

HAND - CRAFTED  
COCKTAILS

THE MANHATTAN

Angel's Envy rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal | 23

SIGNATURE SMOKED OLD FASHIONED

Basil Hayden Toast bourbon, Angostura bitters & house-made five-spice syrup 160 cal | 25  
*make it our classic old fashioned 160 cal | 18*

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 250 cal | 18

ARTISANAL MARGARITA

Terroir driven Tequila Ocho Plata, Cointreau, fresh lime juice, finished with Tajín spiced rim & dried lime 220 cal | 18

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 150 cal | 17

STRAWBERRY FIELDS

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 320 cal | 17

PINEAPPLE CASTAWAY

Escape to a sun-soaked paradise with Diplomático Planas rum, fresh mint, tropical pineapple & Fever-Tree Sparkling Lime Yuzu 150 cal | 18

SMALL BATCH SMASH

1792 Small Batch bourbon, softly muddled mint, touch of maple syrup & fresh-squeezed lemon juice 230 cal | 17

BERRY BASIL BLISS

Empress 1908 Elderflower Rose gin, aromatic basil, strawberry rose syrup, fresh lemon juice, topped with sparkling Rosé 220 cal | 17

THE PCH VESPER

Gray Whale gin, Hanson of Sonoma: Meyer Lemon vodka & Lillet Blanc with aromatic rose water, the perfect blend of elegance, adventure & a touch of sophistication 300 cal | 18

SALTED CARAMEL ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, Bailey's Irish Cream & freshly brewed espresso 290 cal | 18

ZERO - PROOF BEVERAGES

GOLDEN STATE OF MIND

Seedlip Grove 42, pineapple, Monin Golden Turmeric syrup & Fever-Tree Ginger Beer 90 cal | 13  
*make it a cocktail with Ketel One vodka 190 cal | 17*

HERB YOUR ENTHUSIASM

Lyre's Dry London Spirit, fresh herbs, muddled cucumber & Fever-Tree Sparkling Lime Yuzu 70 cal | 13  
*make it a cocktail with Hendrick's gin | 17*

TÖST

sparkling white tea with notes of cranberry and ginger 50 cal | 13

These wines are hand-selected by your local Wine Manager, Mario Martinez, and only found at your Newport Beach Fleming's.

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

WINES

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

SPARKLING

|  |          |
|--|----------|
| MIONETTO, Avantgarde Prosecco, Treviso Italy, NV       | 11 / 44  |
| SCHRAMSBERG, Blanc De Blancs Sparkling, North Coast    | 27 / 108 |
| BANFI, Rosa Regale, Brachetto D'acqui, Piedmont, Italy | 18 / 72  |
| LUCIEN ALBRECHT, Crémant Brut Rosé, Alsace, France     | 14 / 56  |
| VEUVE CLIQUOT YELLOW LABEL, Champagne France           | 45 / 180 |

SAUVIGNON BLANC

|  |         |
|--|---------|
| GIESEN ESTATE, Marlborough, New Zealand        | 11 / 44 |
| PASCAL JOLIVET, Attitude, Loire Valley, France | 18 / 72 |
| HONIG, Napa & Lake Counties                    | 16 / 64 |
| DUCKHORN, Napa Valley                          | 18 / 72 |
| CRAGGY RANGE, Martinborough                    | 17 / 68 |
| HUBERT BROCHARD, Sancerre, France              | 24 / 96 |

WHITE WINES OF INTEREST

|   |         |
|---|---------|
| CAPOSALDO, Moscato, Provincia di Pavia IGT, Italy       | 11 / 44 |
| LOOSEN BROS., Dr. L, Riesling, Mosel, Germany           | 11 / 44 |
| CHÂTEAU D'ESTOUBLON, Roseblood Rosé, Provence, France   | 15 / 60 |
| BODEGAS MONTECILLO, Albariño, Rías Baixas, Spain        | 15 / 60 |
| BARONE FINI, Pinot Grigio, Valdadige DOC, Italy         | 9 / 36  |
| FRECCIAROSA SILLERY BIANCO, Pinot Nero, Lombardy, Italy | 18 / 72 |
| DAOU ROSE, Paso Robles                                  | 14 / 56 |



