



Fleming's Carry Out Dinner Menu

Starters

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 17
CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 25

Burgers and Sandwiches

Includes a side of french fries & ketchup

THE PRIME BURGER* our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1370 cal | 15

CALIFORNIA BURGER* our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1460 cal | 17

CRISPY CHICKPEA & EGGPLANT BURGER housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1110 cal | 14

FILET MIGNON SANDWICH* thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough 1800 cal | 28

Market Salads

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 15

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 16

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 15

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 | 60

PETITE FILET MIGNON* 8 OZ 410 cal | 54

PRIME NEW YORK STRIP* 16 OZ 1180 cal | 64

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 58

Specialty Cuts

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 68

PRIME TOMAHAWK* 35 OZ removed from the bone and packaged separately 1700 cal | 101

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 71

Entrées

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 40

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal | 48

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 50

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 61

BACON-WRAPPED FILET MEDALLIONS* 8 oz, peppercorn sauce 520 cal | 37

CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal | 14

CHICKPEA & EGGPLANT CROQUETTE housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 33

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 17

CAULIFLOWER MASH cilantro oil 550 cal | 15

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 15 add lobster 1520 cal | +10

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 15

ROASTED ASPARAGUS herb butter 260 cal | 16

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 14

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 15 add lobster 820 cal | +10

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 14

Desserts

NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 1100 cal | 15

NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 1100 cal | 16

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 15

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal | 15

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 16

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 15

Bottles of Wine & Water

BOTTLE OF WINE local selection of wines available for carry out | ASK FOR DETAILS

ACQUA PANNA OR SAN PELLEGRINO 0 cal | 8

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

* 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.



Children's Menu

12 and under

Starter

choice of one

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

CHICKEN TENDERS

crispy chicken
breast tenders 810 cal | 16

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough 1800 cal | 28

FILET MIGNON*

our leanest, most tender cut of beef 470 cal | 29

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1200 cal | 16

Dessert

choice of one

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 580 cal

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 580 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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Additional nutrition information is available upon request.

cal represents calories

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Gluten-Free Menu

Starters

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal
prepared without croutons

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

PETITE FILET MIGNON* 8 OZ 410 cal

MAIN FILET MIGNON* 11 OZ 490 cal

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal

SEASONAL FEATURED LOBSTER TAILS 750 cal

PRIME NEW YORK STRIP* 16 OZ 1180 cal

PRIME TOMAHAWK* 35 OZ 1700 cal

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal

DOUBLE BREAST OF CHICKEN 580 cal

Sides

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

CAULIFLOWER MASH cilantro oil 550 cal

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

ROASTED ASPARAGUS herb butter 260 cal

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

Desserts

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

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

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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** Item contains or may contain nuts.