

Prime Happy Hour

4-7 pm Nightly in Our Bar

Cocktails

ITALIAN FLIGHTPLAN | 9
gin, Italian vermouth, poblano syrup
and fresh herbs
340 cal

BLUEBERRY LEMON DROP | 8
vodka, fresh blueberries, lush
candied lemon, balanced with
fragrant ripe blueberry
260 cal

NOPALES MARGARITA | 11
a classic margarita with lime and
vintage tequila
250 cal

OLD FASHIONED | 8
bourbon, aromas of orange peel,
layered with sweet toasted vanilla
170 cal

HEMINGWAY V&T | 10
vodka, modern V&T with notes of
grapefruit and herbs
120 cal

Signature Bites

OYSTER ON THE HALF SHELL* | 1
CRISPY CASTELVETRANO OLIVES | 6
500 cal
FLEMING'S POTATO TOTS | 6
670 cal
SURF & TURF SLIDERS*
FILET MIGNON | LOBSTER | CRAB CAKE
TWO | 10
TRIO | 15
590-600 cal

Wines By The Glass

6 oz. 150 cal

CATENA | 11
Malbec Vista Flores Mendoza

CLOUD FALL | 8
Pinot Noir

DRUMHELLER | 8
Cabernet Sauvignon Columbia Valley


 JULIETTE | 7
Rosé Provence France

SEA SUN | 9
Chardonnay California

Beer

BLUE MOON SEASONAL | 5
150-180 cal

SWEET CHILI CALAMARI | 9
760 cal
THE PRIME BURGER* | 10
1330 cal
FILET MIGNON FLATBREAD* | 13
1030 cal
FILET MIGNON SANDWICH* | 19
1140 cal

 Handselected wines specifically for this Fleming's.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

*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

Bar La Carte

Sandwiches and burgers include a side of french fries (360 cal)

THE PRIME BURGER* | 15
prime beef, Wisconsin cheddar
cheese, peppered bacon 970 cal

CALIFORNIA BURGER* | 17
prime beef, tomato, arugula, bacon,
avocado, cheddar cheese, smoked
jalapeño aioli 1100 cal

MUSHROOM-FARRO BURGER | 15
housemade mushroom, chickpea
and farro veggie patty, goat
cheese, arugula, campari
tomatoes, fried onion rings 560 cal

FILET MIGNON SANDWICH* | 28
sliced filet mignon, caramelized
onions & mushrooms, creamy
horseradish sauce 780 cal

FLEMING'S POTATO TOTS | 9
smoked chili & jalapeño aioli
add pork belly +5
670-1160 cal

**SLICED FILET MIGNON & POTATO
WAFFLE*** | 32
sliced filet mignon, potato waffle,
demi glace, horseradish cream
sauce 670 cal

FILET MIGNON FLATBREAD* | 19
danish blue & monterey jack
cheeses, red onion confit 1030 cal

SHRIMP SCAMPI | 22
roasted tomatoes, white wine
butter, grilled herb sourdough
500 cal

GRILLED PORTOBELLO BURGER |
14
roasted red peppers, jalapeno aioli,
goat cheese, onion ring

Chef's Butcher Board

selection of charcuterie & artisan cheeses
960 cal | 25



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

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Beer Selections

BLUE MOON SEASONAL | 7
Denver, Colorado
150-180 cal

BLUE MOON BELGIAN WHITE | 7
Denver, Colorado
170 cal

CORONA EXTRA | 7
Mexico
150 cal

STELLA ARTOIS | 7
Belgium
150 cal

STELLA ARTOIS CIDRE | 7
Belgium (Gluten-Free)
170 cal

SIERRA NEVADA TORPEDO IPA | 7
Chico, California
240 cal

SAMUEL ADAMS BOSTON LAGER | 7
Boston, Massachusetts
170 cal

OMISSION PALE ALE | 7
Portland, Oregon (Gluten-Free)
170 cal

LAGUNITAS IPA | 7
Petaluma, California
190 cal

KONA BREWING CO.
BIG WAVE GOLDEN ALE | 7
Kailua Kona, Hawaii
150 cal

HEINEKEN | 7
Holland
140 cal

DUVEL STRONG GOLDEN ALE | 11
Belgium
220 cal

SLOOP JUICE BOMB IPA | 11
East Fishkill, NY
150-180 cal

GREY SAIL CAPTAIN'S DAUGHTER DIPA | 9
Westerly, RI
150-180 cal

CLOWN SHOES MANGO KOLSCH | 8
Ipswich, MA
150-180 cal

COLLECTIVE ARTS JAM UP THE MASH | 8
Ontario, Canada
150-180 cal

BEER"D WHISKERED WIT | 10
Stonington, CT
150-180 cal

ALVARIUM TANGERINE HAZE IPA | 12
New Britain, CT
150-180 cal



September Wine Dinner

Join us for a night of elegance in a glass with Grgich Hills Estate & Chef Headley Wilson. Enjoy six new, never before seen courses of Chef Headley's design paired with the expertly crafted wines from Grgich Hills.

September 27th | 6:30 PM | \$125 Per Guest

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Hand-Crafted Cocktails

ITALIAN FLIGHTPLAN | 14

Aviation American gin, Italian vermouth, poblano syrup and fresh herbs
340 cal

BLUEBERRY LEMON DROP | 13

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry
260 cal

CALIFORNIA COOLER | 14

Ketel One vodka fresh cucumber, poblano syrup & fresh mint
370 cal

MOONLIGHT MULE | 13

Wheatley vodka, lemon with aromas of ginger and rosemary
200 cal

MONTEREY ROSE SOUR | 13

Four Roses Single Barrel bourbon, honey syrup, finished with pinot noir
110 cal

HERITAGE MARKET | 13

Bacardi Ocho rum, sparkling rosé, fresh basil and just a little spice
180 cal

MONK'S CUP | 11

Pimm's No.1, alpine vermouth & a hint of exotic herbs
200 cal

NOPALES MARGARITA | 13

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime
250 cal

OLD FASHIONED | 14

Basil Hayden bourbon, aromas of orange peel, layered with sweet toasted vanilla
170 cal

ROYALE PAL | 14

Woodford Reserve Rye, Dolin Blanc & Aperol with a hint of strawberry
170 cal

HEMINGWAY V&T | 15

Absolut Elyx vodka, modern V&T with notes of grapefruit and herbs
120 cal

THE MANHATTAN | 15

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla and lush caramel
230 cal

War of the Rosé

6 oz. 150 cal

BELLE GLOS, Rosé Pinot Noir Blanc Sonoma County | 13

MIRAVAL BY JOLIE-PITT AND PERRIN, Rosé Côtes de Provence France | 17

GRUET, Sparkling Rosé New Mexico | 13

BY. OTT FROM DOMAINES OTT, Rosé Cotes de Provence France | 16

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