THE BUTTERFLY EFFECT  
17

St-Germain Elderflower liqueur, Mionetto  
prosecco, lime & transformative tea

W I N E S

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Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

CHARDONNAY

|   |          |
|---|----------|
| BENZIGER, California                                      | 9 / 36   |
| DIATOM, Santa Barbara                                     | 18 / 72  |
| 🍷 FRANK FAMILY, Napa Valley                               | 20 / 80  |
| 🍷 CHATEAU MONTELENA, Napa Valley                          | 41 / 164 |
| 🍷 DUCKHORN, Napa Valley                                   | 20 / 80  |
| CROSSBARN by PAUL HOBBS, Sonoma Coast                     | 24 / 96  |
| DOMAINE LAROCHE,<br>Saint Martin, Chablis, France         | 27 / 108 |
| ROMBAUER, Napa Valley Carneros                            | 26 / 104 |
| 🍷 VIRÉ-CLESSÉ MAISON ALBERT BICHOT,<br>Bourgogne Burgundy | 18 / 72  |
| LINGUA FRANCA ESTATE,<br>Eola-Amity Hills Oregon          | 25 / 100 |
| 🍷 DAOU RESERVE, Adelaida District Paso Robles             | 16 / 64  |

PINOT NOIR

|   |           |
|---|-----------|
| CALERA by DUCKHORN, Central Coast           | 16 / 64   |
| 🍷 LOVE BLOCK, Central Otago, New Zealand    | 20 / 80   |
| 🍷 SEAN MINOR SANGIACOMO ROBERTS ROAD,       | 21 / 84   |
| 🍷 EL PINOT CLUB SEA FLOORED, Sta Rita Hills | 22.5 / 90 |
| 🍷 DUTTON GOLDFIELD, Russian River Valley    | 24 / 96   |
| 🍷 LINGUA FRANCA ESTATE, Willamette Valley   | 25 / 100  |
| 🍷 CATTLEYA CUVÉE #1, Russian River Valley   | 36 / 144  |
| WALT, La Brisa, Sonoma Coast                | 23 / 92   |
| A TO Z WINEWORKS, Oregon                    | 16 / 64   |
| BELLE GLOS, Balade, Arroyo Seco             | 21 / 84   |

MERLOT

|   |         |
|---|---------|
| EMMOLO, Napa Valley   | 24 / 96 |
| LES CADRANS DE LASSEGUÉ,<br>Saint-Émilion Grand Cru, France | 23 / 92 |
| DUCKHORN VINEYARDS, Napa Valley                             | 24 / 96 |

CABERNET SAUVIGNON

|   |             |
|---|-------------|
| 🍷 AUSTIN HOPE -1 LITER, Paso Robles                     | 35 / 140    |
| MAS LA CHEVALIERE, Languedoc, France                    | 11 / 44     |
| 🍷 FRANK FAMILY, Napa Valley                             | 30 / 120    |
| FRANCISCAN, California                                  | 12 / 48     |
| QUILT, Napa Valley                                      | 22 / 88     |
| 🍷 CAYMUS, 50th ANNIVERSARY, Napa Valley                 | 35 / 175    |
| POST & BEAM by FAR NIENTE, Napa Valley                  | 35 / 140    |
| 🍷 HONIG, Napa Valley                                    | 28.75 / 115 |
| DAOU VINEYARDS, Paso Robles                             | 18 / 72     |
| 🍷 CHATEAU MONTELENA, Napa Valley                        | 38 / 152    |
| 🍷 MY FAVORITE NEIGHBOR by BOOKER WINERY,<br>Paso Robles | 22 / 80     |

