



Chef Marissa's May Selections

Appetizers

- COLOSSAL PRAWNS | 24**
shimeji beech mushrooms, garlic chili butter
- CAULIFLOWER POPCORN | 16**
herb aioli

Salad

- HEIRLOOM TOMATO & BEET SALAD | 16**
whipped truffle burrata, arugula, orange segments, champagne vinaigrette

Entrées

- SNAKE RIVER FARMS AMERICAN WAGYU* | 72**
medallion of ribeye, seared sea scallops, chili apricot glaze, cilantro oil
- NEW ZEALAND RACK OF LAMB | 53**
sweet pea puree, rainbow carrots, cabernet demi, mint crisps
- PRIME DRY AGE BONE-IN NEW YORK STRIP | 85**
bone marrow butter

Sides

- CRAB MASHED POTATOES | 18**
- GARLIC BROCCOLINI & MANCHEGO CREAM SAUCE | 16**

Starters

- 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
- SEARED PORK BELLY | 17**
pan seared, creamy goat cheese grits, fig demi glace 760 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
- AHI TUNA POKE* | 19**
wasabi cream aioli, crispy wonton chips 420 cal

CHILLED SEAFOOD TOWER*

- Serves 1 - 2 | **76**
- Serves 4 - 6 | **152**
- colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1210/2000 cal

On Ice

- SHRIMP COCKTAIL | 22**
horseradish cocktail sauce 300 cal

Market Salads & Classic Soups

- 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
- FRENCH ONION SOUP | 15**
baked with gruyère & parmesan cheeses 510 cal
- CAESAR SALAD | 13**
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal
- LOBSTER BISQUE | 16**
north atlantic lobster, spiced sherry cream 530 cal

The Sunday Table

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 | **55**
490 cal

PETITE FILET MIGNON*
8 OZ | **48**
400 cal

PRIME NEW YORK STRIP*
16 OZ | **60**
1180 cal

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **53**
1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ | **61**
1360 cal

PRIME DRY-AGED RIBEYE*
16 OZ | **66**
1340 cal

BONE-IN FILET MIGNON*
14 OZ | **65**
480 cal

PRIME TOMAHAWK*
35 OZ | **92**
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

Entrées

PORK TOMAHAWK* | 45
choice of signature butter 1360 cal

DOUBLE BREAST OF CHICKEN | 39
all-natural, roasted, white wine, mushroom, leek & thyme
sauce 580 cal

BARBECUE SCOTTISH SALMON FILLET* | 46
mushrooms, barbecue glaze 760 cal

MISO GLAZED CHILEAN SEA BASS* | 48
sautéed with sesame-orange spinach & arugula, pickled red
onion 850 cal

COLOSSAL COLD WATER KING CRAB LEGS | 88
with crab nectar 1000 cal

SEASONAL FEATURED LOBSTER TAILS | 58
with drawn butter 850 cal

Sides

FLEMING'S POTATOES | 13
potatoes au gratin, creamy cheddar & monterey jack cheese
blend, leek, jalapeño 1060 cal

BAKED POTATO PLAIN OR LOADED | 12
cheddar, sour cream, bacon, butter, scallions 380/730 cal

YUKON GOLD MASHED POTATOES | 12
kosher salt, cracked black pepper 570 cal

SIGNATURE ONION RINGS | 11
panko-crusted, smoked jalapeño aioli 610 cal

CHIPOTLE CHEDDAR MACARONI & CHEESE | 13
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal

NORTH ATLANTIC LOBSTER MACARONI & CHEESE | 21
tender lobster, cavatappi, smoked cheddar, chipotle panko
breadcrumbs 1710 cal

SAUTÉED MUSHROOMS | 13
button, shiitake & portobello mushrooms, fresh garlic 580 cal

CREAMED SPINACH | 11
blended with parmesan, cream, spices 860 cal

CRISPY BRUSSELS SPROUTS & BACON | 14
flash-fried, bacon vinaigrette, diced bacon 770 cal

GRILLED HIGH COUNTRY ASPARAGUS | 14
herb oil drizzle, roasted red peppers 210 cal

ROASTED RAINBOW CARROTS | 12
garlic herb butter, sweet & spicy walnuts 280 cal

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