

HAND-CRAFTED COCKTAILS 0



TIME IS HONEY Maker's Mark bourbon, lemon, honey syrup, luxardo cherry 200 cal



KEEP YOUR GIN UP

Gray Whale gin, Jack Rudy tonic, lime & cucumber ribbon 280 cal



TEOUILA ME SOFTLY Sauza Silver tequila, Cointreau, grenadine, lemon & Rosé 190 cal



Tito's Handmade vodka or Aviation gin with a splash of dry vermouth 210/240 cal

BAR BITES

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 1260 cal | 16 bairs with DAOU VINEYARDS, CABERNET SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili iam 550 cal | 14 pairs with BÖEN, PINOT NOIR

CRAB CAKE BITES

red pepper & lime butter sauce 650 cal | 18 pairs with SEA SUN, CHARDONNAY

TEMPURA SHRIMP

apricot horseradish & shaved green onion 340 cal | 15 bairs with KEEP YOUR GIN UP

SPICY TUNA WONTON*

avocado, seaweed caviar 280 cal | 16 pairs with LOOSEN BROS., RIESLING

CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions, agave lime vinaigrette 440 cal | 13 pairs with SILVER GATE, PINOT NOIR

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint pesto 430 cal | 15 bairs with BENVOLIO, PINOT GRIGIO

FILET WELLINGTON BITES

crispy puff pastry, mushroom duxelle, parmesan, raspberry drizzle 1490 cal | 18 bairs with OLIVE A MARTINI

CRISPY CHICKEN BITES

miso, lemon, hot pepper aioli 750 cal | 14 pairs with TIME IS HONEY

Available in the Bar only 4PM - 6PM.

^{2,000} calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

^{*}This item may be cooked to order. Consuming raw or undercooked meats (such as rare/medium rare), molecular de la conditione de la contain nave, la contain a contai

en ar

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 870 cal | 22

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 call 24

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 15

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 26

FRESH OYSTERS*

harvested by hand, flown in daily, freshly shucked and served with house-made mianonette Half 180 cal | 25 Dozen 340 call 49 while supplies last

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh ovsters Serves 1-2 1100 cal | 88 Serves 4-6 2410 cal | 165 served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce while supplies last

HANDHELDS

Includes a side of french fries & ketchup

THE PRIME BURGER^{*}

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1670 cal | 15

CRISPY CHICKPEA & EGGPLANT BURGER

house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1140 cal 114

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, ialapeño aioli 1750 cal | 17

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1440 cal | 27

^{2,000} calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

^{*}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.

Wines by the glass

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

SPARKLING

•	BANFI, Rosa Regale Italy, 2022 GRUET, Brut Rosé New Mexico, NV MIONETTO, Avantgarde Prosecco Treviso Italy, NV SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2020	15 14 11 25
_	WHITE WINES & BLENDS BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2022 BENVOLIO, Pinot Grigio Friuli DOC Italy, 2022 DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022 GIANNI GAGLIARDO, Arnies Roero Piedmont, 2021 GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022 HONIG, Sauvignon Blanc Napa Valley, 2022 LOOSEN BROS., Dr. L Riesling Mosel Germany, 2022 MICHELE CHIARLO, Nivole, Moscato Di Asti, 2021	15 10 16 14 10 15 10 13
	CHARDONNAY CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2021 DIATOM, Santa Barbara County, 2021 HESS COLLECTION, Napa Valley, 2022 ROMBAUER, Napa Valley Carneros, 2022 SEA SUN, California, 2022 STONECAP ESTATE, Columbia Valley, 2022	14 18 16 13 10
Ţ	PINOT NOIR A TO Z WINEWORKS, Oregon, 2021 BALADE by BELLE GLOS, Arroyo Seco, 2022 BÖEN, Monterey, Sonoma & Santa Barbara County, 2022 CHERRY PIE, Tri-County, 2021 ELOUAN, Oregon, 2021 SILVER GATE, California, 2021	16 21 15 14 13 11

These wines are hand-selected by your local Wine Manager, Scott Starkman, and only found at your Peoria Fleming's.

WALT, La Brisa Sonoma Coast, 2021

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

23

Wines by the glass

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

RED WINES OF INTEREST

	ABSTRACT by ORIN SWIFT, Red Blend California, 2022 CASTELLO DI VOLPAIA, Chianti Classico Italy, 2020 CATENA, Vista Flores Malbec Mendoza Argentina, 2020 CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast, 2021 COSENTINO, Cigar Old Vines Zinfandel Lodi, 2020 MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2018 MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia, 2022 PESSIMIST by DAOU, Red Blend Paso Robles, 2022	24 15 15 24 15 14 18 15
1	MERLOT DUCKHORN, Merlot Napa Valley, 2021 EMMOLO, Napa Valley, 2021 LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2020 MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2020	25 24 23 12
Ĭ	CABERNET BLENDS CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley, 2019 DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley, 2021 INTRINSIC, Columbia Valley, 2019 JUSTIN, Paso Robles, 2020 PENDULUM, Columbia Valley, 2020 SALDO by PRISONER WINE CO., Napa Valley, 2021 TWO SQUARED, Red Blend Napa Valley, 2021	12 21 15 19 15 20 28
_	CABERNET SAUVIGNON AUSTIN HOPE 1 LTR, Paso Robles, 2022 DAOU VINEYARDS, Paso Robles, 2022 ELLIE'S by HALL, Napa Valley, 2019 GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020 HIGHLANDS FORTY ONE, Paso Robles, 2021/22 HONIG, Napa Valley Napa Valley, 2021 JOSH CELLARS, Craftsman Collection California, 2021 POST & BEAM by FAR NIENTE, Napa Valley, 2021 QUILT, Napa Valley, 2021 SCATTERED PEAKS, Napa Valley, 2021 TALL SAGE, Columbia Valley, 2021	20 18 25 16 16 28 13 32 21 19 9

These wines are hand-selected by your local Wine Manager, Scott Starkman, and only found at your Peoria Fleming's.

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