



Starters

CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1080 cal | 70 Serves 4-6 1870 cal | 140

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 15

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 20

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 21

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 16

CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 22

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 18

AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 22

Market Salads & Classic Soups

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 12

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 13

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 12

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal | 14

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 15

Signature Steaks

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

Classic Cuts

MAIN FILET MIGNON* 11 OZ 490 cal | 54

PETITE FILET MIGNON* 8 OZ 410 cal | 47

PRIME NEW YORK STRIP* 16 OZ 1180 cal | 59

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 52

Specialty Cuts

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 61

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 65

PRIME TOMAHAWK* 35 OZ 1700 cal | 93

Over The Top

SEARED PORK BELLY
fig demi-glace 280 cal | 13

DIABLO SHRIMP
spicy barbecue butter sauce 620 cal | 14

JUMBO LUMP CRAB MEAT
oscar style with béarnaise sauce 290 cal | 13

TRUFFLE-POACHED LOBSTER*
béarnaise sauce & caviar 460 cal | 18



Beyond Steaks

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal | 45

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

CHICKPEA & EGGPLANT CROQUETTE** housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 32

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 57

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 14

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal | 12

CAULIFLOWER MASH cilantro oil 550 cal | 13

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 610 cal | 12

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 12 add lobster 920 cal | +9

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 13

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 12

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 13

ROASTED ASPARAGUS herb butter 260 cal | 14

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 13 add lobster 1520 cal | +9

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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.

Seasonal Prix Fixe Menus

Hess Wine Dinner

\$90 per Guest | Includes four courses & wine pairings

Amuse Booze

HESS, Sauvignon Blanc Shirtail Ranches North Coast

1st Course

ROASTED GOLDEN BEET SALAD**

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

paired with **HESS COLLECTION, Chardonnay Napa Valley**

2nd Course

PATAGONIAN BAY SCALLOPS À LA MEUNIÈRE

cauliflower mash & crispy prosciutto dust

paired with **LION TAMER, Red Blend Napa Valley**

3rd Course choice of

PETITE FILET MIGNON & COLBERT SAUCE*

8oz paired with brown sugar-glazed heirloom rainbow carrots

- or -

CHILEAN SEA BASS & MUSHROOM TARRAGON SAUCE*

7oz paired with brown sugar-glazed heirloom rainbow carrots

paired with **HESS, Cabernet Sauvignon Allomi Napa Valley**

4th Course

STRAWBERRY PANZANELLA

strawberry red wine sauce, fresh mint, macerated strawberries & housemade chantilly cream

Tomahawk Tuesday

Our Prime Tomahawk three-course menu Two Guests, \$125

Starter choose two

FLEMING'S SALAD**

WEDGE SALAD

CAESAR SALAD

Entrée

35 OZ PRIME TOMAHAWK* TO SHARE 1700 cal

served with a choice of our signature butters: béarnaise 160 cal, smoked chili 160 cal, herbed horseradish 130 cal

Sides To Share choose two

FLEMING'S POTATOES

ROASTED ASPARAGUS

BAKED POTATO PLAIN OR LOADED

SIGNATURE ONION RINGS

CAULIFLOWER MASH

CREAMED SPINACH

SAUTÉED MUSHROOMS

CRISPY BRUSSELS SPROUTS & BACON

CHIPOTLE CHEDDAR MAC & CHEESE add lobster | +9

MASHED POTATOES add lobster | +9

Dessert choose two

CHOCOLATE GOOEY BUTTER CAKE

NEW YORK CHEESECAKE

CARROT CAKE

CHOCOLATE LAVA CAKE**

CRÈME BRÛLÉE

FRESH FRUIT & CHANTILLY CREAM**

KEY LIME PIE

Tomahawk Tuesday Menu is only available on Tuesdays

Desserts & Coffee Service

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal | 15

NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 960 cal | 14

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 13

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 13

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal | 12

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 13

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 13

FRESHLY BREWED COFFEE 0 cal | 4

ESPRESSO 15 cal | 6

CAPPUCCINO 80 cal | 6

We Look Forward To Seeing You Again Soon

Reserve Father's Day With Us

Make this Father's Day as legendary as he is with our 3-course Surf & Turf menus. Choose Prime Bone-In Ribeye & Lobster or Filet with Crab-Stuffed Shrimp or Lobster Tail Scampi. Available June 17-21.

