



Wine Selections

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

Sparkling

GRUET, Brut Rosé New Mexico	18 / 72
MIONETTO, Avantgarde Prosecco Treviso Italy	12 / 48
SCHRAMBERG, Brut Blanc De Blancs North Coast	99
VEUVE CLICQUOT, Yellow Label Brut Champagne France	135
MOËT & CHANDON, Brut Imperial Champagne France	140
ROCCHINA, Prosecco Brut Treviso Italy	15 / 60

White Wines & Blends

KIM CRAWFORD, Sauvignon Blanc Marlborough	18 / 72
GIESEN ESTATE, Sauvignon Blanc New Zealand	12 / 48
LOOSEN BROS., Dr. L Riesling Mosel Germany	15 / 60
MASO CANALI, Pinot Grigio Trentino Italy	16 / 64
BROADBENT, Vinho Verde	13 / 52

Chardonnay

KENDALL JACKSON, Vintner's Reserve California	13 / 52
ROMBAUER, Napa Valley Carneros	120
MEIOMI, Santa Barbara-Sonoma-Monterey Counties	18 / 72
SEA SUN, California	13 / 52
NEWTON, Unfiltered Napa Valley Carneros	150
SONOMA-CUTRER, Sonoma Coast	17 / 68
CAVE DE LUGNY, La Carte Mâcon-Lugny France	21 / 84

Pinot Noir

JELU, Patagonia Argentina	13 / 52
LA CREMA, Sonoma Coast	19 / 76
SIDURI, Willamette Valley	16 / 64
WALT, La Brisa Sonoma Coast	130
ILLAHE, Willamette Valley	24 / 96

Merlot

THE VELVET DEVIL, Washington State	13 / 52
DUCKHORN VINEYARDS, Napa Valley	26 / 104
CHATEAU DU PIN, Bordeaux Blend Napa Valley	14 / 56
FROG'S LEAP, Rutherford, Napa Valley	125

Red Wines & Blends

TRUCHARD, Syrah Carneros Napa Valley	18 / 72
CASTELLO DI VOLPAIA, Chianti Classico Italy	24 / 96
HARASZTHY FAMILY CELLARS OLD VINE, Zinfandel Lodi, California	16 / 64
CATENA, Malbec Vista Flores Mendoza	16 / 64
WRITER'S BLOCK, Petite Sirah Lake County CA	15 / 60
DOMAINE DES CHANNSAUD, Châteauneuf-Du-Pape France	105
TIGNANELLO, Antinori Toscana Italy	240
THE PRISONER, Cabernet Blend Napa Valley	140
BAROSSA VALLEY ESTATE, Shiraz Barossa Valley Australia	12 / 48
PESSIMIST BY DAOU, Red Blend Paso Robles	14 / 56
IL NERO DI CASANOVA, La Spinetta Sangiovese Italy	21 / 84
CHÂTEAU HAUT-LAGRANGE, Cabernet Blend Bordeaux France	25 / 100
FRANCIS COPPOLA, Claret Black Label California	12 / 48
TREFETHEN DOUBLE T, Red Blend Double T Napa Valley	17 / 68

Cabernet Sauvignon

BORNE OF FIRE, The Burn, Columbia Valley	20 / 80
CAYMUS, Napa Valley (1L)	250
COEUR BY HALL, St. Helena	135
OBERON, Napa Valley	21 / 84
DAOU VINEYARDS, Paso Robles	18 / 72
STAG'S LEAP WINE CELLARS, Artemis Napa Valley	160
FREEMARK ABBEY, St Helena Napa Valley	150
J. LOHR, Paso Robles	16 / 64
CHATEAU MONTELENA, Napa Valley	159
JORDAN, Alexander Valley	175
SILVER OAK, Sonoma Alexander Valley	180
GREENWING, Duckhorn Wine Co. Columbia Valley	19 / 76
JUSTIN, Paso Robles	25 / 97
SIMI, Alexander Valley	22 / 88
FPS BY B.R. COHN, California	15 / 60
TRIBUTE, California	12 / 48
THREE FINGER JACK, East Side Ridge, Lodi	19 / 76

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 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

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 | 70 Serves 4-6 | 140
- 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 | 20
- SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 22
- SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi glace 630 cal | 17
- CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 23
- 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 | 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	11 OZ 55
PETITE FILET MIGNON* 410 cal	8 OZ 48
PRIME NEW YORK STRIP* 1180 cal	16 OZ 60
CERTIFIED ANGUS BEEF RIBEYE* 1150 cal	14 OZ 53

Specialty Cuts

PRIME BONE-IN RIBEYE* 1360 cal	20 OZ 62
PRIME DRY-AGED RIBEYE* 1340 cal	16 OZ 66
PRIME TOMAHAWK* 1700 cal	35 OZ 94

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 | 77
- 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 370/760 cal | 12
- MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 12
- SIGNATURE ONION RINGS panko-crust, smoked jalapeño aioli 610 cal | 12
- CHIPOTLE CHEDDAR MACARONI & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 13
- 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
- ROASTED ASPARAGUS herb butter 260 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 | 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.

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.

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 | 14

honeycomb brittle, chocolate sauce & caramel

780 cal

COFFEE SERVICE

FRESHLY BREWED COFFEE | 4

0 cal

ESPRESSO | 6

15 cal

CAPPUCCINO | 6

80 cal

Before placing your order, please inform your server if anyone in your party has a food allergy.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information is available upon request.

cal represents calories

** Item contains or may contain nuts.



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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information is available upon request.

cal represents calories

*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.



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

PRIME NEW YORK STRIP 16 OZ* 1180 cal

MAIN FILET MIGNON 11 OZ* 490 cal

PRIME TOMAHAWK 35 OZ* 1700 cal

ALASKAN KING CRAB LEGS 890 cal

CERTIFIED ANGUS BEEF RIBEYE 14 OZ* 1150 cal

PRIME DRY-AGED RIBEYE 16 OZ* 1340 cal

PRIME BONE-IN RIBEYE 20 OZ* 1360 cal

DOUBLE BREAST OF CHICKEN 580 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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

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.

*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.