



Chef Headley's February Selections

Appetizers

TENDERLOIN DUMPLINGS | 19
Korean red dragon sauce

MOQUECA STEW | 14
Brazilian fish stew with plantains, bell peppers & potatoes

Salad

SEASONAL SALAD | 13
spicy walnuts, dried cranberries, goat cheese, diced apples, parsnip chips, creamy italian dressing

Small Plates

A5 JAPANESE WAGYU STRIP* | 18 per ounce
gold truffle butter, chimichurri salt, black garlic salt, merlot salt
*4 ounce minimum

BRAISED RABBIT* | 34
red wine braised, herb roasted fingerling potatoes

Entrées

BEEF WELLINGTON* | 75
truffle potato & mushroom deluxe, butter poached crab leg, bacon jam, lobster foam

PAN ROASTED BRANZINO | 45
shrimp & fennel risotto, charred tomato bisque, grapefruit relish

Starters

BURRATA WITH PROSCIUTTO | 16
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal

CHEF'S BUTCHER BOARD | 25
selection of charcuterie & artisan cheeses 1560 cal

OYSTERS ON THE HALF SHELL*
Half Dozen | 15 Dozen | 30
tequila lime pearls 250/500 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 | 70 Serves 4 - 6 | 140
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

CAESAR SALAD | 13
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

FRENCH ONION SOUP | 15
baked with gruyère & parmesan cheeses 510 cal

LOBSTER BISQUE | 16
north atlantic lobster, spiced sherry cream 530 cal

Chef Tasting Menu- \$100 per Guest

7 Course Tasting Menu featuring Chef Headley's Seasonal February Features.
Wine Pairings by our Wine Manager, Gina Vicalvi, available for an additional cost.

Wine Pairing \$40 per Guest -- Reserve Pairing \$80 per Guest
For pace purposes, entire table must select Chef Tasting Menu.
Minimum of two Guests. No Substitutions.

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 | **54**
490 cal

PETITE FILET MIGNON*
8 OZ | **47**
400 cal

PRIME NEW YORK STRIP*
16 OZ | **59**
1180 cal

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **52**
1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ | **60**
1360 cal

PRIME DRY-AGED RIBEYE*
16 OZ | **65**
1340 cal

BONE-IN FILET MIGNON*
14 OZ | **64**
480 cal

PRIME TOMAHAWK*
35 OZ | **91**
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* | 45
mushrooms, barbecue glaze 760 cal

MISO GLAZED CHILEAN SEA BASS* | 47
sautéed with sesame-orange spinach & arugula, pickled red
onion 850 cal

COLOSSAL COLD WATER KING CRAB LEGS | 87
with crab nectar 1000 cal

SEASONAL FEATURED LOBSTER TAILS | 57
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 | 12
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal

NORTH ATLANTIC LOBSTER MACARONI & CHEESE | 21
tender lobster, cavatappi, smoked cheddar, chipotle panko
breadcrumbs 1710 cal

CIPOLLINI ONIONS | 13
oven roasted, fresh thyme 300 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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