GLUTEN-FREE

STARTERS

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, kumiai oysters

1090/2460 cal served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce

while supplies last

KUMIAI OYSTERS*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette while supplies last

180/340 cal

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 280 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*

tosted gruyère crostini, caper-creole mustard sauce, shredded egg & red onion

930 cal prepared without toasted gruyère crostini

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

300 cal prepared without croutons

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto

310 cal prepared without fried capers & croutons

APPLE & CINNAMON PECAN SALAD**

goat cheese, pickled red onion and blackberries tossed with agave lime vinaigrette

330 cal

SIDES

BAKED POTATO PLAIN OR LOADED

cheddar, sour cream, bacon, butter, scallions 500/910 cal

FLEMING’S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

ROASTED ASPARAGUS

herb butter 150 cal

SAUTÉED MUSHROOMS

button, shitake & portobello mushrooms, fresh garlic

340 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 BREA斯特 OF CHICKEN 670 cal

NORTH ATLANTIC LOBSTER TAILS 770 cal

SEARED SCALLOPS* 600 cal

DOUBLE-THICK PORK RIB CHOP* 670 cal

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 tuille

1230 cal prepared without tuille

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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
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</thead>
<tbody>
<tr>
<td>Housemade Burrata</td>
<td>770 cal</td>
</tr>
<tr>
<td>Market Salad**</td>
<td>300 cal</td>
</tr>
<tr>
<td>Flemings Salad</td>
<td></td>
</tr>
<tr>
<td>Wedge Salad</td>
<td></td>
</tr>
<tr>
<td>Apple &amp; Cinnamon Pecan Salad**</td>
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**MARKET SALADS**

<table>
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<tr>
<td>Fleming's Salad**</td>
<td>300 cal</td>
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<td>Wedge Salad</td>
<td>560 cal</td>
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**ENTRÉES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Portobello &amp; Cauliflower Steak</td>
<td>1060 cal</td>
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</table>

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<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
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<tbody>
<tr>
<td>Baked Potato, Plain</td>
<td>500 cal</td>
</tr>
<tr>
<td>Baked Potato, Loaded</td>
<td>910 cal</td>
</tr>
<tr>
<td>Chipotle Cheddar Mac &amp; Cheese</td>
<td>1580 cal</td>
</tr>
<tr>
<td>Creamed Spinach</td>
<td>490 cal</td>
</tr>
<tr>
<td>Flemings Potatoes</td>
<td>930 cal</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>620 cal</td>
</tr>
<tr>
<td>Roasted Asparagus</td>
<td>150 cal</td>
</tr>
<tr>
<td>Sauteed Mushrooms</td>
<td>340 cal</td>
</tr>
<tr>
<td>Roasted Sweet Potato</td>
<td>670 cal</td>
</tr>
</tbody>
</table>

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**

**MARKET SALAD**

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**Item contains or may contain nuts.**

09/27/23 - September 2023