



Starters

CHILLED SEAFOOD TOWER* king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1080 cal | 82 Serves 4-6 1870 cal | 162

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 | 20

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 23

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 18

CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 24

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 | 22

Market Salads & Classic Soups

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 14

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 15

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

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

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 | 47

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 49

CHICKPEA & EGGPLANT CROQUETTE** housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 32

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 60

Sides

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 | 12

CAULIFLOWER MASH cilantro oil 550 cal | 14

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 610 cal | 12

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 | 13

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 12

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 15

ROASTED ASPARAGUS herb butter 260 cal | 14

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.

Seasonal Prix Fixe Menus

Holidays with Duckhorn

Starting at \$115 per Guest | Includes four courses & wine pairings

1st Course

SEAFOOD LOUIE SALAD

shrimp and jumbo lump crab tossed in a creamy mustard, pickled onions with lemon balsamic vinaigrette & old bay seasoning

paired with

DUCKHORN VINEYARDS, NAPA VALLEY CHARDONNAY

2nd Course

WILD MUSHROOM POLENTA CAKE

lightly fried creamy goat cheese with mushrooms, balsamic glaze, peppercorn sauce & green onions

paired with

DUCKHORN VINEYARDS, NAPA VALLEY MERLOT

3rd Course *choice of*

PETITE FILET MIGNON* & NORTH ATLANTIC LOBSTER TAIL | 130 mushrooms, demi glaze & merlot salt served with drawn butter

PETITE FILET MIGNON* & SHRIMP SCAMPI | 115

topped with four shrimp, sautéed roasted campari tomatoes, white wine herb butter & toasted croutons

paired with

DUCKHORN, NAPA VALLEY CABERNET SAUVIGNON

Guest may substitute for 11oz Main Filet Mignon +6 or 20oz Bone In Ribeye +14

4th Course

ORANGE OLIVE OIL CAKE

orange segments with housemade orange chantilly cream & curd

paired with

DECOY, CALIFORNIA BRUT CUVEE

Tomahawk Tuesday

Our Prime Tomahawk three-course menu Two Guests, \$145

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 | 17

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus 1100 cal | 16

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 15

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 15

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal | 14

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 15

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 15

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.



Reserve The Holidays With Us

We're open at 4PM on Christmas Eve, New Year's Eve & New Year's Day. Come enjoy our full dinner menu or our Holidays with Duckhorn 4-Course Wine Dinner.

Make your reservation today.

Holiday Shopping Made Easy

Scan the QR code to see all our holiday gifting options. From Gift Cards to Gift Boxes, we have so many choices to help you say Happy Holidays this year.



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Hand-Crafted Cocktails

SOCAL V&T | 15

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 110 cal

BLUEBERRY LEMON DROP | 14

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal

TIKI MULE | 14

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 | 14

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

NOPALES MARGARITA | 14

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 | 14

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

FONSECA SOUR | 14

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 | 13

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

SICILIAN CUP | 11

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

VÉRITÉ, La Joie Sonoma County, 2012/13

Experience this 100-point pour in a Riedel Performance Glass – and take two glasses home as a keepsake. While supplies last.

100 / 760

Wine Selections

These wines (🚩) are hand-selected by your local Wine Manager, Pamela Sandoval and only found at your El Segundo Fleming's

Sparkling

🚩 EMMOLO,, California Sparkling, NV	19 / 76
GRUET, Brut Rosé New Mexico, NV	14 / 56
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11 / 44
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, 2018	10 / 40
CAPTÛRE, Sauvignon Blanc Sonoma County, 2018	15 / 60
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2019	10 / 40
🚩 KELLY FLEMING, Sauvignon Blanc Napa Valley, 2014	90
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2019	10 / 40
PONZI VINEYARDS, Pinot Gris Willamette Valley, 2018	13 / 52
🚩 RUFFINO, Muscato D'asti Italy, 2020	11 / 44
STUDIO BY MIRAVAL, Rosé Méditerranée IGP France, 2019	14 / 56

Chardonnay

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2018	14 / 56
GRGICH HILLS ESTATE, Napa Valley, 2017	95
HESS COLLECTION, Napa Valley, 2019	16 / 64
🚩 KALI HART BY TALBOTT, Monterey, 2017	100
NEWTON, Unfiltered Napa Valley Carneros, 2017	125
ROMBAUER, Napa Valley Carneros, 2019	26 / 104
SEA SUN, California, 2018	13 / 52
🚩 SOKOL BLOSSER, Dundee Hills Oregon, 2015	76
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, 2019	21 / 84
CALERA, Central Coast, 2018	18 / 72
EOS, California, 2019	11 / 44
ETUDE, Napa Valley Carneros, 2018	90
F KOSTA BROWNE, Sonoma County, 2018	100
F PATINE, Sonoma County, 2016	85
WALT, La Brisa Sonoma Coast, 2018	23 / 92

