



## Starters

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CHILLED SEAFOOD TOWER\* ahi tuna poke, shrimp cocktail, north atlantic lobster tails  
Serves 1-2 1080 cal | 75 Serves 4-6 1870 cal | 145

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 16

BEEF CARPACCIO\* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 21

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 22

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 17

CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 23

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 19

AHI TUNA POKE STACK\* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 23

## Market Salads & Classic Soups

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FLEMING'S SALAD\*\* walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 13

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 14

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 13

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal | 15

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 16

## Signature Steaks

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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 | 57

PETITE FILET MIGNON\* 8 OZ 410 cal | 51

PRIME NEW YORK STRIP\* 16 OZ 1180 cal | 61

CERTIFIED ANGUS BEEF RIBEYE\* 14 OZ 1150 cal | 55

### Specialty Cuts

PRIME BONE-IN RIBEYE\* 20 OZ 1360 cal | 65

PRIME DRY-AGED RIBEYE\* 16 OZ 1340 cal | 68

PRIME TOMAHAWK\* 35 OZ 1700 cal | 98

### Over The Top

SEARED PORK BELLY  
fig demi-glace 280 cal | 15

DIABLO SHRIMP  
spicy barbecue butter sauce 620 cal | 16

JUMBO LUMP CRAB MEAT  
oscar style with béarnaise sauce 290 cal | 15

TRUFFLE-POACHED LOBSTER\*  
béarnaise sauce & caviar 460 cal | 20



## Beyond Steaks

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DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 39

BARBECUE SCOTTISH SALMON FILLET\* mushrooms, barbecue glaze 810 cal | 46

MISO GLAZED CHILEAN SEA BASS\* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 48

CHICKPEA & EGGPLANT CROQUETTE\*\* housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 33

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 59

## Sides

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FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 16

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal | 13

CAULIFLOWER MASH cilantro oil 550 cal | 14

SIGNATURE ONION RINGS panko-crust, smoked jalapeño aioli 610 cal | 13

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 13 add lobster 820 cal | +10

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 14

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 13

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 14

ROASTED ASPARAGUS herb butter 260 cal | 15

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 14 add lobster 1520 cal | +10

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

\* 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.

# Tomahawk Tuesday

Our Prime Tomahawk three-course menu Two Guests, \$135

## Starter *choose two*

CAESAR SALAD  
FLEMING'S SALAD\*\*  
WEDGE SALAD

## Entrée

35 OZ PRIME TOMAHAWK\* TO SHARE  
served with a choice of our signature butters: béarnaise, smoked chili, herbed horseradish

## Sides To Share *choose two*

CREAMED SPINACH  
BAKED POTATO PLAIN OR LOADED  
FLEMING'S POTATOES  
MASHED POTATOES  
CAULIFLOWER MASH  
CHIPOTLE CHEDDAR MAC & CHEESE  
CRISPY BRUSSELS SPROUTS & BACON  
NORTH ATLANTIC LOBSTER MASHED POTATOES (+10)  
ROASTED ASPARAGUS  
SAUTÉED MUSHROOMS  
SIGNATURE ONION RINGS  
NORTH ATLANTIC LOBSTER MACARONI & CHEESE (+10)

## Dessert *choose two*

NEW YORK CHEESECAKE  
CARROT CAKE  
CRÈME BRÛLÉE  
CHOCOLATE LAVA CAKE\*\*  
CHOCOLATE GOOEY BUTTER CAKE  
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 | 16  
NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus 1100 cal | 15  
CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 14  
CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 14  
KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal | 13  
CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 14  
FRESH FRUIT & CHANTILLY CREAM\*\* mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 14

## We Look Forward To Seeing You Again Soon

### Become a Friend of Fleming's

Every friendship has its perks. Sign up for our Friends of Fleming's emails, and be the first to know about exclusive offers, new menu selections and more.

Scan code to become a friend.



