



Newport Beach, California
October Local Selects

Chef Kevin's Table

Appetizer

SEARED JUMBO SCALLOPS* | 22
roasted corn puree, pickled serrano, crispy leeks

Salad

WATERMELON AND ARUGULA SALAD* | 16
feta, cucumber, mint vinaigrette, candied walnuts

Entrées

ALASKAN HALIBUT* | 47
wild escabeche mushrooms, roasted corn puree

PRIME BONE-IN NEW YORK STRIP* | 62
20 OZ., perfect egg, crispy smoked bacon, hackleback caviar

Side

BONE MARROW MACARONI AND CHEESE* | 18

Dessert

FRESH BERRY TART* | 12
wild berry medley, strawberry mousse

Local Wines

Presented by your Wine Manager, DARRYL FILE

EMMOLO 14 / 52 Sauvignon Blanc	ELOUAN 13 / 52 Pinot Noir
MASO CANALI 11 / 41 Pinot Grigio	OBERON 15 / 56 Cabernet Sauvignon
RAYMOND RESERVE 14 / 46 Chardonnay	TAKEN 20 / 60 Red Blend
SONOMA CUTRER 16 / 64 Pinot Noir	MARTIN RAY 15 / 60 Cabernet Sauvignon
CAMBRIA 15 / 52 Pinot Noir Clone 4	ORIN SWIFT 8YRS IN THE DESERT 25 / 100 Orin Swift Red Blend

Starters

COLD

BURRATA WITH PROSCIUTTO | 16
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal

BEEF CARPACCIO* | 20
caper-creole mustard sauce & red onion 950 cal

AHI TUNA POKE* | 19
wasabi cream aioli, crispy wonton chips 420 cal

ON ICE

SHRIMP COCKTAIL | 22
horseradish cocktail sauce 300 cal

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 1220/2010 cal

HOT

FRENCH ONION SOUP | 15
baked with gruyère & parmesan cheeses 510 cal

LOBSTER BISQUE | 16
north atlantic lobster, spiced sherry cream 530 cal

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

SWEET CHILI CALAMARI | 18
lightly breaded, tossed with sweet chili sauce 760 cal

SEARED PORK BELLY | 17
pan seared, creamy goat cheese grits, fig demi glace 760 cal

Salads

FLEMING'S CHOPPED SALAD | 13
walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette 500 cal

WEDGE SALAD | 14
bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing 510 cal

CAESAR SALAD | 13
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

Private Dining Available

Let us help make the most of your all-day meeting, lunch or dinner event.
Your personal Private Dining Director, will take care of every detail.
For more information, ask to speak to a manager today.

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



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 | **54**
490 cal

PETITE FILET MIGNON*
8 OZ | **47**
400 cal

BONE-IN FILET MIGNON*
14 OZ | **64**
480 cal

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **52**
1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ | **60**
1360 cal

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

PRIME NEW YORK STRIP*
16 OZ | **59**
1180 cal

PRIME TOMAHAWK*
35 OZ | **91**
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

Beyond Steak

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

DOUBLE-THICK PORK RIB CHOP* | **41**
julienne of apples & jicama, apple cider &
creole-mustard glaze
780 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 | **87**
with crab nectar
1000 cal

SEASONAL FEATURED LOBSTER TAILS | **57**
with drawn butter
850 cal

Sides

POTATOES
FLEMING'S POTATOES | **13**
1060 cal
BAKED POTATO PLAIN OR LOADED | **12**
380/730 cal

YUKON GOLD MASHED POTATOES | **12**
570 cal

VEGETABLES
SAUTÉED MUSHROOMS | **13**
580 cal

CREAMED SPINACH | **12**
510 cal

SIGNATURE ONION RINGS | **11**
610 cal

CRISPY BRUSSELS SPROUTS & BACON | **14**
750 cal

GRILLED HIGH COUNTRY ASPARAGUS | **14**
210 cal

ROASTED CAULIFLOWER STEAK | **14**
370 cal

ROASTED RAINBOW CARROTS | **12**
280 cal

PASTA
CHIPOTLE CHEDDAR MACARONI & CHEESE | **12**
1210 cal

NORTH ATLANTIC LOBSTER MACARONI &
CHEESE | **21**
1720 cal

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