KING CRAB LEGS 890 cal
PRIME DRY-AGED RIBEYE 16 OZ* 1340 cal
DOUBLE BREAST OF CHICKEN 580 cal
PRIME NEW YORK STRIP 16 OZ* 1180 cal
PRIME TOMAHAWK 35 OZ* 1700 cal
CERTIFIED ANGUS BEEF RIBEYE 14 OZ* 1150 cal
PRIME BONE-IN RIBEYE 20 OZ* 1360 cal
SEASONAL FEATURED LOBSTER TAILS 750 cal

Over the Top

SEARED PORK BELLY 280 cal prepared without fig demi glace
DIABLO SHRIMP spicy barbecue butter sauce 650 cal
JUMBO LUMP CRAB MEAT oscar style with béarnaise sauce 290 cal
TRUFFLE-POACHED LOBSTER** béarnaise sauce & caviar 460 cal

Sides

FLEMING’S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal
MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal
ROASTED ASPARAGUS herb butter 260 cal
SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

Desserts

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal prepared without pistachio tuille
CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal
FRESH BERRIES & CHANTILLY CREAM fresh seasonal berries served with a side of chantilly whipped cream 180 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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**Item contains or may contain nuts.