

HAND - CRAFTED COCKTAILS 17

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 190 cal

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 230 cal

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 120 cal

CALIFORNIA JAM JAR

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

BERRY PATCH PAL

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 190 cal

FONSECA SOUR

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 220 cal

THE SCARLET CLOVER

Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry 310 cal

ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso 190 cal

WINES BY THE *Glass*

SPARKLING

GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso, Italy, NV	11
SCHRAMBERG, Brut Blanc De Blancs North Coast	25
🍷 TELMONT, Reserve Brut Champagne, NV	28

WHITE WINES & BLENDS

🍷 BELLE GLOS, Rosé Oeil De Perdrix Sonoma County	15
BENVOLIO, Pinot Grigio Friuli DOC, Italy	10
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast	16
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand	10
🍷 GRGICH HILLS, Sauvignon Blanc Miljenko's Selection Napa Valley	21
LOOSEN BROS., Dr. L Riesling Mosel, Germany	10

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France	14
DIATOM, Santa Barbara County	18
HESS COLLECTION, Napa Valley	16
🍷 LONG MEADOW RANCH, Chardonnay, Anderson Valley Napa Valley, 2016	20
ROMBAUER, Napa Valley Carneros	26
SEA SUN, California	13
STONECAP ESTATE, Columbia Valley	10

PINOT NOIR

A TO Z WINEWORKS, Oregon	16
BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara	21
🍷 FOXEN BLOCK 43 BIEN NACIDO, Santa Maria Valley, 2019	30
SILVER GATE, California	11
WALT, La Brisa Sonoma Coast	23
🍷 These wines are hand-selected by your local Wine Manager, Jacob Harvey, and only found at your La Jolla Fleming's.	

Social HOUR



Join us at the bar for \$9 hand-crafted cocktails and shareable bar bites starting at \$14, Sunday through Thursday, 4PM - 6PM.

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal
2,000 calories a day is used for general nutrition advice, but calorie needs vary.

WINES BY THE *Glass*

RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California	24
CASTELLO DI VOLPAIA, Chianti Classico Italy	15
CATENA, Vista Flores Malbec Mendoza Argentina	15
CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast	24
COSENTINO, Cigar Old Vines Zinfandel Lodi	15
FOUR VINES, The Biker Zinfandel Paso Robles	15
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain	14
MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia	18
PESSIMIST by DAOU, Red Blend Paso Robles	15

MERLOT

DUCKHORN VINEYARDS, Napa Valley	24
EMMOLO, Napa Valley	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France	23
MILBRANDT VINEYARDS, Family Grown Columbia Valley	12

CABERNET BLENDS

DECOY LIMITED by DUCKHORN, Red Blend Napa Valley	21
PENFOLDS BIN 389, South Australia	24

CABERNET SAUVIGNON

CAYMUS, Napa Valley (1L)	35
DAOU VINEYARDS, Paso Robles	18
ELLIE'S by HALL, Napa Valley	25
FPS by B.R. COHN, California	15
GOOSE RIDGE, First Flight Goose Gap Yakima Valley	16
HONIG, Napa Valley	28
JOSH CELLARS, Craftsman Collection California	13
POST & BEAM by FAR NIENTE, Napa Valley	32
QUILT, Napa Valley	21
SCATTERED PEAKS, Napa Valley	19

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POST & BEAM

PURE ELEGANCE
EMBODIED

This **Cabernet Sauvignon by Far Niente** is inspired by humble post and beam barns that dot the American landscape. As simple and elegant as its namesake structures, this 100% Cabernet Sauvignon is hand-crafted with four decades of expertise. It's primed to be one of the best vintages on record for Napa.

Each pour expresses the purity of Napa Valley varietals, with unbelievable flavors and stunning aromas that define a Far Niente luxury Cabernet Sauvignon. It's expectedly round and textured on the palate, yet reveals just how layered it is.

A perfume blend of wild raspberry and confectionary spices mingles with a first impression of soft red fruit flavors, leather, and cassis, finishing long with toasted espresso beans. Best enjoyed with **Beef Carpaccio** — prepared with rich, creamy caper-creole sauce that cuts the tannic backbone of this red — or **Prime Bone-In Ribeye with Crispy Maitake Mushroom**, which features peppery and deep earthy flavors to accentuate its dry intensity.

