

HAND - CRAFTED  
COCKTAILS

THE MANHATTAN

Angel's Envy rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal

SIGNATURE SMOKED OLD FASHIONED

Basil Hayden Toast bourbon, Angostura bitters & house-made five-spice syrup 160 cal

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 250 cal

ARTISANAL MARGARITA

Terroir driven Tequila Ocho Plata, Cointreau, fresh lime juice, finished with Tajín spiced rim & dried lime 220 cal

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 150 cal

STRAWBERRY FIELDS

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 320 cal

PINEAPPLE CASTAWAY

Escape to a sun-soaked paradise with Diplomático Planas rum, fresh mint, tropical pineapple & Fever-Tree Sparkling Lime Yuzu 150 cal

SMALL BATCH SMASH

1792 Small Batch bourbon, softly muddled mint, touch of maple syrup & fresh-squeezed lemon juice 230 cal

BERRY BASIL BLISS

Empress 1908 Elderflower Rose gin, aromatic basil, strawberry rose syrup, fresh lemon juice, topped with sparkling Rosé 220 cal

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

SALTED CARAMEL ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, Bailey's Irish Cream & freshly brewed espresso 290 cal

ZERO - PROOF BEVERAGES

GOLDEN STATE OF MIND

Seedlip Grove 42, pineapple, Monin Golden Turmeric syrup & Fever-Tree Ginger Beer 90 cal

HERB YOUR ENTHUSIASM

Lyre's Dry London Spirit, fresh herbs, muddled cucumber & Fever-Tree Sparkling Lime Yuzu 70 cal

TÖST

sparkling white tea with notes of cranberry and ginger 50 cal

🍷 These wines are hand-selected by your local Wine Manager, Laurie Catizone, and only found at your San Diego 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

SCHRAMSBERG, Blanc De Blancs Sparkling, North Coast

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

LUCIEN ALBRECHT, Crémant Brut Rosé, Alsace, France

🍷 UMBERTO FIORE, Moscato D'asti, Italy

SAUVIGNON BLANC

GIESEN ESTATE, Marlborough, New Zealand

PASCAL JOLIVET, Attitude, Loire Valley, France

🍷 KIM CRAWFORD, Marlborough, New Zealand

HONIG, Napa & Lake Counties

WHITE WINES OF INTEREST

CAPOSALDO, Moscato, Provincia di Pavia IGT, Italy

LOOSEN BROS., Dr. L, Riesling, Mosel, Germany

CHÂTEAU D'ESTOUBLON, Roseblood Rosé, Provence, France

BODEGAS MONTECILLO, Albariño, Rías Baixas, Spain

BARONE FINI, Pinot Grigio, Valdadige DOC, Italy

🍷 JOEL GOTT, Pinot Gris, Oregon



THE BUTTERFLY EFFECT

17

St-Germain Elderflower liqueur, Mionetto  
prosecco, lime & transformative tea

W I N E S

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal;  
Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

CHARDONNAY

BENZIGER, California

- BEZEL by CAKEBREAD FAMILY, San Luis Obispo, California
- DIATOM, Santa Barbara
- CROSSBARN by PAUL HOBBS, Sonoma Coast
- DOMAINE LAROCHE, Saint Martin, Chablis, France

PINOT NOIR

- BÖEN, Monterey, Sonoma & Santa Barbara County
- CALERA by DUCKHORN, Central Coast
- WALT, La Brisa, Sonoma Coast
- A TO Z WINEWORKS, Oregon
- BELLE GLOS, Balade, Arroyo Seco
- CUVAISON, Los Carneros Napa Valley
- ARGYLE ESTATE, Willamette Valley, Oregon

MERLOT

EMMOLO, Napa Valley  
LES CADRANS DE LASSEGUE', Saint-Émilion Grand Cru, France

- MARKHAM, Napa Valley

CABERNET SAUVIGNON

MAS LA CHEVALIERE, Languedoc, France  
FRANCISCAN, California

- ELLIE'S by HALL, Caberbet Sauvignon, Napa Valley
- MINER FAMILY, Emily's Cabernet Sauvignon, Napa Valley
- CLOS DU VAL, Napa Valley, CA
- QUILT, Napa Valley
- POST & BEAM by FAR NIENTE, Napa Valley
- DAOU VINEYARDS, Paso Robles
- CAYMUS, CALIFORNIA

