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**Wine Selections**

- **Sparkling**
  - GRIET, Brut Rosé New Mexico 13 / 52
  - MIONETO, Avantgarde Prosecco Treviso Italy 10 / 40
  - SCHRAMSBEG, Brut Blanc De Blancs North Coast 23 / 92
  - 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 14 / 56
  - GIESEN ESTATE, Sauvignon Blanc New Zealand 9 / 36
  - LOOSEN BROS., Dr. L Riesling Mosel Germany 9 / 36
  - BENVOLIO, Pinot Grigio Friuli DOC Italy 9 / 36
  - STUDIO BY MIRVAL, Rosé Méditerranée IGP France 13 / 52
  - PONZI VINEYARDS, Pinot Gris Willamette Valley 12 / 48

- **Chardonnay**
  - HESS COLLECTION, Napa Valley 15 / 60
  - LIGHT HORSE BY JAMIESON RANCH, California 9 / 38
  - ROMBAUER, Napa Valley Carneros 24 / 96
  - GRIGICH HILLS ESTATE, Napa Valley 95
  - SEA SUN, California 12 / 48
  - NEWTON, Unfiltered Napa Valley Carneros 120
  - CAVE DE LUGNY, La Carte Mâcon-Lugny France 13 / 52

- **Pinot Noir**
  - AVALON, California 10 / 40
  - BALADE BY BELLE GLOS, Santa Maria Valley 20 / 80
  - ETUDE, Napa Valley 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 LASSEGUE, Saint-Émilion Grand Cru France 17 / 68

- **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: 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's 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 our housemade poblano syrup 180 cal | 13
  - SICILIAN CUP: Pimm's No. 1 with Amaro Averna, fresh lemon, Alpine vermouth & herbs 280 cal | 11

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**Starters**

- **CHILLED SEAFOOD TOWER**: alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1080/1870 cal  
  Serves 1-2 | 60  
  Serves 4-6 | 120
- **BURRATA WITH PROSCIUTTO**: charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 660 cal | 15
- **BEEF CARPACCIO**: caper-creole mustard sauce & red onion 930 cal | 19
- **SHRIMP COCKTAIL**: horseradish cocktail sauce 300 cal | 21
- **SEARED PORK BELLY**: pan-seared, creamy goat cheese grits, fig demi glace 630 cal | 16
- **CRAB CAKES**: roasted red pepper & lime butter sauce 730 cal | 22
- **SWEET CHILI CALAMARI**: lightly breaded, tossed with sweet chili sauce 920 cal | 18
- **ahi TUNA POKE STACK**: avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 22

**Market Salads & Classic Soups**

- **FLEMING’S SALAD**: walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 310 cal | 12
- **WEDGE SALAD**: bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 510 cal | 13
- **CAESAR SALAD**: hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal | 12
- **FRENCH ONION SOUP**: baked with gruyère & parmesan cheeses 500 cal | 15
- **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**: 480 cal  
  11 OZ | 53
- **PETITE FILET MIGNON**: 410 cal  
  8 OZ | 46
- **PRIME NEW YORK STRIP**: 1180 cal  
  16 OZ | 58
- **CERTIFIED ANGUS BEEF RIBEYE**: 1150 cal  
  14 OZ | 51

**Specialty Cuts**

- **PRIME BONE-IN RIBEYE**: 1360 cal  
  20 OZ | 60
- **PRIME DRY-AGED RIBEYE**: 1340 cal  
  16 OZ | 64
- **PRIME TOMAHAWK**: 1700 cal  
  35 OZ | 92

**Over the Top**

- **SEARED PORK BELLY**: fig demi glace 280 cal | 12
- **DIABLO SHRIMP**: spicy barbecue butter sauce 650 cal | 13
- **JUMBO LUMP CRAB MEAT**: oscar style with béarnaise sauce 290 cal | 12
- **TRUFFLE-POACHED LOBSTER**: béarnaise sauce & caviar 460 cal | 17

**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 810 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 750 cal | 57

**SIDES**

- **FLEMING’S POTATOES**: potatoes au gratin, creamy cheddar & montery jack cheese blend, leeks, jalapeño 1040 cal | 13
- **BAKED POTATO PLAIN OR LOADED**: cheddar, sour cream, bacon, butter, scallions 370/760 cal | 11
- **MASHED POTATOES**: butter, kosher salt, cracked black pepper 580 cal | 11
- **SIGNATURE ONION RINGS**: panko-crusted, smoked jalapeño aioli 610 cal | 11
- **CHIPOTLE CHEDDAR MACARONI & CHEESE**: cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 12
- **NORTH ATLANTIC LOBSTER MACARONI & CHEESE**: tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1500 cal | 21
- **SAUTÉED MUSHROOMS**: button, shiitake & portobello mushrooms, fresh garlic 550 cal | 12
- **CREAMED SPINACH**: blended with parmesan, cream, spices 870 cal | 11
- **CRISPY BRUSSELS SPROUTS & BACON**: flash-fried, bacon vinaigrette, diced bacon 800 cal | 13
- **ROASTED ASPARAGUS**: herb butter 260 cal | 13

