



### Chef Jason's May Selections

#### Appetizer

**CRAB STACK | 22**  
avocado, mango, tomato, sriracha lime aioli

#### Salad

**BEET SALAD | 14**  
goat cheese spread, vino rosso cheese, sliced almonds

#### Small Plate

**CHARCUTERIE AND CHEESE | 26**  
herbed chèvre, manchego, artigiano vino rosso, capocollo, sopressata, prosciutto

#### Entrées

**SNAKE RIVER FARMS GOLD AMERICAN WAGYU\* | 86**  
8 OZ filet mignon, bone marrow butter

**RACK OF LAMB\* | 56**  
habanero citrus glaze

#### Side

**TRUFFLE GARLIC POTATO WEDGES | 10**

### 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 | **12**  
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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