

GLUTEN - FREE

STARTERS

CHILLED SEAFOOD TOWER*

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

COLOSSAL 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

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*

SEASONAL PICKLED NECTARINE & SMOKY CORN SALAD

fresh roasted corn, burrata, arugula, red onion, agave lime vinaigrette 550 cal

STEAKS AND BEYOND

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

NORTH ATLANTIC LOBSTER TAILS 770 cal

SEARED SCALLOPS* 600 cal

DOUBLE-THICK PORK RIB CHOP* 670 cal

OVER THE TOP

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

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 620 cal

ROASTED ASPARAGUS

herb butter 150 cal

SAUTÉED MUSHROOMS

button, shiitake & portobello mushrooms, fresh garlic
550 cal

DESSERTS

FRESH FRUIT & CHANTILLY CREAM

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & tuille
180 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
1230 cal *prepared without tuille*

CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 820 cal

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

HOUSEMADE BURRATA
770 cal *order without prosciutto*

MARKET SALADS

FLEMING'S SALAD** 300 cal

SEASONAL PICKLED NECTARINE & SMOKY CORN SALAD
550 cal

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

ENTRÉES

ROASTED PORTOBELLO & CAULIFLOWER STEAK
1060 cal

SIDES

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

SEASONAL PECORINO CREAMED CORN
670 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.

VEGAN

SIDES

BAKED POTATO, PLAIN 500 cal

ROASTED ASPARAGUS 150 cal *order without butter*

DESSERTS

FRESH FRUIT & CHANTILLY CREAM *order without Chantilly Cream*

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.

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.

*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.