Red Wines Of Interest

F ABSTRACT BY ORIN SWIFT, Red Blend St. Helena, 2016	100
CASTELLO DI VOLPAIA, Chianti Classico Italy, 2019	15 / 60
CATENA, Malbec Vista Flores Mendoza Argentina, 2018	15 / 60
CHÂTEAU DE BEAUCASTEL, Châteauneuf-du-Pape France, 2011	160
FOUR VINES, The Biker Zinfandel Paso Robles, 2019	15 / 60
HIGH HEAVEN VINTNERS, Roaming Elk Columbia Valley, 2018	15 / 60
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2014	14 / 56
PESSIMIST BY DAOU, Red Blend Paso Robles, 2019	15 / 60
STAGS' LEAP WINERY, Petite Sirah Napa Valley, 2017	95
TIGNANELLO, Antinori Toscana Italy, 2017	195
TORBRECK, Shiraz Woodcutter's Barossa Valley Australia, 2019	15 / 60
F YANGARRA, Shiraz McLaren Vale South Australia, 2017	50

Merlot

DUCKHORN VINEYARDS, Napa Valley, 2018	22 / 88
EMMOLO, Napa Valley, 2017	115
LES CADRANS DE LASSÈGUE, Saint-Émilion Grand Cru France, 2017	18 / 72
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2018	12 / 48

Cabernet Blends

CHARLES & CHARLES, Post No. 35 Columbia Valley, 2018	12 / 48
F INSIGNIA BY JOSEPH PHELPS, Cabernet Blend Napa Valley, 2015	350
F JCB PASSION, Red Blend CA Napa Valley, 2014	125
LE SERRE NUOVE DELL'ORNELLAIA, Bolgheri Italy, 2016	150
MAD HATTER, Bordeaux Blend Napa Valley, 2018	28 / 112
PARADUXX BY DUCKHORN, Proprietary Red Napa Valley, 2018	21 / 84

Cabernet Sauvignon

F CAYMUS, Napa Valley, 2019	165
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, 2019	18 / 72
DAOU VINEYARDS, Soul of a Lion Adelaida District Paso Robles, 2018	200
FPS BY B.R. COHN, California, 2017	15 / 60
F FRANK FAMILY, Napa Valley, 2016	135
FROG'S LEAP WINERY, Estate Grown Napa Valley Rutherford, 2017	29 / 116
HONIG, Napa Valley, 2017	28 / 112
J. DAVIES, Napa Valley, 2014	180
F JOSPEH PHELPS, Napa Valley, 2018	150
F JUSTIN, Paso Robles, 2018	18 / 70
F LVE BY JOHN LEGEND, Napa Valley, 2013	165
QUILT, Napa Valley, 2018	21 / 84
SILVER OAK, Alexander Valley, 2017	165
STAG'S LEAP WINE CELLARS, Artemis Napa Valley, 2017	140
TALL SAGE, Columbia Valley, 2019	9 / 36
TRIBUTE, California, 2018	13 / 52

Beer Selections

BLUE MOON BELGIAN WHITE 8 Denver, Colorado 170 cal	DUVEL STRONG GOLDEN ALE 11 Belgium 220 cal	O'DOULS 7 90 cal
BLUE MOON SEASONAL 8 Denver, Colorado 170 cal	HEINEKEN 8 Holland 150 cal	OMMISSION PALE ALE 8 Portland, Oregon 175 cal
BUD LIGHT 7 110 cal	KONA BREWING CO. BIG WAVE GOLDEN ALE 8 Kailua-Kona, Hawai'i 130 cal	SAMUEL ADAMS BOSTON LAGER 8 Boston, Massachusetts 170 cal
BUDWEISER 7 145 cal	LAGUNITAS IPA 8 Petaluma, California 190 cal	SIERRA NEVADA TORPEDO IPA 8 Chico, California 240 cal
COORS LIGHT 7 100 cal	MICHELOB ULTRA 7 95 cal	STELLA ARTOIS CIDRE 8 Belgium 170 cal
CORONA EXTRA 8 Mexico 135 cal	MILLER LITE 7 96 cal	STELLA ARTOIS 8 Belgium 150 cal

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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 | 28

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* king crab, 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 DRY-AGED RIBEYE* 16 OZ 1340 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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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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