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### Starters

**CHILLED SEAFOOD TOWER**
- alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2: 1080 cal | 17
Serves 4-6: 1870 cal | 152

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

**BEEF CARPACCIO**
- caper-creole mustard sauce & red onion
940 cal | 21

**SHRIMP COCKTAIL**
- horseradish sauce & lime butter sauce
300 cal | 22

**SEARED PORK BELLY**
- pan-seared, creamy goat cheese grits, fig demi-glace
610 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

**ahi 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
330 cal | 13

**WEDGE SALAD**
- bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze
540 cal | 14

**CAESAR SALAD**
- romaine, parmesan, fried capers, crispy prosciutto
290 cal | 13

**FRENCH ONION SOUP**
- baked with gruyère & parmesan cheeses
530 cal | 15

**LOBSTER BISQUE**
- north atlantic lobster, spiced sherry cream
510 cal | 16

### Signature Steaks

Served with a choice of our signature butters: béarnaise, smoked chili, herbed horseradish, 130 cal.

**Classic Cuts**

MAIN FILET MIGNON
- 11 oz 490 cal | 56

PETITE FILET MIGNON
- 8 oz 410 cal | 49

PRIME NEW YORK STRIP
- 16 oz 1180 cal | 61

CERTIFIED ANGUS BEEF RIBEYE
- 14 oz 1150 cal | 54

**Specialty Cuts**

PRIME BONE-IN RIBEYE
- 20 oz 1380 cal | 63

PRIME DRY-AGED RIBEYE
- 16 oz 1340 cal | 67

PRIME TOMAHAWK
- 35 oz 1700 cal | 95

**Over The Top**

SEARED PORK BELLY
- fig demi-glace 280 cal | 13

DIABLO SHRIMP
- spicy barbecue butter sauce 620 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

**CHICKPEA & EGGPLANT CROQUETTE**
- housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce
860 cal | 32

### 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
370/760 cal | 12

**CAULIFLOWER MASH**
- cilantro oil
640 cal | 14

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

**MAHSHED POTATOES**
- butter, kosher salt, cracked black pepper
580 cal | 13 + add lobster 1130 cal | 9

**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

**ROASTED ASPARAGUS**
- herb butter
260 cal | 14

**CHIPOTLE CHEDDAR MAC & CHEESE**
- cavatappi, smoked cheddar, chipotle panko breadcrumbs
1270 cal | 14 + add lobster 2170 cal | 9

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Filets of Fall Three-Course
Available for a limited time

**Starter**

HARVEST SALAD**  
arugula, hearts of romaine, roasted pistachios, herbed goat cheese, crispy prosciutto, pickled onions, croutons, dates & fig vinaigrette

**Entrée** your choice of

PETITE FILET MIGNON &  
NEW ORLEANS BARBECUE SHRIMP* | 68  
8oz filet mignon topped with a trio of sautéed shrimp in a spicy worcestershire sauce

PETITE FILET MIGNON &  
WILD MUSHROOM RAGOUT* | 63  
8oz filet mignon topped with a gruyère au gratin mushroom medley & parmesan crisp

PETITE FILET MIGNON &  
BLUE CHEESE CRUST* | 63  
8oz filet mignon topped with danish blue cheese & fig demi-glace

Guests may substitute for 11oz Main Filet Mignon +7

**Dessert**  
STICKY DATE PUDDING**  
spiced cake, warm caramel served with honeycomb brittle & chantilly cream

Desserts & Coffee Service

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

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

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 13

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1280 cal | 14

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

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

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 14

FRESHLY BREWED COFFEE 0 cal | 4  
ESPRESSO 15 cal | 6  
CAPPUCCINO 80 cal | 6

Seasonal Prix Fixe Menus

'Tomahawk Tuesday
Our Prime Tomahawk three-course Menu Two Guests, $135

**Starter** choose two

FLEMING'S SALAD**  
WEDGE SALAD  
CAESAR SALAD

**Entrée**

35 OZ PRIME TOMAHAWK* TO SHARE 1700 cal  
served with a choice of our signature butters: béarnaise 160 cal, smoked chili 160 cal, herbed horseradish 130 cal

