



Mother's Day

3-COURSE MENU

Available all day Saturday, May 8 & Sunday, May 9.
All entrées include salad and dessert.

Starter

ROASTED GOLDEN BEET SALAD**

pistachio-crusted goat cheese, arugula, orange supremes, pistachio butter, pickled onions, lemon balsamic vinaigrette & balsamic glaze

Entrée

choice of

PETITE FILET MIGNON & CRAB-STUFFED SHRIMP SCAMPI* | 80

three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter

PETITE FILET MIGNON & LOBSTER TAIL SCAMPI* | 90

sautéed roasted campari tomatoes & white wine herb butter

Guests may substitute Petite Filet Mignon for:

MAIN FILET MIGNON* +7

PRIME NEW YORK STRIP* +12

PRIME BONE-IN RIBEYE* +14

Dessert

choice of

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint

KEY LIME PIE

fresh key lime, graham cracker crust, chantilly whipped cream

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel

RESERVE NOW

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

** Item contains or may contain nuts.

Excludes tax and gratuity. Fleming's abides by all state and local liquor laws