

HAND - CRAFTED COCKTAILS 16

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal

BLUEBERRY LEMON DROP

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

NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal

SOCAL V&T

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

TIKI MULE

Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters 190 cal

CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal

ITALIAN FLIGHTPLAN

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

BERRY PATCH PAL

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

FONSECA SOUR

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 110 cal

IBERIAN HERITAGE

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

SICILIAN CUP

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

WINES BY THE *Glass*

SPARKLING

DECOY - FROM DUCKHORN, Healdsburg, NV	16
GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11
SCHRAMSBERG, Brut Blanc De Blancs North Coast, NV	25

WHITE WINES & BLENDS

BELLE GLOS, Rosé Oeil De Perdrix Sonoma County	15
BENVOLIO, Pinot Grigio Friuli DOC Italy	10
DECOY BY DUCKHORN, Sauvignon Blanc California	14
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand	10
CAPTURE, Sauvignon Blanc Sonoma County	15
LOOSEN BROS., Dr. L Riesling Mosel Germany	10
PONZI VINEYARDS, Pinot Gris Willamette Valley	13

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France	14
DUCKHORN, Napa Valley, 2016/17	16
HESS COLLECTION, Napa Valley	16
ROMBAUER, Napa Valley Carneros	26
SEA SUN, California	13
STONECAP ESTATE, Columbia Valley	10

PINOT NOIR

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara	21
BENTON LANE, Willamette Valley	16
BOEN, Santa Barbara Monterey & Sonoma County	15
EOS, California	11
CALERA, Central Coast	18
WALT, La Brisa Sonoma Coast	23

These wines are hand-selected by your local Wine Manager, Ryan Watt, and only found at your Los Angeles Fleming's.

Lunch BREAK



Take a relaxing mid-day pause between meetings or to catch up with friends with our new Lunch Menu. Available Tuesday - Saturday at 11AM for dine in or carry out.

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal
2,000 calories a day is used for general nutrition advice, but calorie needs vary.

WINES BY THE *Glass*


RED WINES OF INTEREST

ABSTRACT BY ORIN SWIFT, Red Blend California	24
CASTELLO DI VOLPAIA, Chianti Classico Italy	15
CATENA, Vista Flores Malbec Mendoza Argentina	15
CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast	24
FOUR VINES, The Biker Zinfandel Paso Robles	15
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain	14
MOLLYDOOKER, The Boxer Shiraz McLaren Vale	18
PESSIMIST BY DAOU, Red Blend Paso Robles	15

MERLOT


DUCKHORN VINEYARDS, Napa Valley	24
EMMOLO, Napa Valley	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France	18
MILBRANDT VINEYARDS, Family Grown Columbia Valley	12

CABERNET BLENDS

 ALEKSANDER, Bordeaux Blend Paso Robles, 2017	24
CHARLES & CHARLES, Post No. 35 Columbia Valley	12
MAD HATTER, Bordeaux Blend Napa Valley	28
PARADUXX BY DUCKHORN, Proprietary Red Napa Valley	21

CABERNET SAUVIGNON

BELLA UNION BY FAR NIENTE, Napa Valley	32
 CAYMUS, Napa Valley (1L)	35
CHATEAU MONTELENA, Napa Valley	32
DAOU VINEYARDS, Paso Robles	18
ELLIE'S BY HALL, Napa Valley	25
FPS BY B.R. COHN, California	15
HONIG, Napa Valley	28
JOSH CELLARS, Craftsman Collection California	13
QUILT, Napa Valley	21
TALL SAGE, Columbia Valley	9

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UNCORKED HALL OF FAME

Kathryn and Craig Hall have created an unrivaled destination in Napa Valley, where winemaking excellence and innovation meet contemporary design. Tonight we present to you some of the shining stars of their portfolio. See, sniff, swirl, sip and savor through all four wines with our **Uncorked Wine Experience**.