**Sides To Share** choose two

FLEMING'S POTATOES  
RAOKE POTATO PLAIN OR LOADED  
SIGNATURE ONION RINGS  
CAULIFLOWER MASH  
CREAMED SPINACH  
SAUTÉED MUSHROOMS  
CRISPY BRUSSELS SPROUTS & BACON  
CHIPOTLE CHEDDAR MAC & CHEESE add lobster | +9  
MASHED POTATOES add lobster | +9

**Dessert** choose two

CHOCOLATE GOOEY BUTTER CAKE  
NEW YORK CHEESECAKE  
CARROT CAKE  
CHOCOLATE LAVA CAKE**  
CRÈME BRÛLÉE  
FRESH FRUIT & CHANTILLY CREAM**  
KEY LIME PIE

Children's Menu

12 and under; includes choice of beverage

**Starter** your choice of

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

CHEESE & CRACKERS prosciutto, cheddar cheese, lavash crackers 210 cal

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

FILET MIGNON* our leanest, most tender cut of beef 220 cal | 23

FILET MIGNON SANDWICH* thinly sliced, caramelized onions, gruyère cheese, fresh arugula, campari tomato coulis & smoked jalapeno aioli on toasted sourdough 1610 cal | 28

CHICKEN TENDERS crispy chicken breast tenders 640 cal | 16

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

**Dessert** your choice of

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 970 cal

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 470 cal

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus 920 cal

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

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<td>CHILLED SEAFOOD TOWER* alaskan king crab, shrimp cocktail, north atlantic lobster tails</td>
<td>1080/1870</td>
<td>prepared without ahi tuna poke or lavash crackers</td>
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<td>BEEF CARPACCIO* caper-creole mustard sauce &amp; red onion</td>
<td>940 cal</td>
<td>prepared without croutons</td>
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<tr>
<td>BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula</td>
<td>760 cal</td>
<td>prepared without croutons</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL horseradish cocktail sauce</td>
<td>300 cal</td>
<td></td>
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<tr>
<td>SEARED PORK BELLY pan-seared, creamy goat cheese grits</td>
<td>610 cal</td>
<td>prepared without fig demi-glaze</td>
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### Salads

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### Steaks and Beyond

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<th>Calories</th>
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<tbody>
<tr>
<td>CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto</td>
<td>280 cal</td>
<td>prepared without fried capers &amp; croutons</td>
</tr>
<tr>
<td>FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette</td>
<td>330 cal</td>
<td>prepared without croutons</td>
</tr>
<tr>
<td>WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbs, blue cheese dressing, balsamic glaze</td>
<td>540 cal</td>
<td></td>
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### Over the Top

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### Sides

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>PETITE FILET MIGNON* 8 OZ</td>
<td>410 cal</td>
<td></td>
</tr>
<tr>
<td>MAIN FILET MIGNON* 11 OZ</td>
<td>490 cal</td>
<td></td>
</tr>
<tr>
<td>ALASKAN KING CRAB LEGS</td>
<td>890 cal</td>
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</tr>
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<td>1340 cal</td>
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<td>1180 cal</td>
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<td>PRIME TOMAHAWK* 35 OZ</td>
<td>1700 cal</td>
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<tr>
<td>CERTIFIED ANGUS BEEF RIBEYE* 14 OZ</td>
<td>1150 cal</td>
<td></td>
</tr>
<tr>
<td>PRIME BONE-IN RIBEYE* 20 OZ</td>
<td>1360 cal</td>
<td></td>
</tr>
<tr>
<td>SEASONAL FEATURED LOBSTER TAILS</td>
<td>750 cal</td>
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### Desserts

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<tr>
<td>CHOCOLATE LAVA CAKE**</td>
<td>1340 cal</td>
<td>prepared without pistachio tuille</td>
</tr>
<tr>
<td>FRESH FRUIT &amp; CHANTILLY CREAM</td>
<td>820 cal</td>
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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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