

HAND-CRAFTED COCKTAILS

THE MANHATTAN

Angel's Envy rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal | 20

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 160 cal | 18

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 250 cal | 18

ARTISANAL MARGARITA

Terroir driven Tequila Ocho Plata, Cointreau, fresh lime juice, finished with Tajín spiced rim & dried lime 220 cal | 18

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 150 cal | 17

CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 320 cal | 17

PINEAPPLE CASTAWAY

Escape to a sun-soaked paradise with Diplomático Planas rum, fresh mint, tropical pineapple & Fever-Tree Sparkling Lime Yuzu 150 cal | 18

SMALL BATCH SMASH

1792 Small Batch bourbon, softly muddled mint, touch of maple syrup & fresh-squeezed lemon juice 230 cal | 17

BERRY BASIL BLISS

Empress 1908 Elderflower Rose gin, aromatic basil, strawberry rose syrup, fresh lemon juice, topped with sparkling Mirabelle Brut Rosé by Schramsberg 220 cal | 17

THE PCH VESPER

Gray Whale gin, Hanson of Sonoma: Meyer Lemon vodka & Lillet Blanc with aromatic rose water, the perfect blend of elegance, adventure & a touch of sophistication 300 cal | 18

SALTED CARAMEL ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, Bailey's Irish Cream & freshly brewed espresso 290 cal | 17

ZERO-PROOF COCKTAILS

GOLDEN STATE OF MIND

Seedlip Grove 42, pineapple, turmeric syrup, topped with Fever-Tree Ginger Beer 90 cal | 13
make it a cocktail with Ketel One vodka | 17

GARDEN GIMLET

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 | 17

🍷 These wines are hand-selected by your local Wine Manager, Ethan Hendrix, and only found at your West Hartford Fleming's.

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

WINES

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

SPARKLING

🍷 CASTELLO BANFI, Rosa Regale Branchetto Red Piedmont Italy, 2021	16 / 64
GRUET, Brut Rosé New Mexico, NV	15 / 60
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11 / 44
🍷 SCHRAMSBERG, Mirabelle Brut Rosé California, NV	18 / 72
SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2021	25 / 100
🍷 TÖST, Non-Alcoholic Sparkling White Tea, NA	10 / 40

WHITE WINES & BLENDS

BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2022	15 / 60
BENVOLIO, Pinot Grigio Friuli DOC Italy, 2022	11 / 44
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022	16 / 64
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022	11 / 44
🍷 GRAND FOSSIL, Sancerre Loire Valley France, 2022	20 / 80
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2022	11 / 44
🍷 PEYRASSOL, Reserve des Templiers Rosé Provence France, 2023	17 / 68
🍷 TERRABIANCA, Vignot Moscato d'Asti DOCG Italy, 2023	12 / 48

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2022	15 / 60
DIATOM, Santa Barbara County, 2023	18 / 72
🍷 DOMAINE ALAIN PAUTRÉ, Chablis France, 2022	21 / 84
HESS COLLECTION, Napa Valley, 2022	16 / 64
ROMBAUER, Napa Valley Carneros, 2022	26 / 104
STONECAP ESTATE, Columbia Valley, 2023	11 / 44



SIGNATURE SMOKED OLD FASHIONED

23

Basil Hayden Toast bourbon, savory five-spice syrup & aromatic bitters complemented by rich oak smoke, poured tableside over signature ice

WINES

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal;
Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

PINOT NOIR

A TO Z WINEWORKS, Oregon, 2021	16 / 64
BALADE by BELLE GLOS, Arroyo Seco, 2022	21 / 84
BÖEN, Monterey, Sonoma & Santa Barbara County, 2022	16 / 64
CHERRY PIE, Tri-County, 2021	15 / 60
MAISON CHANZY, Les Fortunés Bourgogne Rouge France, 2022	20 / 80
SILVER GATE, California, 2020	12 / 48
WALT, La Brisa Sonoma Coast, 2021	23 / 92

RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California, 2022	25 / 100
CASTELLO DI VOLPAIA, Chianti Classico Italy, 2021	15 / 60
CATENA, Vista Flores Malbec Mendoza Argentina, 2021	16 / 64
CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast, 2021	24 / 96
COSENTINO, Cigar Old Vines Zinfandel Lodi, 2020	15 / 60
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2019	14 / 56
MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia, 2021	18 / 72
PESSIMIST by DAOU, Red Blend Paso Robles, 2022	15 / 60
TENUTA DI CAPEZZANA, DOCG Carmignano Tuscany Italy, 2019	21 / 84
TERRE SABAUDE, Barolo DOCG Piedmont Italy, 2019	28 / 112

MERLOT

EMMOLO, Napa Valley, 2021	24 / 96
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2020	23 / 92
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2020	12 / 48
SARICA CAII DE LA LETEA, Quintessence Reserva PGI Colinele Dobrogei Romania, Volumul II	17 / 68

CABERNET BLENDS

CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley, 2019	12 / 48
DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley, 2021	21 / 84
LEVIATHAN by ANDY ERICKSON, Red Blend California, 2021	19 / 76

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CABERNET SAUVIGNON

CAYMUS, Napa Valley, 2021	42 / 210
DAOU VINEYARDS, Paso Robles, 2022	18 / 72
ELLIE'S by HALL, Napa Valley, 2019	25 / 100
GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020	16 / 64
HONIG, Napa Valley, 2021	28 / 112
POST & BEAM by FAR NIENTE, Napa Valley, 2021	32 / 128
QUILT, Napa Valley, 2021	22 / 88
SCATTERED PEAKS, Napa Valley, 2021	19 / 76
TALL SAGE, Columbia Valley, 2021	10 / 40



