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Before placing your order, please inform your Server if anyone in your party has a food allergy.

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** Item contains or may contain nuts.

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**Starters**

CHILLED SEAFOOD TOWER* king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1080 cal | 88  Serves 4-6 1870 cal | 117

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 16

BEEF CARPACCIO* toasted gryère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 21

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 22

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 18

CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 23

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 19

AH! TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 23

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**Market Salads & Classic Soups**

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 13

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 14

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 13

FRENCH ONION SOUP baked with gryère & parmesan cheeses 530 cal | 15

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 610 cal | 16

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**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 | 56

PETITE FILET MIGNON* 8 OZ 410 cal | 49

PRIME NEW YORK STRIP* 16 OZ 1180 cal | 61

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 54

**Specialty Cuts**

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 63

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 67

PRIME TOMAHAWK* 35 OZ 1700 cal | 95

**Over The Top**

SEAED PORK BELLY fig demi-glace 280 cal | 13

DIABLO SHRIMP spicy barbecue butter sauce 620 cal | 14

JUMBO LUMP CRAB MEAT oscar style with béarnaise sauce 290 cal | 13

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar 460 cal | 18

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**Beyond Steaks**

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

BARBECUE SCOTTISH SALMON FILLET** mushrooms, barbecue glaze 810 cal | 46

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

CHICKPEA & EGGPLANT CROQUETTE** housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 32

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 58

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**Sides**

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 14

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal | 12

CAULIFLOWER MASH cilantro oil 550 cal | 14

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 810 cal | 12

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 13  add lobster 820 cal | 9

SAUTIÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 13

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 12

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 14

ROASTED ASPARAGUS herb butter 280 cal | 14

CHIOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 14  add lobster 1520 cal | 9

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09/02/21 V1
### Seasonal Prix Fixe Menus

#### Filets of Fall
**Starter**
- HARVEST SALAD**
  - arugula, hearts of romaine, toasted pistachios, herbed goat cheese, crispy prosciutto, pickled onions, croutons, dates & fig vinaigrette

**Entrée**
- choice of
  - PETITE FILET MIGNON* & KOREAN STYLE BULGOGI BEEF | 68
  - creamy parmesan risotto with housemade Korean chilli sauce topped with thinly sliced marinated filet & pickled vegetables
  - PETITE FILET MIGNON* & SAUCE ROBERT | 63
  - sautéed spinach & garlic topped with crispy sweet potato hay
  - PETITE FILET MIGNON* & SAVORY CRAB-STUFFED SHRIMP | 68
  - roasted red pepper & lime butter sauce

**Guests may substitute for 11oz Main Filet Mignon +7**

**Plant-Forward**
- KOREAN STYLE BULGOGI MARINATED MUSHROOMS & ONIONS | 45
  - creamy parmesan risotto with roasted cauliflower & housemade Korean chili sauce topped with pickled vegetables

**Dessert**
- STICKY DATE PUDDING**
  - spiced cake, warm caramel served with honeycomb brittle & chantilly cream

**Available for a limited time**

#### Tomahawk Tuesday
**Starter**
- Tomahawk three-course menu Two Guests, $135
  - choose two
  - CAESAR SALAD
  - FLEMING’S SALAD**
  - WEDGE SALAD

**Entrée**
- 35 OZ PRIME TOMAHAWK* TO SHARE
  - served with a choice of our signature butters: béarnaise 160 cal, smoked chili 160 cal, herbed horseradish 130 cal

**Sides To Share**
- choose two
  - BAKED POTATO PLAIN OR LOADED
  - FLEMING’S POTATOES
  - MASHED POTATOES
  - CAULIFLOWER MASH
  - CHIPOTLE CHEDDAR MAC & CHEESE
  - CRISPY BRUSSELS SPROUTS & BACON
  - NORTH ATLANTIC LOBSTER MASHED POTATOES (+9)
  - ROASTED ASPARAGUS
  - SAUTÉED MUSHROOMS
  - SIGNATURE ONION RINGS
  - NORTH ATLANTIC LOBSTER MACARONI & CHEESE (+9)

**Dessert**
- choose two
  - NEW YORK CHEESECAKE
  - CARROT CAKE
  - CRÈME BRÛLÉE
  - CHOCOLATE LAVA CAKE**
  - CHOCOLATE GOOEY BUTTER CAKE
  - FRESH FRUIT & CHANTILLY CREAM**
  - KEY LIME PIE

**We Look Forward To Seeing You Again Soon**

#### Desserts & Coffee Service
- CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal | 16
- NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 960 cal | 15
- CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 14
- FRESHLY BREWED COFFEE 0 cal | 4

- ESPRESSO 15 cal | 6
- CAPPUCCINO 80 cal | 6

**Host Your Holiday Party With Us**

Allow us to make your holiday celebration the event of the year. Host in one of our safe and elegant private dining rooms where we can create the perfect setting while serving multi-course menus that will impress all your Guests. Upgrades available for linens, floral arrangements, centerpieces and more.