WALT, Chardonnay

Creamy richness and a bright acidity that enhances the citrus notes

WALT, Pinot Noir La Brisa

Bold flavors of strawberry, cherry and clove with a rich texture

BACA, Zinfandel Tug O' War

Darker fruit profile on the palate with bright, juicy acidity that leads to a finessed charred oak finish

ELLIE'S BY HALL, Cabernet Sauvignon

Layered with darker flavors of black olives, cassis and cocoa and a balanced tannin

\$35 with dinner entrée purchase

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STARTERS

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 920 cal | 21

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger
350 cal | 25

SHRIMP COCKTAIL

horseradish cocktail sauce 300 cal | 23

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto,
wild arugula, toasted garlic crostini 760 cal | 17

SEARED PORK BELLY

pan-seared, creamy goat cheese grits, fig demi-glace
700 cal | 20

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole
mustard sauce, shredded egg & red onion 940 cal | 23

CRAB CAKES

roasted red pepper & lime butter sauce 730 cal | 25

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail,
north atlantic lobster tails, claws, and knuckle

Serves 1-2 1080 cal | 88

Serves 4-6 1870 cal | 174

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON

flash-fried, bacon vinaigrette, diced bacon 800 cal | 15

ROASTED ASPARAGUS

herb butter 260 cal | 16

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 610 cal | 14

CAULIFLOWER MASH

cilantro oil 550 cal | 15

CREAMED SPINACH

blended with parmesan, cream, spices 870 cal | 14

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar &
monterey jack cheese blend, leeks, jalapeño 1040 cal | 17

BAKED POTATO PLAIN OR LOADED

cheddar, sour cream, bacon, butter, scallions
370/760 cal | 14

MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal | 15
add lobster 820 cal | +10

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar,
chipotle panko breadcrumbs 1270 cal | 15
add lobster 1520 cal | +10

SAUTÉED MUSHROOMS

button, shiitake & portobello mushrooms, fresh garlic
550 cal | 14

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD

bacon, campari tomatoes, red onion,
danish blue cheese crumbles, blue
cheese dressing, balsamic glaze 540 cal | 16

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red
onion, lemon balsamic vinaigrette 330 cal | 15

CAESAR SALAD

romaine, parmesan, fried
capers, crispy prosciutto 250 cal | 15

LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 18

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 530 cal | 17

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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.

WHY OUR MIDDLE NAME IS

Prime

We haven't just mastered the art and science of crafting an exceptional steak—we set the standard. We use USDA Prime cattle, which is the highest grade of all beef in the U.S., sourced from family-run farms across the Midwest by trusted partners, a signature salt & pepper seasoning and a state-of-the-art 1600-degree broiler that locks in all of the umami flavor you love.

BEYOND STEAKS

BARBECUE SCOTTISH SALMON FILLET*

mushrooms, barbecue glaze 810 cal | 48

MISO GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange
spinach & arugula, pickled red onion 850 cal | 50

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine,
mushroom, leek & thyme sauce 580 cal | 40

SEASONAL FEATURED LOBSTER TAILS

with drawn butter 750 cal | 61

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri
& farro, asparagus and pickled onions
with mushroom demi-glace 1060 cal | 42

DESSERTS

NEW YORK CHEESECAKE 1100 cal | 16

CARROT CAKE 1260 cal | 15

CRÈME BRÛLÉE 820 cal | 15

FRESH FRUIT & CHANTILLY CREAM** 220 cal | 15

KEY LIME PIE 740 cal | 15

CHOCOLATE GOOEY BUTTER CAKE 780 cal | 16

CHOCOLATE LAVA CAKE** 1340 cal | 18

Interested In
PRIVATE EVENTS, GIFT CARDS
or our LOYALTY PROGRAM?

Ask your server for details or visit
FlemingsSteakhouse.com

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 | 60

PETITE FILET MIGNON* 8 OZ 410 cal | 54

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 58

USDA PRIME NEW YORK STRIP* 16 OZ 1180 cal | 64

Specialty Cuts

USDA PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 71

USDA PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 68

USDA PRIME TOMAHAWK* 35 OZ 1700 cal | 101

Over the Top

DIABLO SHRIMP

spicy barbecue butter sauce 620 cal | 17

SEARED PORK BELLY

fig demi-glace 280 cal | 16

JUMBO LUMP CRAB MEAT

oscar style with béarnaise sauce 290 cal | 16

TRUFFLE-POACHED LOBSTER*

béarnaise sauce & caviar 460 cal | 20

CREATE YOUR OWN

Surf and Turf

add a lobster tail to any of our signature steaks
375 cal | 30

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