



# FATHER'S DAY

## Three-Course Menu

Available June 17 – June 21. Open early Saturday, June 19 and Sunday, June 20.

*Starter* choice of \_\_\_\_\_

### FLEMING'S SALAD\*\*

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

### CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto

*Entrée* choice of \_\_\_\_\_

### PETITE FILET MIGNON & CRAB-STUFFED SHRIMP SCAMPI\* | 80

three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter

### PETITE FILET MIGNON & LOBSTER TAIL SCAMPI\* | 90

sautéed roasted campari tomatoes & white wine herb butter

*Guests may substitute Petite Filet Mignon for:*

### MAIN FILET MIGNON\* +7

### PRIME SURF & TURF | 100

20 OZ prime bone-in ribeye\* & north atlantic lobster tail served with drawn butter

*Dessert* choice of \_\_\_\_\_

### CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel

### NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint

### KEY LIME PIE

fresh key lime, graham cracker crust, chantilly whipped cream

## Cheers to the best Dad



### OLD FASHIONED | 14

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla



### CAYMUS CABERNET SAUVIGNON | 34/190

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.

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