Open early Saturday, June 19 and Sunday, June 20.

Ask your server to reserve.

Enter to Win a Private Dinner Event

Join our email list to earn rewards and be the first to know about exclusive offers, new menu selections, wine dinner experiences and so much more.

Scan the QR code below to sign up and be entered to win one of the below prizes.

Grand Prize: A private dinner event for 10 of your closest friends and family members

First Prize: Dinner for two in our main dining room



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Hand-Crafted Cocktails

BLUEBERRY LEMON DROP | 13

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal

SOCAL V&T | 15

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 110 cal

TIKI MULE | 13

Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters 190 cal

CALIFORNIA JAM JAR | 14

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal

ITALIAN FLIGHTPLAN | 14

Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves 240 cal

NOPALES MARGARITA | 13

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal

OLD FASHIONED | 14

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal

BERRY PATCH PAL | 14

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 170 cal

FONSECA SOUR | 13

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 110 cal

THE MANHATTAN | 15

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal

IBERIAN HERITAGE | 13

Bacardi Ocho rum, ruby port, touch of bitters 180 cal

SICILIAN CUP | 11

Pimm's No. 1 with Amaro Averna, fresh lemon & herbs 280 cal

Earth, Wine & Fire Wine Dinner Event

Join us on June 25, for a new wine dinner event, featuring two dueling 4-course culinary experiences paired with a decadent selection of 4 wines from the Wagner Family Portfolio.

Choose between our plant-forward Earth Menu or our land & sea Fire Menu, both designed to mirror each other's presentation and flavor profiles. Ask your server to reserve.

Earth Menu \$70 per Guest.
Fire Menu \$90 per Guest.

Wine Selections

These wines (🚩) are hand-selected by your local Wine Manager, Seth Camp and only found at your DC Ranch Fleming's

Ask about our secret stash

Sparkling

DOM PÉRIGNON, Brut Champagne France, 2010	275
GRUET, Brut Rosé New Mexico, NV	13 / 52
🚩 LOUIS ROEDERER 'CRISTAL', Brut Champagne France, 2009	360
🚩 MAS FI, Brut Cava Spain, NV	9 / 36
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	10 / 40
MOËT & CHANDON, Brut Imperial Champagne France, NV	130
SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2017	23 / 92
VEUVE CLICQUOT, Yellow Label Brut Champagne France, NV	135

White Wines & Blends

BENVOLIO, Pinot Grigio Friuli DOC Italy, 2019	9 / 36
CAPTÛRE, Sauvignon Blanc Sonoma County, 2018	14 / 56
🚩 CRISTOM, Viognier Eola-Amity Hills Oregon, 2014	60
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2020	9 / 36
🚩 KELLY FLEMING, Sauvignon Blanc Napa Valley, 2015	95
🚩 KIM CRAWFORD, Sauvignon Blanc Marlborough, 2020	14 / 56
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2019	9 / 36
PONZI VINEYARDS, Pinot Gris Willamette Valley, 2018/19	12 / 48
🚩 RUFFINO, Moscato D'asti Piedmont Italy, 2019	10 / 40
STUDIO BY MIRAVAL, Rosé Méditerranée IGP France, 2019	13 / 52

Chardonnay

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2018	13 / 52
GRGICH HILLS ESTATE, Napa Valley, 2018	95
🚩 HAHN, Monterey County, 2017/18	14 / 56
HESS COLLECTION, Napa Valley, 2018	15 / 60
NEWTON, Unfiltered Napa Valley Carneros, 2107	120
ROMBAUER, Napa Valley Carneros, 2019	24 / 96
SEA SUN, California, 2018	12 / 48
🚩 SONOMA-CUTRER, Sonoma Coast Russian River Ranches, 2018	17 / 68
STONECAP ESTATE, Columbia Valley, 2019	9 / 36

