

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 Tajin 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, Gabriel Delgado, and only found at your El Segundo 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, 27 / 108
Blanc De Blancs Sparkling, North Coast

BANFI, 18 / 72
Rosa Regale, Brachetto D'acqui, Piedmont, Italy

LUCIEN ALBRECHT, 14 / 56
Crémant Brut Rosé, Alsace, France
- SAUVIGNON BLANC**

GIESEN ESTATE, Marlborough, New Zealand 11 / 44

PASCAL JOLIVET, Attitude, Loire Valley, France 18 / 72

HONIG, Napa & Lake Counties 16 / 64

JOSEPH MELLOTT SANCERRE, 18 / 72
Savignon Blanc, Domaine des Chaintres, France, 2022
- WHITE WINES OF INTEREST**

CAPOSALDO, Moscato, Provincia di Pavia IGT, Italy 11 / 44

LOOSEN BROS., Dr. L, Riesling, Mosel, Germany 11 / 44

CHÂTEAU DESTOUBLON, 15 / 60
Roseblood Rosé, Provence, France

BELLE GLOS, 15 / 60
Rosé Oeil De Perdrix, Sonoma County, 2021

BODEGAS MONTECILLO, 15 / 60
Albariño, Rías Baixas, Spain

BARONE FINI, Pinot Grigio, Valdadige DOC, Italy 9 / 36



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

ROMBAUER, Napa Valley Carneros, 2022	26 / 104
BENZIGER, California	9 / 36
DIATOM, Santa Barbara	18 / 72
CROSSBARN by PAUL HOBBS, Sonoma Coast	24 / 96
DOMAINE LAROCHE, Saint Martin, Chablis, France	27 / 108

PINOT NOIR

CALERA by DUCKHORN, Central Coast	16 / 64
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 LASSEGUE´, Saint-Emilion Grand Cru, France	23 / 92

CABERNET SAUVIGNON

🍷 CAYMUS, Napa Valley (1L), 2021	35 / 196
MAS LA CHEVALIERE, Languedoc, France	11 / 44
FRANCISCAN, California	12 / 48
QUILT, Napa Valley	22 / 88
POST & BEAM by FAR NIENTE, Napa Valley	35 / 140
DAOU VINEYARDS, Paso Robles	18 / 72

RED BLENDS

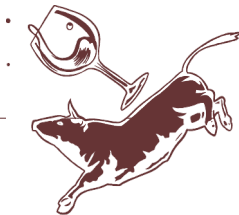
COSENTINO, Cigar Old Vines Zinfandel, Lodi, 2019	15 / 60
THE SHEPARD COLLECTION, Cabernet Franc, Paso Robles, 2021	18 / 72
LEVIATHAN, Red Blend, California	24 / 96
ORIN SWIFT, Abstract, Red Blend, California	28 / 112

OLD WORLD DISCOVERY

MARQUE´S DE CACERES, Excellens Special Cuv´ee Especial, Rioja, Spain	14 / 56
ROCCA DELLE MACIE, Chianti Classico DOCG, Tuscany, Italy	15 / 60
VILLA ANTINORI, Rosso Toscana Super Tuscan IGT, Tuscany, Italy	16 / 64

NEW WORLD WONDERS

MOLLYDOOKER, The Boxer, Shiraz, South Australia	19 / 76
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

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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.

PRIME BONE-IN RIBEYE* 20 OZ 1470 cal 76	PRIME DRY-AGED RIBEYE* 16 OZ 1130 cal 77	PRIME TOMAHAWK* 35 OZ 1870 cal 119	PRIME NEW YORK STRIP* 16 OZ 1000 cal 70
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CLASSIC CUTS

MAIN FILET MIGNON* 11 OZ 590 cal 67	PETITE FILET MIGNON* 8 OZ 440 cal 61	BONE-IN FILET MIGNON* 14 OZ 550 cal 76	CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal 66
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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.

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

ENTRÉES

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

SHAREABLE SIDES

FLASH FRIED BRUSSELS SPROUTS 480 cal 19	SAUTÉED MUSHROOMS 340 cal 19
ROASTED ASPARAGUS 150 cal 20	MASHED POTATOES 620 cal 19
CREAMED SPINACH 500 cal 19	NORTH ATLANTIC LOBSTER MASHED POTATOES 870 cal 30
FLEMING'S POTATOES 940 cal 19	CHIPOTLE CHEDDAR MAC & CHEESE 1270 cal 20
BAKED POTATO PLAIN OR LOADED 500/910 cal 18	NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1550 cal 30

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