



Starters

- CHILLED SEAFOOD TOWER* alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1080 cal | 76 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 cocktail 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, 160 cal; smoked chili, 160 cal; 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 1360 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-crust, smoked jalapeño aioli 610 cal | 12
- MASHED 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

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.

Seasonal Prix Fixe Menus

Filets of Fall Three-Course

Available for a limited time

Starter

HARVEST SALAD**

arugula, hearts of romaine, toasted 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 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

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

ROASTED ASPARAGUS

BAKED 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

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 | 14

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

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 jalapeño 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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F Gluten-Free Menu

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 940 cal **prepared without croutons**

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 760 cal **prepared without croutons**

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

SEARED PORK BELLY pan-seared, creamy goat cheese grits 610 cal **prepared without fig demi-glace**

Salads

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 290 cal **prepared without fried capers & croutons**

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal **prepared without croutons**

WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 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 620 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

ROASTED ASPARAGUS herb butter 260 cal

CAULIFLOWER MASH cilantro oil 640 cal

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

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 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**

FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal **prepared without pistachio tuille**

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 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.