Call 813-830-4330 for availability and additional information.

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Hand-Crafted Cocktails

BLUEBERRY LEMON DROP | 14
Tito’s Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal

SOCAL V&T | 15
Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 110 cal

TIKI MULE | 14
Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters 190 cal

CALIFORNIA JAM JAR | 15
Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal

ITALIAN FLIGHTPLAN | 14
Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves 240 cal

NOPALES MARGARITA | 14
Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal

OLD FASHIONED | 15
Basil Hayden’s bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal

BERRY PATCH PAL | 14
Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 170 cal

FONSECA SOUR | 14
Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 110 cal

THE MANHATTAN | 15
Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal

IBERIAN HERITAGE | 13
Bacardi Ocho rum, ruby port, touch of bitters 180 cal

SICILIAN CUP | 11
Pimm’s No. 1 with Amaro Averna, fresh lemon & herbs 280 cal

Wine Selections

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

Sparkling

DOM PÉRIGNON, Brut Champagne France, 2010 275
GRUET, Brut Rosé New Mexico, NV 14 / 56
MIONETTO, Avantgarde Prosecco Treviso Italy, NV 11 / 44
MOËT & CHANDON, Brut Imperial Champagne France, NV 130
SCHRAMSBERG, Brut Blanc De Blanks North Coast, 2018 25 / 100

VEUVE CLICQUOT, Rose Brut Champagne France, NV 155
VEUVE CLICQUOT, Yellow Label Brut Champagne France, NV 135

White Wines & Blends

BENVOLIO, Pinot Grigio Fruli DOC Italy, 2018 10 / 40
CAPTURE, Sauvignon Blanc Sonoma County, 2018 15 / 60
 GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2020 10 / 40
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2020 10 / 40
PONZI VINEYARDS, Pinot Gris Willamette Valley, 2019 13 / 52
STUDIO BY MIRAVAL, Rosé Méditerranée IGP France, 2020 14 / 56

Chardonnay

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2015 14 / 56
GRGICH HILLS ESTATE, Napa Valley, 2018 95
HESS COLLECTION, Napa Valley, 2018 16 / 84
JORDAN, Sonoma County Russian River Valley, 2018 14 / 56
NEWTON, Unfiltered Napa Valley Carneros, 2015 125
ROMBAUER, Napa Valley Carneros, 2019 26 / 104
SEA SUN, California, 2018 13 / 52
STONECAP ESTATE, Columbia Valley, 2017 10 / 40

Fall UNCORKED WINE EXPERIENCE

Allow us to take you on a red wine tour through California with the following wines:

- Bœn Pinot Noir
- Balade by Belle Glos Pinot Noir
- Belle Glos Pinot Noir Taylor Lane
- Quilt Cabernet Sauvignon

$35 per Guest with dinner

Local wine only available at this Fleming’s

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

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09/02/21 V1
**Pinot Noir**

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara, 2019
CALERA, Central Coast, 2018
EOS, California, 2019
ETUDE, Napa Valley Carneros, 2018
MIGRATION, Russian River Valley, 2018
WALT, La Brisa Sonoma Coast, 2018
WILLAMETTE VALLEY VINEYARDS, Willamette Valley, 2018

**Red Wines Of Interest**

CASTELLO DI VOLPAIA, Chianti Classico Italy, 2019
CATENA, Malbec Vista Flores Mendoza Argentina, 2017
CHÂTEAU DE BEAUCASTEL, Châteauneuf-du-Pape France, 2011
FOUR VINES, The Biker Zinfandel Paso Robles, 2019
HIGH HEAVEN VINTNERS, Roaming Elk Columbia Valley, 2017
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2014
PESSIMIST BY DAOU, Red Blend Paso Robles, 2019
ROMBAUER, Zinfandel California, 2018
STAGS’ LEAP WINERY, Petite Sirah Napa Valley, 2018
THE PRISONER WINE CO., Cabernet Blend The Prisoner Napa Valley, 2019
TIGNANELLO, Antinori Toscana Italy, 2018
TORBRECK, Shiraz Woodcutter’s Barossa Valley Australia, 2019

**Merlot**

DUCKHORN VINEYARDS, Napa Valley, 2018
EMMOLO, Napa Valley, 2017
LES CADRANS DE LASSÈGUE, Saint-Émilion Grand Cru France, 2016
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2017