A TO Z, PINOT NOIR OREGON

In 2002, A to Z Wineworks was started by Oregon wine industry veterans, who committed to offering the highest quality wines for great value while building a company that combines commerce with conscience. The winery lives its values becoming the **first winery in the U.S. to be certified as a B Corp.**

Twice honored as a Wine Spectator Top 100 Wine, the A to Z Oregon Pinot Noir has complexity and depth resulting from diverse sourcing across Western Oregon's dynamic cool-climate growing regions. With notes of black cherries, raspberries & ripe plum with a touch of spice & soft oak is the first complement to our **Filet Mignon with Crispy Maitake Mushrooms**. The wine's **bright acidity** and rich fruit flavors **enhance the earthy notes** in each dish.

16 Glass / 64 Bottle



As the seasons change, our menu does too. Our seasonal offerings are composed using the freshest ingredients, all harvested at their peak. Each dish features a deliciously diverse range of flavors that you may not see year around, so we highly encourage exploring them today.

FOR THE TABLE

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters
Serves 1-2 1100 cal | 90 Serves 4-6 2410 cal | 167

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce while supplies last

CRAB CAKES

roasted red pepper & lime butter sauce 700 cal | 29

**JAPANESE
A5 WAGYU STRIP***
Kagoshima Prefecture
Beef Marbling Score 10-12 A5+

served rare with a sizzling hot stone experience accompanied by miso glaze, grated horseradish and black lava salt.

Discover the ultimate in beef mastery with our A5 Wagyu Beef. Carefully selected for its abundant marbling, unmatched tenderness, and exceptional flavor, this beef is celebrated for its buttery texture and intense, mouthwatering taste. Indulge in a culinary treasure that redefines perfection, showcasing the pinnacle of premium, luxurious Japanese beef.

4oz 650 cal | 135

FRESH OYSTERS*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette
Half 180 cal | 26 Dozen 340 cal | 50

while supplies last

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal | 23

CRISPY MAITAKE MUSHROOM

lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 18

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 26

SIGNATURE ONION RINGS

panko-cruste, smoked jalapeño aioli 1320 cal | 16

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 19

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 300 cal | 24

SEARED PORK BELLY

pan-seared, creamy goat cheese grits, fig demi-glace 770 cal | 21

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 25

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 550 cal | 17

PICKLED NECTARINE & SMOKY CORN SALAD

fresh roasted corn, burrata, arugula, red onion, agave lime vinaigrette 490 cal | 17

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 16

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal | 16

LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 19

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 520 cal | 18

SEASONAL

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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.

USDA Prime CUTS

Only 2% of all beef earns the top-tier industry rating of USDA Prime. We're proud to be one of a select few in the nation to offer USDA Prime beef.

PRIME BONE-IN RIBEYE*

20 OZ 1470 cal | 71

PRIME DRY-AGED RIBEYE*

16 OZ 1130 cal | 73

PRIME TOMAHAWK*

35 OZ 1870 cal | 104

PRIME NEW YORK STRIP*

16 OZ 1000 cal | 66

CLASSIC CUTS

MAIN FILET MIGNON*

11 OZ 590 cal | 62

PETITE FILET MIGNON*

8 OZ 440 cal | 56

BONE-IN FILET MIGNON*

14 OZ 550 cal | 72

CERTIFIED ANGUS BEEF RIBEYE*

14 OZ 1010 cal | 61

All steaks served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal

ENHANCE YOUR STEAK EXPERIENCE

Complement any of our Prime or Classic Cuts with an indulgent topping or seafood pairing.

OVER THE TOP

DIABLO SHRIMP 520 cal | 20

CRISPY MAITAKE MUSHROOM 370 cal | 16

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal | 19

TRUFFLE-POACHED LOBSTER 560 cal | 23

SURF & TURF

STEAMED LOBSTER TAIL 180 cal | 33

ALASKAN GOLDEN KING CRAB LEGS 470 cal | 36

SEARED SCALLOPS 230 cal | 20

SEARED COLOSSAL SHRIMP 110 cal | 17

BEYOND STEAKS

SEARED SCALLOPS*

miso butter, shiitake, scallions, ginger salsa verde 600 cal | 47

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 580 cal | 48

MISO-GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange spinach & arugula, pickled red onion 730 cal | 53

NORTH ATLANTIC LOBSTER TAILS

with drawn butter 770 cal | 63

ALASKAN GOLDEN KING CRAB LEGS

with drawn butter 810 cal | 84

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 39

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1060 cal | 43

DOUBLE-THICK PORK RIB CHOP*

julienne of apples, jicama, creole-mustard glaze 720 cal | 44

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON 730 cal | 17

ROASTED ASPARAGUS 150 cal | 18

 PECORINO CREAMED CORN 670 cal | 17

CREAMED SPINACH 490 cal | 17

FLEMING'S POTATOES 930 cal | 18

BAKED POTATO PLAIN OR LOADED 500/910 cal | 16

SAUTÉED MUSHROOMS 340 cal | 17

MASHED POTATOES 620 cal | 17

NORTH ATLANTIC LOBSTER

MASHED POTATOES 870 cal | 27

CHIPOTLE CHEDDAR MAC & CHEESE 1260 cal | 17

NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1540 cal | 27

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