



HAPPY  
*Holidays*

THREE-COURSE MENU

Available Dec 2 through Jan 5

*Starter*

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choice of

**SEAFOOD LOUIE WEDGE SALAD**

shrimp & crab meat, grated egg,  
lemon balsamic vinaigrette

**WILD MUSHROOM SOUP**

truffle cream, thyme

*Entrée*

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choice of

**PETITE FILET MIGNON\* & COLOSSAL NORTH ATLANTIC LOBSTER TAIL | 99**

8oz filet mignon, sautéed mushroom medley, cabernet demi glace & merlot salt

**PETITE FILET MIGNON\* & CRAB-STUFFED COLOSSAL SHRIMP | 89**

8oz filet mignon, colossal shrimp with savory crab filling  
& roasted red pepper sauce

*Dessert*

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choice of

**CHOCOLATE GOOEY BUTTER CAKE**

honeycomb brittle,  
chocolate sauce & caramel

**NEW YORK CHEESECAKE**

classic preparation, topped with  
caramel & fresh citrus



*Featured Holiday Cocktail*

**BLACK WALNUT OLD FASHIONED | 15**

spicy-sweet gathering of rosemary, black walnut bitters  
and Basil Hayden's Bourbon with a touch of maple syrup

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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