



Chef Jeff's May Selections

Appetizers

- ASPARAGUS & EGG* | 17**
poached egg, bearnaise sauce, crispy prosciutto, parmesan cheese
- DUNGENESS CRAB BRUSCHETTA* | 24**
lemon zest, chives, red onion, campari tomatoes, gruyere cheese

Salad

- ROASTED BEET AND CAMPARI TOMATO SALAD | 14**
whipped goat cheese, arugula, toasted almonds, pickled red onion, honey lime vinaigrette

Entrées

- BACON WRAPPED FILET & JUMBO SCALLOPS* | 64**
orange tarragon butter sauce, grilled high country asparagus
- SNAKE RIVER FARMS WAGYU N.Y. STRIP* | 72**
14OZ
- ALASKAN HALIBUT* | 49**
chinese five spice, shiitake mushrooms, beech mushrooms, asparagus, port wine sherry vinegar butter sauce

Side

- ROASTED CAULIFLOWER | 13**

Starters

- BURRATA WITH PROSCIUTTO | 15**
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal
- BEEF CARPACCIO* | 19**
caper-creole mustard sauce & red onion 950 cal
- SEARED PORK BELLY | 15**
pan seared, creamy goat cheese grits, fig demi glace 760 cal
- CRAB CAKES | 22**
roasted red pepper & lime butter sauce 730 cal
- SWEET CHILI CALAMARI | 18**
lightly breaded, tossed with sweet chili sauce 770 cal
- AHI TUNA POKE* | 22**
avocado, cucumber, caviar, lavash crackers, soy ginger

CHILLED SEAFOOD TOWER*

- Serves 1 - 2 | **70** Serves 4 - 6 | **140**
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1210/2000 cal

On Ice

- SHRIMP COCKTAIL | 21**
horseradish cocktail sauce 300 cal

Market Salads & Classic Soups

- FLEMING'S SALAD | 12**
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette
- SEASONAL CHOPPED SALAD | 12**
walnuts, tomatoes, cucumber, fennel, strawberries, parmesan, honey-lime vinaigrette
- WEDGE SALAD | 13**
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze
- FRENCH ONION SOUP | 14**
baked with gruyère & parmesan cheeses 510 cal
- CAESAR SALAD | 12**
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal
- LOBSTER BISQUE | 15**
north atlantic lobster, spiced sherry cream 530 cal

The Sunday Table

Every Sunday, enjoy a 3-course menu with choice of Caesar or Chopped Salad, Slow-Roasted Beef Tenderloin with cabernet demi-glace and Yukon gold mashed potatoes for your entrée, and choice of Crème Brulee, Carrot Cake or Key Lime Pie for dessert.

\$45 per Guest

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request cal represents calories

We offer Acqua Panna Natural Spring Water, 0 cal & San Pellegrino Natural Sparkling Water, 0 cal

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



Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chile, 160 cal; herbed horseradish, 130 cal

Classic Cuts

MAIN FILET MIGNON*
11 OZ | **53**
490 cal

PETITE FILET MIGNON*
8 OZ | **46**
400 cal

PRIME NEW YORK STRIP*
16 OZ | **58**
1180 cal

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **51**
1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ | **59**
1360 cal

PRIME DRY-AGED RIBEYE*
16 OZ | **64**
1340 cal

BONE-IN FILET MIGNON*
14 OZ | **63**
480 cal

PRIME TOMAHAWK*
35 OZ | **90**
1700 cal

Over the Top

DIABLO SHRIMP | 14
baked with a spicy
barbeque butter sauce
640 cal

JUMBO LUMP CRABMEAT | 13
oscar style with béarnaise sauce
320 cal

TRUFFLE-POACHED LOBSTER* | 18
with béarnaise sauce & caviar
600 cal

Entrées

PORK TOMAHAWK* | 44
choice of signature butter 1360 cal

DOUBLE BREAST OF CHICKEN | 38
all-natural, roasted, white wine, mushroom, leek & thyme
sauce 580 cal

BARBECUE SCOTTISH SALMON FILLET* | 45
mushrooms, barbecue glaze 760 cal

MISO GLAZED CHILEAN SEA BASS* | 47
sautéed with sesame-orange spinach & arugula, pickled red
onion 850 cal

COLOSSAL COLD WATER KING CRAB LEGS | 86
with crab nectar 1000 cal

SEASONAL FEATURED LOBSTER TAILS | 57
with drawn butter 850 cal

Sides

FLEMING'S POTATOES | 13
potatoes au gratin, creamy cheddar & monterey jack cheese
blend, leek, jalapeño 1060 cal

BAKED POTATO PLAIN OR LOADED | 12
cheddar, sour cream, bacon, butter, scallions 380/730 cal

MASHED POTATOES | 12
butter, kosher salt, cracked black pepper

SIGNATURE ONION RINGS | 11
panko-crusted, smoked jalapeño aioli 610 cal

CHIPOTLE CHEDDAR MACARONI & CHEESE | 12
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal

NORTH ATLANTIC LOBSTER MACARONI & CHEESE | 20
tender lobster, cavatappi, smoked cheddar, chipotle panko
breadcrumbs 1710 cal

SAUTÉED MUSHROOMS | 13
button, shiitake & portobello mushrooms, fresh garlic 580 cal

CREAMED SPINACH | 12
blended with parmesan, cream, spices 860 cal

CRISPY BRUSSELS SPROUTS & BACON | 13
flash-fried, bacon vinaigrette, diced bacon 770 cal

FRESH ROASTED ASPARAGUS | 14
herb butter

ROASTED RAINBOW CARROTS | 11
garlic herb butter, sweet & spicy walnuts 280 cal

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