### Book Your Event With Us

Host your next special occasion or upcoming business meeting in the right setting. Our private event spaces, customizable multi-course menus and dedicated staff, will provide you and your Guests with an unforgettable experience.

Scan to see our multi-course menus & submit an event request.



### Catering Made Easy

Allow us to bring our exceptional catering menu to the location of your choice. Our selections accommodate any group size, and include appetizers, entrées, sides, desserts & more.

Scan code to view menus and order online.



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## Hand-Crafted Cocktails

### BLUEBERRY LEMON DROP | 15

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 | 15

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

### CALIFORNIA JAM JAR | 15

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

### ITALIAN FLIGHTPLAN | 15

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

### NOPALES MARGARITA | 15

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

### OLD FASHIONED | 15

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

### BERRY PATCH PAL | 15

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

### FONSECA SOUR | 15

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 | 15

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

### SICILIAN CUP | 15

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

## Wine Selections

These wines (🍷) are hand-selected by your local Wine Manager, Scott Bigham and only found at your Peoria Fleming's

### Sparkling

🍷 BANFI, Rosa Regale Italy, NV	15 / 60
🍷 DOM PÉRIGNON, Brut Champagne France, 2010	275
GRUET, Brut Rosé New Mexico, NV	14 / 56
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11 / 44
🍷 MOËT & CHANDON, Brut Imperial Champagne France, NV	130
SCHRAMSBERG, Brut Blanc De Blancs North Coast, NV	25 / 100
🍷 VEUVE CLICQUOT, Yellow Label Brut Champagne France, NV	135

### White Wines & Blends

BENVOLIO, Pinot Grigio Friuli DOC Italy, 2020	10 / 40
CAPTÛRE, Sauvignon Blanc Sonoma County, 2018	15 / 60
🍷 GIANNI GAGLIARDO, Arnies Roero Piedmont, 2018/19	14 / 56
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2020	10 / 40
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2020	10 / 40
🍷 MICHELLE CHIARLO, Nivole Moscato Di Asti, 2020	12 / 48
PONZI VINEYARDS, Pinot Gris Willamette Valley, 2019	13 / 52
🍷 QUINTESSA, Sauvignon Blanc Napa Valley, 2018	20 / 80
STUDIO BY MIRAVAL, Rosé Méditerranée IGP France, 2019	14 / 56

### Chardonnay

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2016	14 / 56
🍷 CHATEAU MONTELENA, Napa Valley, 2016	128
🍷 FLOWERS, Sonoma Coast, 2017	110
GRGICH HILLS ESTATE, Napa Valley, 2016	95
HESS COLLECTION, Napa Valley, 2019	16 / 64
NEWTON, Unfiltered Napa Valley Carneros, 2016	125
ROMBAUER, Napa Valley Carneros, 2020	26 / 104
SEA SUN, California, 2018	13 / 52
STONECAP ESTATE, Columbia Valley, 2019	10 / 40

🍷 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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cal represents calories

## Pinot Noir

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara, 2020	21 / 84
<b>F</b> BELLE GLOS, Dairyman Russian River Valley, 2020	80
<b>F</b> BOEN, Pinot Noir California, 2019/20	20 / 80
CALERA, Central Coast, 2018	18 / 72
<b>F</b> ELOUAN, Oregon, 2018	13 / 52
EOS, California, 2019	11 / 44
ETUDE, Napa Valley Carneros, 2018	90
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, 2018	15 / 60
CHÂTEAU DE BEAUCASTEL, Châteauneuf-du-Pape France, 2006	160
FOUR VINES, The Biker Zinfandel Paso Robles, 2019	15 / 60
HIGH HEAVEN VINTNERS, Roaming Elk Columbia Valley, 2017	15 / 60
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2016	14 / 56
<b>F</b> MONTE ANTICO, Toscana, 2016	11 / 44
PESSIMIST BY DAOU, Red Blend Paso Robles, 2020	15 / 60
STAGS' LEAP WINERY, Petite Sirah Napa Valley, 2018	95
TIGNANELLO, Antinori Toscana Italy, 2017	195
TORBRECK, Shiraz Woodcutter's Barossa Valley Australia, 2019	15 / 60
<b>F</b> ZINPHOMANIAC, Old Vines Zinfandel, 2020	12 / 48

