



HAPPY
Holidays

THREE-COURSE MENU

Available Dec 2 through Jan 5

Starter

choice of

SEAFOOD LOUIE WEDGE SALAD

shrimp (imported) & crab meat, grated
egg, lemon balsamic vinaigrette

WILD MUSHROOM SOUP

truffle cream, thyme

Entrée

choice of

PETITE FILET MIGNON* & COLOSSAL NORTH ATLANTIC LOBSTER TAIL | 95

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

PETITE FILET MIGNON* & CRAB-STUFFED COLOSSAL SHRIMP | 85

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

Dessert

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 | 14

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

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