



Wine Selections

6 ounce Red, White, Rosé, Sparkling: 150 cal; Bottle Red, Sparkling, White, Rosé: 600-650 cal

Sparkling

GRUET, Brut Rosé New Mexico	13 / 52
MIONETTO, Avantgarde Prosecco Treviso Italy	10 / 40
SCHRAMSBERG, 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

CAPTÛRE, 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 MIRAVAL, 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 / 36
ROMBAUER, Napa Valley Carneros	24 / 96
GRGICH 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 LASSÈGUE, Saint-Émilion Grand Cru France	17 / 68

Red Wines & Blends

HIGH HEAVEN VINTNERS, Roaming Elk Columbia Valley	13 / 52
FOUR VINES, The Biker Zinfandel Paso Robles	14 / 56
CASTELLO DI VOLPAIA, Chianti Classico Italy	15 / 60
STAGS' LEAP WINERY, Petite Sirah Napa Valley	95
CATENA, Malbec Vista Flores Mendoza	14 / 56
CHÂTEAU DE BEAUCASTEL, Châteauneuf-du-Pape France	160
TIGNANELLO, Antinori Toscana Italy	195
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain	13 / 52
BAROSSA VALLEY ESTATE, Shiraz Barossa Valley Australia	10 / 40
TORBRECK, Shiraz Woodcutter's Barossa Valley Australia	15 / 60
PESSIMIST BY DAOU, Red Blend Paso Robles	14 / 56
PARADUXX BY DUCKHORN, 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 (1L)	32 / 180
HALL, Napa Valley	92
DAOU VINEYARDS, Paso Robles	17 / 68
STAG'S LEAP WINE CELLARS, Artemis Napa Valley	130
COEUR BY HALL, St. Helena	24 / 96
HONIG, Napa Valley	27 / 108
CHATEAU MONTELENA, Napa Valley	120
FROG'S LEAP WINERY, Estate Grown Napa Valley Rutherford	130
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
QUILT, Napa Valley	20 / 80
TRIBUTE, California	12 / 48
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 | 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 El Jimador 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

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 | 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 | 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 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 & monterey 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-crust, 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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** Item contains or may contain nuts.

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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cal represents calories

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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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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 930 cal **prepared without croutons**

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 660 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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