## Merlot

DUCKHORN VINEYARDS, Napa Valley, 2018	22 / 88
EMMOLO, Napa Valley, 2017	115
LES CADRANS DE LASSÈGUE, Saint-Émilion Grand Cru France, 2018	18 / 72
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2018	12 / 48
<b>F</b> NICKEL & NICKEL, Suscol Ranch Napa Valley, 2018	120

## Cabernet Blends

<b>F</b> ALPHA OMEGA, Two Squared Napa Valley, 2017	99
CHARLES & CHARLES, Post No. 35 Columbia Valley, 2018	12 / 48
LE SERRE NUOVE DELL'ORNELLAIA, Bolgheri Italy, 2015	150
MAD HATTER, Bordeaux Blend Napa Valley, 2018	28 / 112
<b>F</b> MINER, The Oracle Napa Valley, 2014	150
PARADUX BY DUCKHORN, Proprietary Red Napa Valley, 2018	21 / 84

## Cabernet Sauvignon

<b>F</b> CATERWAUL, Napa Valley, 2018	115
<b>F</b> CAYMUS, Napa Valley (1L), 2019	35 / 196
CHATEAU MONTELENA, Napa Valley, 2018	32 / 128
COEUR BY HALL, St. Helena, 2016	25 / 100
COL SOLARE, Red Mountain Washington, 2016	150
DAOU VINEYARDS, Paso Robles, 2020	18 / 72
DAOU VINEYARDS, Soul of a Lion Adelaida District Paso Robles, 2017/18	200
<b>F</b> FAUST, Napa Valley, 2018	120
FPS BY B.R. COHN, California, 2017	15 / 60
<b>F</b> FRANK FAMILY, Napa Valley, 2018	135
FROG'S LEAP WINERY, Estate Grown Napa Valley Rutherford, 2017	130
<b>F</b> HEITZ CELLAR,, Trailside Napa Valley, 2015	220
HONIG, Napa Valley, 2018	28 / 112
J. DAVIES, Napa Valley, 2016	180
<b>F</b> JORDAN, Napa Valley, 2016	125
<b>F</b> JUSTIN, Paso Robles, 2018	16 / 64
QUILT, Napa Valley, 2018	21 / 84
<b>F</b> RED STITCH, Napa Valley, 2016	240
<b>F</b> ROBERT CRAIG WINERY, Affinity Napa Valley, 2016	140
<b>F</b> SILVER OAK, Alexander Valley, 2017	165
STAG'S LEAP WINE CELLARS, Artemis Napa Valley, 2018	140
TALL SAGE, Columbia Valley, 2019/20	9 / 36
TRIBUTE, California, 2019	13 / 52

## Beer Selections

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

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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 470 cal | 25

### FILET MIGNON SANDWICH\*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough 1800 cal | 27

### CHICKEN TENDERS

crispy chicken breast tenders 810 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, topped with caramel & fresh citrus 580 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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# Gluten-Free Menu

## Starters

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

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

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

PRIME NEW YORK STRIP\* 16 OZ 1180 cal

MAIN FILET MIGNON\* 11 OZ 490 cal

PRIME TOMAHAWK\* 35 OZ 1700 cal

CERTIFIED ANGUS BEEF RIBEYE\* 14 OZ 1150 cal

PRIME BONE-IN RIBEYE\* 20 OZ 1360 cal

DOUBLE BREAST OF CHICKEN 580 cal

SEASONAL FEATURED LOBSTER TAILS 750 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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cal represents calories

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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