🚩 Local wine only available at this Fleming's
6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal
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Pinot Noir

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara, 2019	20 / 80
CALERA, Central Coast	68
EOS, California, 2019	10 / 40
ETUDE, Napa Valley Carneros, 2017	90
F GRAN MORAINÉ, Yamhill-Carlton District Willamette Valley, 2016	19 / 74
F HARTFORD COURT, Russian River Valley, 2019	85
F KOSTA BROWNE KEEFER RANCH, Sonoma Coast, 2018	220
WALT, La Brisa Sonoma Coast, 2018	23 / 92

Red Wines Of Interest

CASTELLO DI VOLPAIA, Chianti Classico Italy, 2018	15 / 60
CATENA, Malbec Vista Flores Mendoza Argentina, 2017	14 / 56
CHÂTEAU DE BEAUCASTEL, Châteauneuf-du-Pape France, 2011	160
FOUR VINES, The Biker Zinfandel Paso Robles, 2019	14 / 56
HIGH HEAVEN VINTNERS, Roaming Elk Columbia Valley, 2017	13 / 52
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2016	13 / 52
PESSIMIST BY DAOU, Red Blend Paso Robles, 2018/19	14 / 56
F ROBERT BIALE VINEYARDS 'BLACK CHICKEN', Zinfandel Napa Valley, 2019	18 / 72
F SPRING VALLEY 'KATHERINE CORKRUM', Cabernet Franc Walla Walla Valley, 2012	90
STAGS' LEAP WINERY, Petite Sirah Napa Valley, 2017	95
TIGNANELLO, Antinori Toscana Italy, 2017	195
TORBRECK, Shiraz Woodcutter's Barossa Valley Australia, 2019	15 / 60

Merlot

DUCKHORN VINEYARDS, Napa Valley, 2017	21 / 84
EMMOLO, Napa Valley, 2018	115
LES CADRANS DE LASSÈGUE, Saint-Émilion Grand Cru France, 2017	17 / 68
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2018	11 / 44

Cabernet Blends

F BLACKBIRD VINEYARDS 'ARISE', Cabernet Blend Napa Valley, 2014/16	25 / 95
CHARLES & CHARLES, Post No. 35 Columbia Valley, 2017	10 / 40
F JOSEPH PHELPS 'INSIGNIA', Cabernet Blend Napa Valley, 2013/17	370
F JUSTIN 'ISOSCELES', Cabernet Blend Paso Robles, 2017	28 / 105
LE SERRE NUOVE DELL'ORNELLAIA, Bolgheri Italy, 2017	150
MAD HATTER, Bordeaux Blend Napa Valley, 2018	27 / 108
F PAHLMAYER, Cabernet Blend Napa Valley, 2017	275
PARADUXX BY DUCKHORN, Proprietary Red Napa Valley, 2017	20 / 80
F PENFOLDS BIN 389, Cabernet-Shiraz South Australia, 2018	105
F QUINTESSA, Cabernet Blend Napa Valley, 2017	310

Cabernet Sauvignon

F CAYMUS, Napa Valley (1L), 2018/19	32 / 180
CHATEAU MONTELENA, Napa Valley, 2018	32 / 128
COEUR BY HALL, St. Helena, 2016	24 / 96
COL SOLARE, Red Mountain Washington, 2016	150
F CROSSBARN BY PAUL HOBBS, Napa Valley, 2017	25 / 95
DAOU VINEYARDS, Paso Robles, 2019	17 / 68
DAOU VINEYARDS, Soul of a Lion Adelaida District Paso Robles, 2017	200
FPS BY B.R. COHN, California, 2017	15 / 60
FROG'S LEAP WINERY, Estate Grown Napa Valley Rutherford, 2017	130
HONIG, Napa Valley, 2017	27 / 108
J. DAVIES, Napa Valley, 2016	180
QUILT, Napa Valley, 2018	20 / 80
F SILVER OAK, Napa Valley, 2015	225
F SIMI, Alexander Valley, 2018	17 / 68
STAG'S LEAP WINE CELLARS, Artemis Napa Valley, 2018	130
TALL SAGE, Columbia Valley, 2017	9 / 36
F THE MASCOT BY HARLAN ESTATE, Napa Valley, 2014	270
TRIBUTE, California, 2018	12 / 48

