

CURATED WINE LIST

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

SPARKLING

MIONETTO, Avantgarde Prosecco, Treviso Italy, NV	11	44
SCHRAMSBERG, Blanc De Blancs Sparkling, North Coast	27	108
MISSING THORN by AARON POTT, Sparkling Rosé Alcohol Removed	15	60

WHITE WINES

GIESEN ESTATE, Sauvignon Blanc, Marlborough, New Zealand	11	44
PASCAL JOLIVET, Attitude, Sauvignon Blanc, Loire Valley, France	18	72
CAPOSALDO, Moscato, Provincia di Pavia IGT, Italy	11	44
LOOSEN BROS., Dr. L, Riesling, Mosel, Germany	11	44
CHÂTEAU D'ESTOUBLON, Roseblood Rosé, Provence, France	15	60
BARONE FINI, Pinot Grigio, Valdadige DOC, Italy	9	36
BENZIGER, Chardonnay, California	9	36
DIATOM, Chardonnay, Santa Barbara	18	72
CROSSBARN by PAUL HOBBS, Chardonnay, Sonoma Coast	24	96

RED WINES

CALERA by DUCKHORN, Pinot Noir, Central Coast	16	64
A TO Z WINEWORKS, Pinot Noir, Oregon	16	64
ROCCA DELLE MACIE, Chianti Classico DOCG, Tuscany, Italy	15	60
EMMOLO, Merlot, Napa Valley	24	96
MOLLYDOOKER, The Boxer, Shiraz, South Australia	19	76
CATENA, Vista Flores, Malbec, Mendoza, Argentina	15	60
SALDO, Zinfandel, California	17	68
FRANCISCAN, Cabernet Sauvignon, California	12	48
QUILT, Cabernet Sauvignon, Napa Valley	22	88
DAOU VINEYARDS, Cabernet Sauvignon, Paso Robles	18	72
LEVIATHAN, Red Blend, California	24	96
ORIN SWIFT, Abstract, Red Blend, California	28	112

PRETTY IN PINK WINE FLIGHT | 15

explore three 2 oz expressions of rosé

LUCIEN ALBRECHT,
Crémant Brut Rosé,
Alsace, France

CHÂTEAU D'ESTOUBLON,
Roseblood Rosé,
Provence, France

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

HAND-CRAFTED COCKTAILS

ARTISANAL MARGARITA Código 1530 Rosa tequila, Cointreau & lime 300 cal 18	PINEAPPLE CASTAWAY Diplomático Planas rum, fresh mint, tropical pineapple & Fever-Tree Sparkling Lime & Yuzu 160 cal 18
SMALL BATCH SMASH 1792 Small Batch bourbon, softly muddled mint, maple syrup & lemon 230 cal 17	STRAWBERRY FIELDS Ketel One vodka, fresh strawberries, Dolin Blanc vermouth, lemon & honey 250 cal 17

ZERO-PROOF COCKTAILS

GOLDEN STATE OF MIND Seedlip Grove 42, pineapple, Monin Golden Turmeric syrup & Fever-Tree Ginger Beer 90 cal 13 make it a cocktail with Ketel One vodka 190 cal 17	HERB YOUR ENTHUSIASM Lyre's Dry London Spirit, fresh herbs, muddled cucumber & Fever-Tree Sparkling Lime & Yuzu 70 cal 13 make it a cocktail with Hendrick's gin 180 cal 17
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NON-ALCOHOLIC BEVERAGES

TROPICAL TEE aromatic mint, freshly brewed tea, tropical juice blend 110 cal 8	ICED TEA 0 cal 6
BLACKBERRY LAVENDERADE ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal 8	ACQUA PANNA 0 cal 9
TÖST sparkling white tea with notes of cranberry and ginger 50 cal 13	SAN PELLEGRINO 0 cal 9

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.

STARTERS & SOUPS

BURRATA WITH PROSCIUTTO charred campari tomato, prosciutto, wild arugula, toasted garlic crostini 650 cal 15	BLACK TRUFFLE FILET TARTARE* golden potato pavé, black garlic truffle aioli, onion, capers, parmesan reggiano 560 cal 25
SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 870 cal 22	MUSHROOM BRIE SOUP garnished with roasted maitake, truffle oil 250 cal 10

ENTRÉE SALADS & BOWLS

GRILLED CHICKEN CAESAR SALAD romaine, parmesan reggiano, fried capers, crispy prosciutto 500 cal 18	SHELLFISH LOUIE SALAD north atlantic lobster, colossal shrimp, king crab, celery, capers, pickled onion, campari tomato, baby iceberg, brandy mustard cream, agave lime vinaigrette 420 cal 26
BABY KALE & BEET SALAD** shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish, apple cider vinaigrette 650 cal 17	FARRO GRAIN & ROASTED VEGETABLE BOWL cauliflower, shaved brussels sprout, carrot, red pepper, baby kale, crispy chickpeas, lemon-garlic crema 910 cal 17
STEAKHOUSE FILET CHOPPED SALAD* romaine, cucumber, campari tomato, red onion, danish blue cheese, focaccia, sweet herb vinaigrette 740 cal 30	ROASTED VEGETABLE PASTA cavatappi, braised maitake & tomato ragout, burrata cheese, campari tomato, torn basil 1340 cal 20

SIGNATURE SANDWICHES

<i>served with french fries 550 cal</i>		
FLEMING'S PRIME STEAKHOUSE BURGER* signature beef blend, wisconsin cheddar cheese, bacon, red onion confit, campari tomato, iceberg lettuce & Fleming's butter pickles 980 cal 19	SLICED FILET MIGNON SANDWICH* arugula, caramelized onions, garlic-herb aioli, toasted focaccia 960 cal 29	GRILLED CHICKEN BURRATA SANDWICH sun-dried tomato, caramelized onion pesto, arugula, focaccia 830 cal 17

PRIX FIXE

<i>served with your choice of mushroom brie soup 250 cal or Fleming's salad 170 cal</i>		
CABERNET FILET* 6 oz hand-cut filet mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach, campari tomato 570 cal 34	BARBECUE SALMON FILLET* barbecue glaze, garlic sesame fried rice, shaved brussels sprout, fresh coriander 1380 cal 28	STEAK FRITES* 6 oz prime new york strip, red chimichurri, golden potato pavé, tarragon aioli 1300 cal 29

SIGNATURE STEAKS

<i>Enhance your USDA Prime or Classic Cut with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal</i>		
MAIN FILET MIGNON* 590 cal 11 OZ 67		
PETITE FILET MIGNON* 440 cal 8 OZ 61		
PRIME NEW YORK STRIP* 1000 cal 16 OZ 70		
PRIME BONE-IN RIBEYE* 1470 cal 20 OZ 76		

SIDES

PARMESAN TRUFFLE FRIES served with tarragon aioli 1390 cal 8	CRISPY ROSEMARY POTATOES served with tarragon aioli 440 cal 7
ROASTED ASPARAGUS herb butter 150 cal 14	FLASH FRIED BRUSSELS SPROUTS agave, lemon aioli, parmesan 480 cal 13

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