

F Filets of Fall Three-Course

Available for a limited time

Starter

HARVEST SALAD**

arugula, hearts of romaine, toasted pistachios, herbed goat cheese, crispy prosciutto, dates & fig vinaigrette

Entrée choice of

PETITE FILET MIGNON & NEW ORLEANS BARBECUE SHRIMP* | 68

8oz filet mignon topped with a trio of sautéed shrimp in a spicy worcestershire sauce

PETITE FILET MIGNON & WILD MUSHROOM RAGOUT* | 63

8oz filet mignon topped with a gruyère au gratin mushroom medley & parmesan crisp

PETITE FILET MIGNON & BLUE CHEESE CRUST* | 63

8oz filet mignon topped with danish blue cheese & fig demi-glace

Guests may substitute for 11oz Main Filet Mignon +7

Dessert

STICKY DATE PUDDING

spiced cake, warm caramel served with honeycomb brittle & chantilly cream

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

**Contains or may contain nuts

Fleming's abides by all state and local liquor laws

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