

GLUTEN - FREE

STARTERS

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, chappell creek oysters 1090/2400 cal *served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce*

while supplies last

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 290 cal

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal *prepared without toasted garlic crostini*

SEARED PORK BELLY

pan-seared, creamy goat cheese grits, fig demi-glace 770 cal *prepared without fig demi-glace*

BEEF CARPACCIO*

toasted gruyère crostini, caper-creole mustard sauce, shredded egg & red onion 930 cal *prepared without toasted gruyère crostini*

CHAPPELL CREEK OYSTERS (PEI)*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette 180/340 cal *while supplies last*

MARKET SALADS

WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal *prepared without croutons*

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal *prepared without fried capers & croutons*

PEAR & BLUE CHEESE SALAD**

bitter greens, crunchy walnuts, dried cranberry and agave lime vinaigrette 420 cal

SIDES

BAKED POTATO PLAIN OR LOADED 500/910 cal

FLEMING'S POTATOES 930 cal

MASHED POTATOES 620 cal

SAUTÉED MUSHROOMS 340 cal

ROASTED ASPARAGUS 150 cal

APRICOT & THYME GREEN BEANS 200 cal

STEAKS AND BEYOND

MAIN FILET MIGNON* 11 OZ 590 cal

PETITE FILET MIGNON* 8 OZ 440 cal

BONE-IN FILET MIGNON* 14 OZ 550 cal

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal

USDA PRIME NEW YORK STRIP 16 OZ* 1000 cal

USDA PRIME DRY-AGED RIBEYE 16 OZ* 1130 cal

USDA PRIME BONE-IN RIBEYE 20 OZ* 1470 cal

USDA PRIME TOMAHAWK 35 OZ* 1870 cal

DOUBLE BREAST OF CHICKEN 670 cal

NORTH ATLANTIC LOBSTER TAILS 770 cal

SEARED SCALLOPS* 600 cal

DOUBLE-THICK PORK RIB CHOP* 670 cal

ENHANCE YOUR STEAK EXPERIENCE

DIABLO SHRIMP 500 cal

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal

TRUFFLE-POACHED LOBSTER* 560 cal

STEAMED LOBSTER TAIL 180 cal

SEARED COLOSSAL SHRIMP 110 cal

SEARED SCALLOPS 230 cal

DESSERTS

FRESH FRUIT & CHANTILLY CREAM

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & tuille 180 cal *prepared without tuille*

CHOCOLATE LAVA CAKE

rich chocolate cake with a molten center of callebaut belgian chocolate, served with premium vanilla ice cream & house-made tuile 1230 cal *prepared without tuile*

CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 820 cal

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

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.

*This item may be cooked to order. 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.

VEGETARIAN

STARTERS

HOUSEMADE BURRATA 770 cal *order without prosciutto*

MARKET SALADS

FLEMING'S SALAD** 330 cal

WEDGE SALAD 560 cal *order without danish blue cheese crumbles, blue cheese dressing, and bacon*

PEAR & BLUE CHEESE SALAD** 420 cal

ENTRÉES

ROASTED PORTOBELLO & CAULIFLOWER STEAK 1060 cal

SIDES

BAKED POTATO, LOADED 910 cal *order without bacon*

BAKED POTATO, PLAIN 500 cal

CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal

CREAMED SPINACH 490 cal

FLEMING'S POTATOES 930 cal

MASHED POTATOES 620 cal

ROASTED ASPARAGUS 150 cal

SAUTÉED MUSHROOMS 340 cal

APRICOT & THYME GREEN BEANS 200 cal

Vegetarian menu items include eggs, dairy, and honey. We do not include items with fish, shellfish, mollusks, gelatin and animal by-products. Fried foods are excluded due to cross-contact.

VEGAN

SIDES

BAKED POTATO, PLAIN 500 cal

ROASTED ASPARAGUS 150 cal *order without butter*

DESSERTS

CARROT CAKE 1240 cal

CHOCOLATE GOOEY BUTTER CAKE 760 cal

CHOCOLATE LAVA CAKE 1230 cal

CRÈME BRÛLÉE 720 cal

FRESH FRUIT & CHANTILLY CREAM 180 cal

BANANAS FOSTER BRIOCHE BREAD PUDDING 920 cal

NEW YORK CHEESECAKE 1110 cal

SIGNATURE OLIVE OIL CAKE 990 cal

DESSERTS

FRESH FRUIT & CHANTILLY CREAM 180 cal *order without chantilly cream*

Vegan menu items do not include eggs, dairy, fish, shellfish, mollusks or animal by-products such as honey and gelatin. Fried foods are excluded due to cross-contact.

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