RED BLENDS

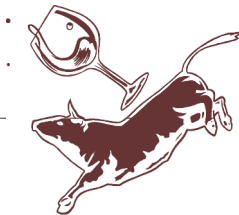
- PESSIMIST by DAOU, Red Blend Paso Robles
- LEVIATHAN, Red Blend, California
- ORIN SWIFT, Abstract, Red Blend, California
- NINER WINE ESTATES BOOTJACK RED, Red Blend, Paso Robles, CA
- CHARLES & CHARLES, Double Trouble Red Blend, Columbia Valley
- WHITEHALL LANE TRE LIONI, Red Blend, Napa Valley
- CLAY SHANNON, The David Red Blend, Lake County CA, 2022

OLD WORLD DISCOVERY

- MARQUÉS DE CÁCERES, Excellens Special Cuvée Especial, Rioja, Spain
- ROCCA DELLE MACIE, Chianti Classico DOCG, Tuscany, Italy
- VILLA ANTINORI, Rosso Toscana Super Tuscan IGT, Tuscany, Italy
- LA SALITA, Barolo, Peidmont, Italy
- MICHELE CHIARLO, Cipressi Barbera, Nizza, Italy, 2022

NEW WORLD WONDERS

- MOLLYDOOKER, The Boxer, Shiraz, South Australia
- CATENA, Vista Flores, Malbec, Mendoza, Argentina
- SALDO, Zinfandel, California



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

These wines are hand-selected by your local Wine Manager, Laurie Catizone, and only found at your San Diego Fleming’s.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

FOR THE TABLE

CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters

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

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 |

FRESH OYSTERS\*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette

while supplies last

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce

CRISPY MAITAKE MUSHROOM

lightly breaded, tossed in juniper salt with tarragon aioli & fried basil

AHI TUNA POKE STACK\*

avocado, cucumber, caviar, lavash crackers, soy ginger

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce

SEARED PORK BELLY

pan-seared, creamy goat cheese grits, fig demi-glace

BEEF CARPACCIO\*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto

LOBSTER BISQUE

north atlantic lobster, spiced sherry cream

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses

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.

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\*

PRIME DRY-AGED  
RIBEYE\*

PRIME  
TOMAHAWK\*

PRIME NEW YORK  
STRIP\*

CLASSIC CUTS

MAIN FILET  
MIGNON\*

PETITE FILET  
MIGNON\*

BONE-IN FILET  
MIGNON\*

CERTIFIED ANGUS  
BEEF RIBEYE\*

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

CRISPY MAITAKE MUSHROOM 370 cal

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal

TRUFFLE-POACHED LOBSTER 560 cal

SURF & TURF  
STEAMED LOBSTER TAIL 180 cal

SEARED SCALLOPS 230 cal

SEARED COLOSSAL SHRIMP 110 cal

ENTRÉES

SEARED SCALLOPS\*  
miso butter, shiitake, scallions, ginger salsa verde

BARBECUE SALMON FILLET\*  
mushrooms, barbecue glaze

MISO-GLAZED CHILEAN SEA BASS\*  
sautéed with sesame-orange spinach & arugula, pickled red onion

NORTH ATLANTIC LOBSTER TAILS  
with drawn butter

DOUBLE BREAST OF CHICKEN  
all-natural, roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK  
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze

DOUBLE-THICK PORK RIB CHOP\*  
julienne of apples, jicama, creole-mustard glaze

SHAREABLE SIDES

FLASH FRIED BRUSSELS SPROUTS 480 cal

ROASTED ASPARAGUS 150 cal

CREAMED SPINACH 500 cal

FLEMING'S POTATOES 940 cal

BAKED POTATO PLAIN OR LOADED 500/910 cal

SAUTÉED MUSHROOMS 340 cal

MASHED POTATOES 620 cal

NORTH ATLANTIC LOBSTER  
MASHED POTATOES 870 cal

CHIPOTLE CHEDDAR MAC & CHEESE 1270 cal

NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR  
MAC & CHEESE 1550 cal

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.