

# GLUTEN - FREE

## STARTERS

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### CHILLED SEAFOOD TOWER\*

shrimp cocktail, north atlantic lobster tails, claws, and knuckle  
900/1500 cal *prepared without ahi tuna poke and lavash crackers*

### SHRIMP COCKTAIL

horseradish cocktail sauce 230 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 glaze  
770 cal *prepared without fig demi-glaze*

### BEEF CARPACCIO\*

toasted gruyère crostini, caper-creole mustard sauce, shredded egg & red onion  
930 cal *prepared without toasted gruyère crostini*

## MARKET SALADS

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### 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  
300 cal *prepared without fried capers & croutons*

### STRAWBERRY FENNEL SALAD\*\*

arugula, toasted pine nuts, Parmigiano Reggiano, agave lime vinaigrette 250 cal

## STEAKS AND BEYOND

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MAIN FILET MIGNON\* 11 OZ 590 cal

PETITE FILET MIGNON\* 8 OZ 440 cal

CERTIFIED ANGUS BEEF RIBEYE\* 14 OZ 1010 cal

USDA PRIME NEW YORK STRIP\* 1000 cal

USDA PRIME DRY-AGED RIBEYE\* 1130 cal

USDA PRIME BONE-IN RIBEYE\* 1470 cal

USDA PRIME TOMAHAWK\* 1870 cal

DOUBLE BREAST OF CHICKEN 670 cal

SEASONAL FEATURED LOBSTER TAILS 770 cal

SEARED SCALLOPS\* 610 cal

DOUBLE-THICK PORK RIB CHOP\* 720 cal

## OVER THE TOP

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### DIABLO SHRIMP

spicy barbecue butter sauce 500 cal

### JUMBO LUMP CRAB MEAT

oscar style with béarnaise sauce 280 cal

### TRUFFLE-POACHED LOBSTER\*

béarnaise sauce & caviar 560 cal

## SIDES

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### 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 510 cal

### ROASTED ASPARAGUS

herb butter 150 cal

### SAUTÉED MUSHROOMS

button, shiitake & portobello mushrooms, fresh garlic  
550 cal

## DESSERTS

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### FRESH FRUIT & CHANTILLY CREAM

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & tuille  
220 cal *prepared without tuille*

### CHOCOLATE LAVA CAKE

rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & housemade tuille  
1200 cal *prepared without tuille*

### CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 820 cal

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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

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**HOUSEMADE BURRATA**  
770 cal *order without prosciutto*

## MARKET SALADS

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**FLEMING'S SALAD\*\*** 300 cal

**STRAWBERRY FENNEL SALAD\*\***  
250 cal *order without Parmigiano Reggiano*

**WEDGE SALAD**  
560 cal *order without danish blue cheese crumbles, blue cheese dressing, and bacon*

## ENTRÉES

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**ROASTED PORTOBELLO & CAULIFLOWER STEAK**  
1060 cal

## SIDES

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**BAKED POTATO, PLAIN** 500 cal

**BAKED POTATO, LOADED** 910 cal *order without bacon*

**CHIPOTLE CHEDDAR MAC & CHEESE** 1580 cal

**CREAMED SPINACH** 490 cal

**FLEMING'S POTATOES** 930 cal

**MASHED POTATOES** 620 cal

**ROASTED ASPARAGUS** 150 cal

**SAUTÉED MUSHROOMS** 510 cal

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.

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# VEGAN

## MARKET SALAD

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**STRAWBERRY FENNEL SALAD\*\***  
250 cal *order without Parmigiano Reggiano*

## SIDES

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**BAKED POTATO, PLAIN** 500 cal

**ROASTED ASPARAGUS** 150 cal *order without butter*

Vegan menu items do not include eggs, dairy, fish, shellfish, mollusks or animal by-products such as honey and gelatin. Fried foods are excluded due to cross-contact.

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## DESSERTS

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**CARROT CAKE** 1240 cal

**CHOCOLATE GOOEY BUTTER CAKE** 780 cal

**CHOCOLATE LAVA CAKE** 1200 cal

**CRÈME BRÛLÉE** 720 cal

**FRESH FRUIT & CHANTILLY CREAM** 180 cal

**NEW YORK CHEESECAKE** 1110 cal

**CHOCOLATE LAVA CAKE** 1200 cal

## DESSERTS

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**FRESH FRUIT & CHANTILLY CREAM** *order without Chantilly Cream*