32 per Glass | 128 per Bottle

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STARTERS

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal | 21

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger
350 cal | 25

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 14

SHRIMP COCKTAIL

horseradish cocktail sauce 230 cal | 23

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto,
wild arugula, toasted garlic crostini 770 cal | 17

SEARED PORK BELLY

pan-seared, creamy goat cheese grits, fig demi-glace
770 cal | 20

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole
mustard sauce, shredded egg & red onion 930 cal | 23

CRAB CAKES

roasted red pepper & lime butter sauce 700 cal | 26

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail,
north atlantic lobster tails, claws, and knuckle
Serves 1-2 900 cal | 88
Serves 4-6 1500 cal | 174

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON

flash-fried, bacon vinaigrette, diced bacon 730 cal | 15

ROASTED ASPARAGUS

herb butter 150 cal | 16

CHILI GARLIC GREEN BEANS**

chili garlic macadamia oil 350 cal | 14

CREAMED SPINACH

blended with parmesan, cream, spices 490 cal | 14

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar &
monterey jack cheese blend, leeks, jalapeño 930 cal | 17

BAKED POTATO PLAIN OR LOADED

cheddar, sour cream, bacon, butter, scallions
500/910 cal | 14

MASHED POTATOES

butter, kosher salt, cracked black pepper 500 cal | 15
add lobster 910 cal | +10

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar,
chipotle panko breadcrumbs 1580 cal | 15
add lobster 1860 cal | +10

SAUTÉED MUSHROOMS

button, shiitake & portobello mushrooms, fresh garlic
510 cal | 14

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD

bacon, campari tomatoes, red onion,
danish blue cheese crumbles, blue
cheese dressing, balsamic glaze 560 cal | 16

STRAWBERRY FENNEL SALAD**

arugula, toasted pine nuts, Parmigiano
Reggiano, agave lime vinaigrette 250 cal | 15

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red
onion, lemon balsamic vinaigrette 300 cal | 15

CAESAR SALAD

romaine, parmesan, fried
capers, crispy prosciutto 300 cal | 15

LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 18

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 580 cal | 17

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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.

WHY OUR MIDDLE NAME IS *Prime*

We haven't just mastered the art and science of crafting an exceptional steak—we set the standard. We use USDA Prime cattle, which is the highest grade of all beef in the U.S., sourced from family-run farms across the Midwest by trusted partners, a signature salt & pepper seasoning and a state-of-the-art 1600-degree broiler that locks in all of the umami flavor you love.

BEYOND STEAKS

SEARED SCALLOPS*

miso butter, shitake, scallions, ginger salsa verde
610 cal | 46

BARBECUE SCOTTISH SALMON FILLET*

mushrooms, barbecue glaze 580 cal | 48

MISO GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange
spinach & arugula, pickled red onion 690 cal | 50

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine,
mushroom, leek & thyme sauce 670 cal | 40

SEASONAL FEATURED LOBSTER TAILS

with drawn butter 770 cal | 61

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri
& farro, asparagus and pickled onions
with mushroom demi-glace 1060 cal | 42

DOUBLE-THICK PORK RIB CHOP*

julienne of apples, jicama, creole-mustard glaze 720 cal | 43

DESSERTS

NEW YORK CHEESECAKE 1100 cal | 16

CARROT CAKE 1260 cal | 15

CRÈME BRÛLÉE 820 cal | 15

FRESH FRUIT & CHANTILLY CREAM 220 cal | 15

SIGNATURE OLIVE OIL CAKE 990 cal | 13

CHOCOLATE GOOEY BUTTER CAKE 780 cal | 16

CHOCOLATE LAVA CAKE 1200 cal | 18

Interested In
PRIVATE EVENTS, GIFT
CARDS
or our LOYALTY PROGRAM?

Ask your server for details or visit
FlemingsSteakhouse.com

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 590 cal | 60

PETITE FILET MIGNON* 8 OZ 440 cal | 54

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal | 58

USDA PRIME NEW YORK STRIP* 16 OZ 1000 cal | 64

Specialty Cuts

USDA PRIME DRY-AGED RIBEYE* 16 OZ 1130 cal | 71

USDA PRIME BONE-IN RIBEYE* 20 OZ 1470 cal | 68

USDA PRIME TOMAHAWK* 35 OZ 1870 cal | 101

Over the Top

DIABLO SHRIMP

spicy barbecue butter sauce 500 cal | 17

CRISPY MAITAKE MUSHROOM

tarragon aioli 240 cal | 14

JUMBO LUMP CRAB MEAT

oscar style with béarnaise sauce 280 cal | 16

TRUFFLE-POACHED LOBSTER*

béarnaise sauce & caviar 560 cal | 20

CREATE YOUR OWN

Surf and Turf

add a lobster tail to any of our signature steaks
375 cal | 30

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