



El Segundo, California  
December Local Selects

## Chef Mark's Table

### Appetizers

**FOIE GRAS\* | 25**  
pan seared, pomegranate fig reduction, crispy polenta cake

**SEAFOOD CORN CHOWDER | 15**  
seafood medley

### Small Plate

**ROASTED BONE MARROW\* | 18**  
bacon marmalade, grilled garlic toast

### Entrées

**BACON-WRAPPED FILET MIGNON & DIABLO SCALLOPS\* | 62**  
rosemary demi, foie gras butter

**PRIME PORTERHOUSE\* | 125**  
40 OZ, sliced for two, served table side

### Side

**FIRE ROASTED CREAM CORN | 14**  
creamy parmesan au gratin, fried jalapeno

### Dessert

**TRES LECHES CAKE\* | 14**  
strawberry, caramel, walnuts

### Local Wines

Presented by your Wine Manager, LIZ OLAN

**DECOY BY DUCKHORN | 13 / 50**    **14 HANDS | 9 / 36**  
Sauvignon Blanc                      Cabernet Sauvignon

**MIRAVAL | 17 / 68**                      **8 YEARS IN THE**  
Rosé by Jolie-Pitt and                **DESERT by ORIN SWIFT**  
Perrin                                        **| 25 / 100**  
Red Blend

**RUFFINO | 11 / 44**                      **BANFI | 16 / 64**  
Moscato d'Asti                          Rosa Regale

**SOKOL BLOSSER | 19 / 76**                **JUSTIN | 16 / 64**  
Chardonnay                                Cabernet Sauvignon

**MANNEQUIN By Orin**                      **RODNEY STRONG | 15 / 60**  
**Swift | 15 / 60**                                Pinot Noir  
Chardonnay

## 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 770 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 490 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

## Our Sunday Three-Course Menu

Every Sunday, enjoy a 3-course menu with choice of Caesar or Chopped Salad, Slow-Roasted Beef Tenderloin with cabernet demi-glace and Yukon gold mashed potatoes for your entrée, and choice of Crème Brulee, Carrot Cake or Key Lime Pie for dessert.

**\$48 per Guest**

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



## Signature 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**  
770 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**  
1200 cal

**NORTH ATLANTIC LOBSTER MACARONI &  
CHEESE | 21**  
1710 cal

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