**Beer Selections**

BLUE MOON BELGIAN WHITE | 8 Denver, Colorado 170 cal
BLUE MOON SEASONAL | 8 Denver, Colorado 170 cal
BUD LIGHT | 7 110 cal
BUDWEISER | 7 145 cal
COORS LIGHT | 7 100 cal
CORONA EXTRA | 8 Mexico 135 cal
DUVEL STRONG GOLDEN ALE | 11 Belgium 220 cal
HEINEKEN | 8 Holland 150 cal
KONA BREWING CO. BIG WAVE GOLDEN ALE | 8 Kailua-Kona, Hawai‘i 130 cal
LAGUNITAS IPA | 8 Petaluma, California 190 cal
MICHELOB ULTRA | 7 95 cal
MILLER LITE | 7 96 cal
O’DOULS | 7 90 cal
OMMISSION PALE ALE | 8 Portland, Oregon 175 cal
SAMUEL ADAMS BOSTON LAGER | 8 Boston, Massachusetts 170 cal
SIERRA NEVADA TORPEDO IPA | 8 Chico, California 240 cal
STELLA ARTOIS CIDRE | 8 Belgium 170 cal
STELLA ARTOIS | 8 Belgium 150 cal

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6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal
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Children's Menu

12 and under; includes choice of beverage

**Starter**

your choice of

- FLEMING’S SALAD**
  walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal
- CHEESE & CRACKERS
  prosciutto, cheddar cheese, lavash crackers 210 cal

**Entrée**

all entrées except Mac & Cheese served with side of french fries

- FILET MIGNON*
  our leanest, most tender cut of beef 520 cal | 23
- FILET MIGNON SANDWICH*
  thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough 1800 cal | 28
- CHICKEN TENDERS
  crispy chicken breast tenders 730 cal | 16
- MAC & CHEESE
  a Fleming's favorite, topped with crisp bacon 1200 cal | 16

**Dessert**

your choice of

- CARROT CAKE
  three-layer cake with cream cheese frosting, drizzle of caramel 970 cal
- CHOCOLATE GOOEY BUTTER CAKE
  honeycomb brittle, chocolate sauce & caramel 470 cal
- NEW YORK CHEESECAKE
  classic preparation, strawberry red wine sauce & fresh mint 480 cal
- FRESH FRUIT & CHANTILLY CREAM**
  mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

Does not include tax or gratuity

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# Gluten-Free Menu

## Starters

- **CHILLED SEAFOOD TOWER***
  - king crab, shrimp cocktail, north atlantic lobster tails
  - 1080/1870 cal
  - prepared without ahi tuna poke or lavash crackers

- **BEEF CARPACCIO***
  - toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion
  - 940 cal
  - prepared without croutons

- **BURRATA WITH PROSCIUTTO***
  - charred campari tomatoes, prosciutto, wild arugula
  - 760 cal
  - prepared without croutons

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

- **SEARED PORK BELLY***
  - pan-seared, creamy goat cheese grits
  - 700 cal
  - prepared without fig demi-glace

## Salads

- **CAESAR SALAD***
  - romaine, parmesan, fried capers, crispy prosciutto
  - 250 cal
  - prepared without fried capers & croutons

- **FLEMING'S SALAD**
  - walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette
  - 330 cal
  - prepared without croutons

- **WEDGE SALAD***
  - bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze
  - 540 cal

## Steaks and Beyond

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Calories</th>
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</thead>
<tbody>
<tr>
<td>PETITE FILET MIGNON* 8 OZ</td>
<td>410 cal</td>
<td></td>
</tr>
<tr>
<td>MAIN FILET MIGNON* 11 OZ</td>
<td>490 cal</td>
<td></td>
</tr>
<tr>
<td>CERTIFIED ANGUS BEEF RIBEYE* 14 OZ</td>
<td>1150 cal</td>
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</tr>
<tr>
<td>PRIME BONE-IN RIBEYE* 20 OZ</td>
<td>1360 cal</td>
<td></td>
</tr>
<tr>
<td>SEASONAL FEATURED LOBSTER TAILS</td>
<td>750 cal</td>
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</tbody>
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## Over the Top

- **SEARED PORK BELLY***
  - fig demi-glace
  - 280 cal
  - prepared without fig demi-glace

- **DIABLO SHRIMP***
  - spicy barbecue butter sauce
  - 620 cal

- **JUMBO LUMP CRAB MEAT***
  - oscar style with béarnaise sauce
  - 290 cal

## Sides

- **FLEMING'S POTATOES***
  - potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño
  - 1040 cal

- **ROASTED ASPARAGUS***
  - herb butter
  - 260 cal

- **CAULIFLOWER MASH***
  - cilantro oil
  - 550 cal

- **MASHED POTATOES***
  - butter, kosher salt, cracked black pepper
  - 580 cal

- **BAKED POTATO PLAIN OR LOADED***
  - cheddar, sour cream, bacon, butter, scallions
  - 370/760 cal

- **SAUTÉED MUSHROOMS***
  - button, shiitake & portobello mushrooms, fresh garlic
  - 550 cal

## Desserts

- **CHOCOLATE LAVA CAKE***
  - rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios
  - 1340 cal
  - prepared without pistachio tuille

- **FRESH FRUIT & CHANTILLY CREAM***
  - mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille
  - 220 cal
  - prepared without pistachio tuille

- **CRÈME BRÛLÉE***
  - creamy vanilla bean custard served with fresh seasonal berries
  - 820 cal

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With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

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