**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 | 125

**FLEMING’S AT HOME**

Introducing three ways to order:
- **Order & Pay Online**
- **Call In for Curbside Pickup**
- **Delivery**

**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.

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Dessert

CHOCOLATE LAVA CAKE** | 15
rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios
1340 cal

NEW YORK CHEESECAKE | 14
classic preparation, topped with caramel & fresh citrus
1100 cal

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

CARROT CAKE | 13
three-layer cake with cream cheese frosting, drizzle of caramel
1260 cal

KEY LIME PIE | 12
fresh key lime, graham cracker crust, chantilly whipped cream
740 cal

FRESH BERRIES & CHANTILLY CREAM | 13
fresh seasonal berries served with a side of chantilly whipped cream
180 cal

CHOCOLATE GOOEY BUTTER CAKE | 12
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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Children's Menu
12 and under; includes choice of beverage

**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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### Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHILLED SEAFOOD TOWER*</td>
<td>1080/1870</td>
<td>prepared without ahi tuna poke or lavash crackers</td>
</tr>
<tr>
<td>BEEF CARPACCIO*</td>
<td>930</td>
<td>prepared without croutons</td>
</tr>
<tr>
<td>BURRATA WITH PROSCIUTTO</td>
<td>860</td>
<td>prepared without croutons</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>300</td>
<td></td>
</tr>
<tr>
<td>SEARED PORK BELLY</td>
<td>630</td>
<td>prepared without fig demi glace</td>
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### Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAESAR SALAD</td>
<td>270</td>
<td>prepared without fried capers &amp; croutons</td>
</tr>
<tr>
<td>FLEMING'S SALAD**</td>
<td>310</td>
<td>prepared without croutons</td>
</tr>
<tr>
<td>WEDGE SALAD</td>
<td>510</td>
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</table>

### Steaks and Beyond

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>PETITE FILET MIGNON 8 OZ*</td>
<td>410</td>
<td></td>
</tr>
<tr>
<td>MAIN FILET MIGNON 11 OZ*</td>
<td>490</td>
<td></td>
</tr>
<tr>
<td>ALASKAN KING CRAB LEGS</td>
<td>890</td>
<td></td>
</tr>
<tr>
<td>PRIME DRY-AGED RIBEYE 18 OZ*</td>
<td>1340</td>
<td></td>
</tr>
<tr>
<td>DOUBLE BREAST OF CHICKEN</td>
<td>580</td>
<td></td>
</tr>
<tr>
<td>PRIME NEW YORK STRIP 16 OZ*</td>
<td>1180</td>
<td></td>
</tr>
<tr>
<td>PRIME TOMAHAWK 35 OZ*</td>
<td>1700</td>
<td></td>
</tr>
<tr>
<td>CERTIFIED ANGUS BEEF RIBEYE 14 OZ*</td>
<td>1150</td>
<td></td>
</tr>
<tr>
<td>PRIME BONE-IN RIBEYE 20 OZ*</td>
<td>1360</td>
<td></td>
</tr>
<tr>
<td>SEASONAL FEATURED LOBSTER**</td>
<td>750</td>
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</tbody>
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### Over the Top

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEARED PORK BELLY</td>
<td>280</td>
<td>prepared without fig demi glace</td>
</tr>
<tr>
<td>DIABLO SHRIMP</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>JUMBO LUMP CRAB MEAT</td>
<td>1350</td>
<td></td>
</tr>
<tr>
<td>TRUFFLE-POACHED LOBSTER**</td>
<td>460</td>
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### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
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<tbody>
<tr>
<td>FLEMING'S POTATOES</td>
<td>1040</td>
<td></td>
</tr>
<tr>
<td>BAKED POTATO PLAIN OR LOADED</td>
<td>370/760</td>
<td></td>
</tr>
<tr>
<td>MASHED POTATOES</td>
<td>580</td>
<td></td>
</tr>
<tr>
<td>ROASTED ASPARAGUS</td>
<td>260</td>
<td></td>
</tr>
<tr>
<td>SAUTÉED MUSHROOMS</td>
<td>550</td>
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### Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHOCOLATE LAVA CAKE**</td>
<td>1340</td>
<td>prepared without pistachio tuille</td>
</tr>
<tr>
<td>CRÈME BRÛLÉE</td>
<td>620</td>
<td></td>
</tr>
<tr>
<td>FRESH BERRIES &amp; CHANTILLY CREAM</td>
<td>180</td>
<td></td>
</tr>
</tbody>
</table>

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