

F Fall Steak & Lobster

Enjoy our three-course menu

First Course

your choice of

FLEMING'S SALAD

walnuts, tomatoes, dried cranberries,
red onion, lemon balsamic vinaigrette

CAESAR SALAD

hearts of romaine, parmesan,
fried capers, crispy prosciutto

Second Course

NORTH ATLANTIC LOBSTER TAIL

with your choice of

8oz PETITE FILET MIGNON* | 55

11oz MAIN FILET MIGNON* | 62

14oz CERTIFIED ANGUS BEEF RIBEYE* | 65

Dessert

your choice of

KEY LIME PIE

fresh key lime, graham cracker crust,
chantilly whipped cream

CARROT CAKE

three-layer cake with cream cheese
frosting, topped with a drizzle of caramel

Chef's Suggested Sides

CRISPY BRUSSELS SPROUTS & BACON | 14

NORTH ATLANTIC LOBSTER MACARONI & CHEESE | 21

Fall Wine Feature

2011 BELLE GLOS, PINOT NOIR TAYLOR LANE SONOMA COAST

Enjoy this special release – aged to perfection for 8 years.

Flavors of cherry, apple, and blackberry are balanced with pleasant acidity and nice minerality resulting in excellent depth and concentration that lingers through to the silky, smooth, and supple finish.

BY THE GLASS | 30

BY THE BOTTLE | 240

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

Excludes tax and gratuity. Fleming's abides by all state and local liquor laws