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RED BLENDS

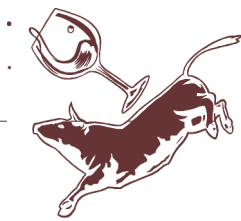
|   |          |
|---|----------|
| 🍷 WHITE HALL LANE TRE LEONI NAPA VALLEY,<br>Red Blend                       | 18 / 72  |
| 🍷 DECOY by DUCKHORN, Red Blend  | 19 / 76  |
| 🍷 RIDGE THREE VALLEYS, Sonoma County  | 22 / 88  |
| LEVIATHAN, Red Blend, California  | 24 / 96  |
| 🍷 TREFETHEN DRAGON'S TOOTH,<br>Red Blend, Oak Knoll District Napa Valley    | 40 / 160 |
| 🍷 PARADUXX by DUCKHORN NAPA VALLEY,<br>Red Blend                            | 25 / 100 |
| ORIN SWIFT, Abstract, Red Blend, California                                 | 28 / 112 |
| 🍷 APERTURE, Bordeaux Blend, Sonoma County                                   | 25 / 100 |
| 🍷 DAOU RESERVE SEVENTEEN FORTY,<br>Red Blend, Adelaida District Paso Robles | 37 / 148 |
| 🍷 HAMEL STRATUM, Red Blend, Sonoma County                                   | 19 / 76  |

OLD WORLD DISCOVERY

|   |         |
|---|---------|
| MARQUÉS DE CÁCERES,<br>Excellens Special Cuvée Especial, Rioja, Spain | 14 / 56 |
| ROCCA DELLE MACIE,<br>Chianti Classico DOCG, Tuscany, Italy           | 15 / 60 |
| VILLA ANTINORI,<br>Rosso Toscana Super Tuscan IGT, Tuscany, Italy     | 16 / 64 |

NEW WORLD WONDERS

|   |         |
|---|---------|
| MOLLYDOOKER, The Boxer, Shiraz, South Australia   | 19 / 76 |
| 🍷 BACA HOME BASE, DRY CREEK VALLEY, Zinfandel     | 17 / 68 |
| 🍷 GIRARD, Petite Sirah, Calistoga and Pope Valley | 24 / 96 |
| CATENA, Vista Flores, Malbec, Mendoza, Argentina  | 15 / 60 |
| SALDO, Zinfandel, California                      | 17 / 68 |



ROSEBLOOD  
D'ESTOUBLON  
ROSÉ

Roseblood d'Estoublon Rosé, is crafted in the heart of Provence & is a meticulous blend of delicate Grenache, structured Syrah, fruity Cinsault, and floral Rolle, each contributing to its harmonious balance. Roseblood reflects its exceptional heritage & is the ideal complement to our **Crab Cakes** with roasted red pepper-lime aioli.

Glass 15 | Bottle 60

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

FOR THE TABLE

CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters  
Serves 1-2 1100 cal | 102 Serves 4-6 2410 cal | 189

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce  
while supplies last

CRAB CAKES

roasted red pepper & lime butter sauce 700 cal | 31

JAPANESE  
A5 WAGYU STRIP\*  
Kagoshima Prefecture  
Beef Marbling Score 10-12 A5+

served rare with a sizzling hot stone  
experience accompanied by miso glaze,  
grated horseradish and black lava salt.

Discover the ultimate in beef mastery  
with our A5 Wagyu Beef. Carefully  
selected for its abundant marbling,  
unmatched tenderness, and exceptional  
flavor, this beef is celebrated for its  
buttery texture and intense,  
mouthwatering taste. Indulge in a  
culinary treasure that redefines  
perfection, showcasing the pinnacle of  
premium, luxurious Japanese beef.

4oz 650 cal | 140

FRESH OYSTERS\*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette  
Half 180 cal | 27 Dozen 340 cal | 51

while supplies last

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal | 25

CRISPY MAITAKE MUSHROOM

lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 21

AHI TUNA POKE STACK\*

avocado, cucumber, caviar, lavash crackers,  
soy ginger 360 cal | 28

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 19

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula,  
toasted garlic crostini 770 cal | 22

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 300 cal | 27

SEARED PORK BELLY

pan-seared, creamy goat cheese grits,  
fig demi-glace 770 cal | 25

BEEF CARPACCIO\*

toasted gruyère croutons,  
caper-creole mustard sauce, shredded egg &  
red onion 930 cal | 28

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 550 cal | 19

FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 400 cal | 18

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal | 18

LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 22

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 520 cal | 20

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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.

