These wines are hand-selected by your local Wine Manager, Gabrielle Kot, and only found at your Walnut Creek Fleming's.

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.
These wines are hand-selected by your local Wine Manager, Gabrielle Kot, and only found at your Walnut Creek Fleming’s.

Cal represents calories | 16 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

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As the seasons change, our menu does too. Our seasonal offerings are composed using the freshest ingredients, all harvested at their peak. Each dish features a deliciously diverse range of flavors that you may not see year around, so we highly encourage exploring them today.

### RAW & CHILLED

**CHILLED SHELLFISH TOWER**
- north atlantic lobster,
- colossal shrimp, alaskan golden king crab legs,
- kumiai oysters

Serves 1-2 1090 cal | 97
Serves 4-6 2400 cal | 184

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce

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

while supplies last

**COLOSSAL SHRIMP COCKTAIL**
- horseradish

**SWEET CHILI CALAMARI**
- lightly breaded, tossed with sweet chili sauce 960 cal | 22

**BURRATA WITH PROSCIUTTO**
- charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 18

**SIGNATURE ONION RINGS**
- panko-crusted, smoked jalapeño aioli 1320 cal | 15

**SEARED PORK BELLY**
- pan-seared, creamy goat cheese grits, fig demi-glace 770 cal | 21

**AHI TUNA POKE STACK**
- avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 26

**COLOossal SHRIMP COCKTAIL**
- cocktail sauce 290 cal | 24

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**MARKET SALADS**

**WEDGE SALAD**
- bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal | 17

**FLEMING’S SALAD**
- walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 300 cal | 18

**CAESAR SALAD**
- romaine, parmesan, fried capers, crispy prosciutto 310 cal | 16

**APPLE & CINNAMON PECAN SALAD**
- goat cheese, pickled red onion and blackberries tossed with agave lime vinaigrette 330 cal | 17

**CLASSIC SOUPS**

**LOBSTER BISQUE**
- north atlantic lobster, spiced sherry cream 510 cal | 19

**FRENCH ONION SOUP**
- baked with gruyère & parmesan cheeses 520 cal | 18

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* 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.
SEASONAL

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.

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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.

CLASSIC CUTS

PRIME BONE-IN RIBEYE*
20 OZ | 1470 cal | 70

PRIME DRY-AGED RIBEYE*
16 OZ | 1130 cal | 72

PRIME TOMAHAWK*
35 OZ | 1870 cal | 102

PRIME NEW YORK STRIP*
16 OZ | 1000 cal | 65

MAIN FILET MIGNON*
11 OZ | 590 cal | 61

PETITE FILET MIGNON*
8 OZ | 440 cal | 55

BONE-IN FILET MIGNON*
14 OZ | 550 cal | 70

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | 1010 cal | 59

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 | 18
CRISPY MAITAKE MUSHROOM 370 cal | 14
OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal | 17
TRUFFLE-POACHED LOBSTER 560 cal | 21

BEYOND STEAKS

SEARED SCALLOPS* morn butter, shiitake, scallions, ginger salsa verde 600 cal | 47
BARBECUE SALMON FILLET* mushrooms, barbecue glaze 580 cal | 49
MISO-GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 680 cal | 51
NORTH ATLANTIC LOBSTER TAILS with drawn butter 770 cal | 62

ALASKAN GOLDEN KING CRAB LEGS with drawn butter 810 cal | 84
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 40
ROASTED PORTOBELLO & CAULIFLOWER STEAK crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1080 cal | 43
DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze 720 cal | 44

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON 730 cal | 16
ROASTED ASPARAGUS 150 cal | 17
ROASTED SWEET POTATO 670 cal | 17
CREAMED SPINACH 490 cal | 15
BAKED POTATO PLAIN OR LOADED 500/910 cal | 15

SAUTÉED MUSHROOMS 340 cal | 15
MASHED POTATOES 620 cal | 16
NORTH ATLANTIC LOBSTER MASHED POTATOES 870 cal | 26
CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal | 16
NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1860 cal | 26

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