



HAPPY
Valentine's Day

THREE-COURSE MENU

Available Wednesday, February 12 – Saturday, February 15

All entrées include first bite, salad and dessert

First Bite

CRAB & CAVIAR BLINI

jumbo lump crab, caviar, potato crisp

Salad

PEAR & POMEGRANATE SALAD WITH BLUE CHEESE

shaved pears, pomegranate seeds, blue cheese crumbles, sweet & spicy walnuts with citrus fig vinaigrette

Entrée

choice of

PETITE FILET MIGNON* & LOBSTER TAIL SCAMPI | 95

peppercorn sauce, sautéed roasted campari tomatoes, white wine herb butter

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

peppercorn sauce, colossal shrimp with savory crab filling, sautéed roasted campari tomatoes, white wine herb butter

PETITE FILET MIGNON* & TWIN PISTACHIO-CRUSTED LAMB CHOPS* | 80

peppercorn sauce, asparagus, sautéed roasted campari tomatoes

PRIME SURF & TURF FOR TWO | 210

35 oz prime tomahawk*, a lobster tail, two crab-stuffed colossal shrimp, sautéed roasted campari tomatoes, white wine herb butter

Dessert

NEW YORK CHEESECAKE

strawberry champagne sauce & chocolate gooey butter cake bites

Cheers to your Valentine



PORTO V&T | 15

Absolut Elyx vodka, Fonseca Bin 27 Port, tonic syrup, soda water, with fresh raspberries & mint

I LOVE WINE FLIGHT – 3 oz pours | 21

- MIONETTO, Prosecco Avantgarde Treviso
- HESS COLLECTION, Chardonnay Napa Valley
- FPS by B.R. COHN, Cabernet Sauvignon California

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