USDA

Prime

CUTS

Only 2% of all beef earns the top-tier industry rating of USDA Prime. We're proud to be one of a select few in the nation to offer USDA Prime beef.

|   |  |  |   |
|---|--|--|---|
| <b>PRIME BONE-IN RIBEYE*</b><br>20 OZ 1470 cal   76 | <b>PRIME DRY-AGED RIBEYE*</b><br>16 OZ 1130 cal   77 | <b>PRIME TOMAHAWK*</b><br>35 OZ 1870 cal   119 | <b>PRIME NEW YORK STRIP*</b><br>16 OZ 1000 cal   70 |
|---|--|--|---|

CLASSIC CUTS

|   |  |  |  |
|---|--|--|--|
| <b>MAIN FILET MIGNON*</b><br>11 OZ 590 cal   67 | <b>PETITE FILET MIGNON*</b><br>8 OZ 440 cal   61 | <b>BONE-IN FILET MIGNON*</b><br>14 OZ 550 cal   76 | <b>CERTIFIED ANGUS BEEF RIBEYE*</b><br>14 OZ 1010 cal   66 |
|---|--|--|--|

All steaks served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal

ENHANCE YOUR STEAK EXPERIENCE

Complement any of our Prime or Classic Cuts with an indulgent topping or seafood pairing.

|  |  |
|--|--|
| <b>OVER THE TOP</b><br><b>DIABLO SHRIMP</b> 520 cal   22 | <b>SURF &amp; TURF</b><br><b>STEAMED LOBSTER TAIL</b> 180 cal   35 |
| <b>CRISPY MAITAKE MUSHROOM</b> 370 cal   18              | <b>SEARED SCALLOPS</b> 230 cal   23                                |
| <b>OSCAR-STYLE JUMBO LUMP CRAB MEAT</b> 280 cal   21     | <b>SEARED COLOSSAL SHRIMP</b> 110 cal   20                         |
| <b>TRUFFLE-POACHED LOBSTER</b> 560 cal   25              |  |

ENTRÉES

|  |   |
|--|---|
| <b>SEARED SCALLOPS*</b><br>miso butter, shiitake, scallions, ginger salsa verde 600 cal   53                         | <b>DOUBLE BREAST OF CHICKEN</b><br>all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal   44  |
| <b>BARBECUE SALMON FILLET*</b><br>mushrooms, barbecue glaze 520 cal   50   | <b>ROASTED PORTOBELLO &amp; CAULIFLOWER STEAK</b><br>crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1060 cal   47 |
| <b>MISO-GLAZED CHILEAN SEA BASS*</b><br>sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal   58 | <b>DOUBLE-THICK PORK RIB CHOP*</b><br>julienne of apples, jicama, creole-mustard glaze 1050 cal   50  |
| <b>NORTH ATLANTIC LOBSTER TAILS</b><br>with drawn butter 770 cal   66  |   |

SHAREABLE SIDES

|  |   |
|--|---|
| <b>FLASH FRIED BRUSSELS SPROUTS</b> 480 cal   19   | <b>BAKED POTATO PLAIN OR LOADED</b> 500/910 cal   18                          |
| <b>SWEET CORN BRÛLÉE</b> 680 cal   18              | <b>MASHED POTATOES</b> 620 cal   19   |
| <b>ROASTED ASPARAGUS</b> 150 cal   20              | <b>NORTH ATLANTIC LOBSTER MASHED POTATOES</b> 870 cal   30                    |
| <b>CHAMPAGNE &amp; CAVIAR RISOTTO</b> 520 cal   27 | <b>CHIPOTLE CHEDDAR MAC &amp; CHEESE</b> 1270 cal   20                        |
| <b>FLEMING'S POTATOES</b> 940 cal   19             | <b>NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC &amp; CHEESE</b> 1550 cal   30 |

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