Prime Happy Hour

5-7 pm Nightly in Our Bar

Cocktails

BLUEBERRY LEMON DROP | 9 Tito's Handmade vodka 230 cal

CLASSIC MARTINI | 9 Grey Goose vodka 240 cal

OLD FASHIONED | 11 Basil Hayden bourbon 140 cal

OLD MEXICO | 9 Bacardi rum, poblano syrup 240 cal

SOCAL V&T | 11 Absolut Elyx, craft tonic, fresh herbs 120 cal

SOUR GRAPES | 10 Hendrick's gin, local jam, fresh herbs 190 cal

THE DUCKY | 9
Decoy Sauvingnon Blanc, fresh lime juice
110 cal

Beer

BLUE MOON SEASONAL | 5 150-180 cal



Wine By the Glass

6 oz. 150 cal

CHATEAU STE. MICHELLE | 9
Cabernet Sauvignon Columbia Valley

ELOUAN | 9 Pinot Noir Oregon

MASO CANALII 9

Pinot Grigio Trentino SOKOL BLOSSER | 9

Rosé of Pinot Noir Dundee Hills SONOMA-CUTRER | 11 Chardonnay Sonoma Coast

TAKEN | 15 Red Blend Napa Valley

Signature Bites =

CRISPY CASTELVETRANO | 6 OLIVES 500 cal

CANDIED BACON | 6 260 cal

HOUSEMADE BURRATA | 9 WITH PROSCIUTTO 890 cal

BEEF CARPACCIO* | 12 1060 cal

FILET MIGNON SANDWICH* | 18 1190 cal

THE PRIME BURGER* | 10 1510 cal

MUSHROOM-FARRO BURGER | 10 930 cal

MUSHROOM & RED PEPPER | 9 FLATBREAD 720 cal

CALIFORNIA BURGER* | 12 1410 cal

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

*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

Bar La Carte

Sandwiches and Burgers include a side of French Fries (360 cal) and crispy castelyetrano olives (60 cal)

NORTH ATLANTIC LOBSTER CROQUETTES | 13

panko crusted, lobster essence 460 cal

COLOSSAL SHRIMP TEMPURA 130

lightly battered, with mushrooms, asparagus, red pepper, lemon, agrodolce sauce
1420 cal

HARVEST VEGETABLE TEMPURA 120

portobello mushrooms, asparagus, red pepper, lemon, agrodolce sauce 1380 cal

FILET MIGNON & POTATO WAFFLE* 130

sliced filet mignon, potato waffle, demi glace, horseradish cream sauce 610 cal

STEAK FRITES*138

prime new york strip, demi glace, french fries 1180 cal

GRILLED LAMB LOLLIPOPS* | 30

tomato, arugula, castelvetrano olives, herbed goat cheese 670 cal

FILET MIGNON SANDWICH* 128

sliced filet mignon, caramelized onions & mushrooms, creamy horseradish sauce 770 cal

THE PRIME BURGER* 115

wisconsin cheddar cheese, peppered bacon 1090 cal

MUSHROOM-FARRO BURGER 115

house-made mushroom, chick pea and farro veggie patty, with goat cheese, arugula, campari tomatoes, fried onion ring 510 cal

CALIFORNIA BURGER* 117

prime beef, tomato, arugula, bacon, avocado, cheddar cheese, smoked jalapeño aioli 990 cal

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Fleming's abides by all state and local liquor laws
Before placing your order, please inform your Server if anyone in your party has a food allergy
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