

## CURATED WINE LIST

*6 oz. Red, White, Rosé: 150 cal; Bottle Red, Sparkling, White: 650 cal; Sparkling Bottle: 600 cal*

### SPARKLING

MIONETTO, Avantgarde Prosecco, Treviso Italy, NV	11	44
SCHRAMSBURG, Blanc De Blancs Sparkling, North Coast	27	108
MISSING THORN by AARON POTT, Sparkling Rosé Alcohol Removed	15	60

### WHITE WINES

GIESEN ESTATE, Sauvignon Blanc, Marlborough, New Zealand	11	44
PASCAL JOLIVET, Attitude, Sauvignon Blanc, Loire Valley, France	18	72
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
BARONE FINI, Pinot Grigio, Valdadige DOC, Italy	9	36
BENZIGER, Chardonnay, California	9	36
DIATOM, Chardonnay, Santa Barbara	18	72
CROSSBARN by PAUL HOBBS, Chardonnay, Sonoma Coast	24	96

### RED WINES

CALERA by DUCKHORN, Pinot Noir, Central Coast	16	64
A TO Z WINEWORKS, Pinot Noir, Oregon	16	64
ROCCA DELLE MACIE, Chianti Classico DOCG, Tuscany, Italy	15	60
EMMOLO, Merlot, Napa Valley	24	96
MOLLYDOOKER, The Boxer, Shiraz, South Australia	19	76
CATENA, Vista Flores, Malbec, Mendoza, Argentina	15	60
SALDO, Zinfandel, California	17	68
FRANCISCAN, Cabernet Sauvignon, California	12	48
QUILT, Cabernet Sauvignon, Napa Valley	22	88
DAOU VINEYARDS, Cabernet Sauvignon, Paso Robles	18	72
LEVIATHAN, Red Blend, California	24	96
ORIN SWIFT, Abstract, Red Blend, California	28	112

## PRETTY IN PINK WINE FLIGHT | 15

*explore three 2 oz expressions of rosé*

LUCIEN ALBRECHT,  
Crémant Brut Rosé,  
Alsace, France

CHÂTEAU D'ESTOUBLON,  
Roseblood Rosé,  
Provence, France

BANFI,  
Rosa Regale, Brachetto D'acqui,  
Piedmont, Italy

## HAND-CRAFTED COCKTAILS

### ARTISANAL MARGARITA

Código 1530 Rosa tequila, Cointreau & lime 300 cal | 18

### SMALL BATCH SMASH

1792 Small Batch bourbon, softly muddled mint, maple syrup & lemon 230 cal | 17

### PINEAPPLE CASTAWAY

Diplomático Planas rum, fresh mint, tropical pineapple & Fever-Tree Sparkling Lime & Yuzu 160 cal | 18

### STRAWBERRY FIELDS

Ketel One vodka, fresh strawberries, Dolin Blanc vermouth, lemon & honey 250 cal | 17

## ZERO-PROOF COCKTAILS

### 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 180 cal | 17*

## NON-ALCOHOLIC BEVERAGES

### TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend 110 cal | 8

### BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal | 8

### TÖST

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

### ICED TEA 0 cal | 6

### ACQUA PANNA 0 cal | 9

### SAN PELLEGRINO 0 cal | 9

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.**

\*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.

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## STARTERS & SOUPS

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### BURRATA WITH PROSCIUTTO

charred campari tomato, prosciutto, wild arugula, toasted garlic  
crostini 650 cal | 15

### SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal | 22

### BLACK TRUFFLE FILET TARTARE\*

golden potato pavé, black garlic truffle aioli, onion, capers,  
parmesan reggiano 560 cal | 25

### MUSHROOM BRIE SOUP

garnished with roasted maitake, truffle oil 250 cal | 10

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## ENTRÉE SALADS & BOWLS

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### GRILLED CHICKEN CAESAR SALAD

romaine, parmesan reggiano, fried capers, crispy  
prosciutto 500 cal | 18

### BABY KALE & BEET SALAD\*\*

shaved brussels sprouts, quinoa, roasted red beets, dried  
cranberries, grapefruit, crumbled goat cheese, sweet & spicy  
walnuts, julienned radish, apple cider vinaigrette 650 cal | 17

### STEAKHOUSE FILET CHOPPED SALAD\*

romaine, cucumber, campari tomato, red onion, danish blue  
cheese, focaccia, sweet herb vinaigrette 740 cal | 30

### SHELLFISH LOUIE SALAD

north atlantic lobster, colossal shrimp, king crab, celery, capers,  
pickled onion, campari tomato, baby iceberg, brandy mustard  
cream, agave lime vinaigrette 420 cal | 26

### FARRO GRAIN & ROASTED VEGETABLE BOWL

cauliflower, shaved brussels sprout, carrot, red pepper, baby kale,  
crispy chickpeas, lemon-garlic crema 910 cal | 17

### ROASTED VEGETABLE PASTA

cavatappi, braised maitake & tomato ragout, burrata cheese,  
campari tomato, torn basil 1340 cal | 20

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## SIGNATURE SANDWICHES

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*served with french fries 550 cal*

### FLEMING'S PRIME STEAKHOUSE BURGER\*

signature beef blend, wisconsin cheddar  
cheese, bacon, red onion confit, campari  
tomato, iceberg lettuce & Fleming's  
butter pickles 980 cal | 19

### SLICED FILET MIGNON SANDWICH\*

arugula, caramelized onions, garlic-herb  
aioli, toasted focaccia 960 cal | 29

### GRILLED CHICKEN BURRATA SANDWICH

sun-dried tomato, caramelized onion  
pesto, arugula, focaccia 830 cal | 17

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## PRIX FIXE

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*served with your choice of mushroom brie soup 250 | cal or Fleming's salad 170 | cal*

### CABERNET FILET\*

6 oz hand-cut filet mignon topped with  
danish blue cheese butter over cabernet  
demi-glace, sautéed spinach, campari  
tomato 570 cal | 34

### BARBECUE SALMON FILLET\*

barbecue glaze, garlic sesame fried rice,  
shaved brussels sprout, fresh  
coriander 1380 cal | 28

### STEAK FRITES\*

6 oz prime new york strip, red  
chimichurri, golden potato pavé,  
tarragon aioli 1300 cal | 29

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## SIGNATURE STEAKS

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*Enhance your USDA Prime or Classic Cut with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal*

**MAIN FILET MIGNON\*** 590 cal | 11 OZ 67

**PETITE FILET MIGNON\*** 440 cal | 8 OZ 61

**PRIME NEW YORK STRIP\*** 1000 cal | 16 OZ 70

**PRIME BONE-IN RIBEYE\*** 1470 cal | 20 OZ 76

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## SIDES

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### PARMESAN TRUFFLE FRIES

served with tarragon aioli 1390 cal | 8

### ROASTED ASPARAGUS

herb butter 150 cal | 14

### CRISPY ROSEMARY POTATOES

served with tarragon aioli 440 cal | 7

### FLASH FRIED BRUSSELS SPROUTS

agave, lemon aioli, parmesan 480 cal | 13

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