Beer Selections

BLUE MOON BELGIAN WHITE 7 Denver, Colorado 170 cal	DUVEL STRONG GOLDEN ALE 11 Belgium 220 cal	O'DOULS 7 90 cal
BLUE MOON SEASONAL 7 Denver, Colorado 170 cal	HEINEKEN 7 Holland 150 cal	OMMISSION PALE ALE 7 Portland, Oregon 175 cal
BUD LIGHT 7 110 cal	KONA BREWING CO. BIG WAVE GOLDEN ALE 7 Kailua-Kona, Hawai'i 130 cal	SAMUEL ADAMS BOSTON LAGER 7 Boston, Massachusetts 170 cal
BUDWEISER 7 145 cal	LAGUNITAS IPA 7 Petaluma, California 190 cal	SIERRA NEVADA TORPEDO IPA 7 Chico, California 240 cal
COORS LIGHT 7 100 cal	MICHELOB ULTRA 7 95 cal	STELLA ARTOIS CIDRE 7 Belgium 170 cal
CORONA EXTRA 7 Mexico 135 cal	MILLER LITE 7 96 cal	STELLA ARTOIS 7 Belgium 150 cal

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Children's Menu

12 and under; includes choice of beverage

Starter

your choice of

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

CHEESE & CRACKERS

prosciutto, cheddar cheese, lavash crackers 210 cal

Entrée

all entrées except Mac & Cheese served with side of french fries

FILET MIGNON*

our leanest, most tender cut of beef 520 cal | 23

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula, campari tomato coulis & smoked jalapeño aioli on toasted sourdough 1140 cal | 27

CHICKEN TENDERS

crispy chicken breast tenders 730 cal | 16

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1200 cal | 16

Dessert

your choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 970 cal

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 470 cal

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 480 cal

FRESH FRUIT & CHANTILLY CREAM**

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

Does not include tax or gratuity

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** Item contains or may contain nuts.

Gluten-Free Menu

Starters

CHILLED SEAFOOD TOWER* shrimp cocktail, north atlantic lobster tails 1080/1870 cal **prepared without ahi tuna poke or lavash crackers**

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal **prepared without croutons**

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 760 cal **prepared without croutons**

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

SEARED PORK BELLY pan-seared, creamy goat cheese grits 700 cal **prepared without fig demi-glace**

Salads

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal **prepared without fried capers & croutons**

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal **prepared without croutons**

WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

Steaks and Beyond

PETITE FILET MIGNON* 8 OZ 410 cal

MAIN FILET MIGNON* 11 OZ 490 cal

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal

SEASONAL FEATURED LOBSTER TAILS 750 cal

PRIME NEW YORK STRIP* 16 OZ 1180 cal

PRIME TOMAHAWK* 35 OZ 1700 cal

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal

DOUBLE BREAST OF CHICKEN 580 cal

Over the Top

SEARED PORK BELLY fig demi-glace 280 cal **prepared without fig demi-glace**

DIABLO SHRIMP spicy barbecue butter sauce 620 cal

JUMBO LUMP CRAB MEAT oscar style with béarnaise sauce 290 cal

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar 460 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

ROASTED ASPARAGUS herb butter 260 cal

CAULIFLOWER MASH cilantro oil 550 cal

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

Desserts

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal **prepared without pistachio tuille**

FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal **prepared without pistachio tuille**

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal

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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.

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