

# The Sunday Table

\$45 per Guest

## *First Course*

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*your choice of*

### FLEMING'S SALAD

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

### CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

## *Second Course*

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### SLOW-ROASTED BEEF TENDERLOIN\*

mashed potatoes, cabernet demi-glace 640 cal

## *Third Course*

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*your choice of*

### CRÈME BRÛLÉE

creamy tahitian vanilla bean custard served with fresh seasonal berries 800 cal

### CARROT CAKE

three-layer cake with cream cheese frosting, caramel drizzle 1260 cal

### KEY LIME PIE

fresh key lime, graham cracker crust, chantilly whipped cream 900 cal

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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

**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

# **F** Mondays at Fleming's

## *First Course*

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*your choice of*

### FLEMING'S SALAD

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

### CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto  
270 cal

## *Second Course*

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*your choice of*

### PETITE FILET MIGNON & NORTH ATLANTIC LOBSTER TAIL\* | 50

890 cal

### PETITE FILET MIGNON & COLOSSAL KING CRAB LEG\* | 59

790 cal

*Guests may substitute their filet the following:*

### MAIN FILET MIGNON\*, add \$7

490 cal

## *Third Course*

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*your choice of*

### CARROT CAKE

three-layer cake with cream  
cheese frosting, caramel drizzle  
1260 cal

### KEY LIME PIE

fresh key lime, graham cracker  
crust, chantilly whipped cream  
900 cal

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# **F** Tomahawk for Two—sday Menu

Our Prime Tomahawk three-course menu

Two Guests, \$125

## *Starter*

*your choice of*

FLEMING'S SALAD  
330 cal

WEDGE SALAD  
490 cal

CAESAR SALAD  
270 cal

## *Entrée*

*your choice of*

ONE 35 OZ. PRIME TOMAHAWK\* to share 1700 cal

- or -

TWO 18 OZ. PORK TOMAHAWKS\* 2720 cal

Served with a choice of our signature butters:

béarnaise 160 cal, smoked chili 160 cal, herbed horseradish 130 cal

## *Sides To Share*

*choose two*

FLEMING'S POTATOES 1060 cal

BAKED POTATO

PLAIN OR LOADED 380/730 cal

MASHED POTATOES 580 cal

SAUTÉED MUSHROOMS 580 cal

CREAMED SPINACH 860 cal

SIGNATURE ONION RINGS 610 cal

CRISPY BRUSSELS  
SPROUTS & BACON 770 cal

FRESH ROASTED ASPARAGUS 260 cal

ROASTED ACORN SQUASH 550 cal

CHIPOTLE CHEDDAR  
MACARONI & CHEESE 1200 cal

NORTH ATLANTIC LOBSTER  
MACARONI & CHEESE 1710 cal (+7)

## *Dessert*

*choose two*

CHOCOLATE LAVA CAKE 1410 cal

CHOCOLATE GOOEY

BUTTER CAKE 780 cal

NEW YORK CHEESECAKE 1120 cal

CRÈME BRÛLÉE 800 cal

PROFITEROLES 1100 cal

CARROT CAKE 1260 cal

KEY LIME PIE 900 cal

FRESH BERRIES  
& CHANTILLY CREAM 170 cal

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