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 $\mid\!17$

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

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.

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

WINES -

SPARKLING

	OI ATTICLITY	
7	CASTELLO BANFI, Rosa Regale Branchetto Red Piedmont Italy, 2021	16 / 64
	GRUET, Brut Rosé New Mexico, NV	14 / 56
	MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11 / 44
	SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2019	25 / 100
	WHITE WINES & BLENDS	
	BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2021	15 / 60
	BENVOLIO, Pinot Grigio Fruili DOC Italy, 2021	10 / 40
Y	DOMAINE GIRARD, La Garenne Sancerre Loire Valley France, 2022	20/80
	DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022	16 / 64
	GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022	10 / 40
	LOOSEN BROS., Dr. L Riesling Mosel Germany, 2021	10 / 40
•	PEYRASSOL, Reserve des Templiers Rose Cotes de Provence Frai	17 / 68 nce, 2022
•	TERRABIANCA, Vignot Moscato d'Asti DOCG Italy, 2021	12 / 48
	CHARDONNAY	
	CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2021	14 / 56

	CHARDUNNAY	
	CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2021	14 / 56
	DIATOM, Santa Barbara County, 2021	18 / 72
1	DOMAINE OLIVIER MORIN, Chablis France, 2021	19 / 76
	HESS COLLECTION, Napa Valley, 2021	16 / 64
	ROMBAUER, Napa Valley Carneros, 2022	26 / 104
	SEA SUN, California, 2020	13 / 52
	STONECAP ESTATE, Columbia Valley, 2020	10 / 40



Take a relaxing mid-day pause between meetings or to catch up with friends with our Lunch Menu. Available Tuesday – Saturday at 11AM for dine in or carry out.

PINOT NOIR A TO Z WINEWORKS, Oregon, 2021 16 / 64 BALADE by BELLE GLOS, Arroyo Seco, 2021 21/84 BODEGA CHACRA, Barda Patagonia, 2022 19 / 76 15 / 60 Monterey, Sonoma & Santa Barbara County, 2021 CHERRY PIE, Tri-County, 2020 14 / 56 MAISON CHANZY, 20/80 Les Fortunés Bourgogne Rouge France, 2022 SILVER GATE, California, 2020 11 / 44 WALT, La Brisa Sonoma Coast, 2020 23 / 92 **RED WINES OF INTEREST** ABSTRACT by ORIN SWIFT, 24/96 Red Blend California, 2021 CASTELLO DI VOLPAIA, 15 / 60 Chianti Classico Italy, 2020 15 / 60 Vista Flores Malbec Mendoza Argentina, 2020 CAYMUS-SUISUN, 24/96 The Walking Fool Suisun Valley, North Coast, 2020 COSENTINO, 15 / 60 Cigar Old Vines Zinfandel Lodi, 2020 MARQUES DE CACERES, 14 / 56 Excellens Cuvée Especial Rioja Spain, 2019 MOLLYDOOKER, 18 / 72 The Boxer Shiraz McLaren Vale, Australia, 2020 PESSIMIST by DAOU, 15 / 60 Red Blend Paso Robles, 2020/21 TENUTA DI CAPEZZANA, 21/84 Villa di Capezzana DOCG Carmignano Tuscany Italy, 2019 TERRE SABAUDE, 28 / 112 Barolo DOCG Piedmont Italy, 2017 **MERLOT** EMMOLO, Napa Valley, 2020 24/96 LES CADRANS DE LASSÈGUE, 23 / 92 Saint-émilion Grand Cru France, 2020 MILBRANDT VINEYARDS, 12 / 48 Family Grown Columbia Valley, 2020 **CABERNET BLENDS** CHARLES & CHARLES, 12 / 48 Double Trouble Red Blend Columbia Valley, 2019 DECOY LIMITED by DUCKHORN, 21/84 Red Blend Alexander Valley, 2021 LEVIATHAN by ANDY ERICKSON, 19 / 76

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Red Blend California, 2020

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CABERNET SAUVIGNON

•	CAYMUS, Napa Valley, 20211L	42 / 210
	DAOU VINEYARDS, Paso Robles, 2021	18 / 72
	ELLIE'S by HALL, Napa Valley, 2018	25 / 100
	GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2021	16 / 64
•	HONIG, Napa Valley, 2019	28 / 112
	JOSH CELLARS, Craftsman Collection California, 2020	13 / 52
	POST & BEAM by FAR NIENTE, Napa Valley, 2021	32 / 128
	QUILT, Napa Valley, 2021	21/84
	SCATTERED PEAKS, Napa Valley, 2020	19 / 76
	TALL SAGE, Columbia Valley, 2019	9/36



QUILT, CABERNET SAUVIGNON

Winemaker, Joe Wagner, crafts Quilt Cabernet Sauvignon, to represent a patchwork of prime Napa Valley vineyards to create the perfect cuvee the way his family has crafted wine for the past five generations. Vineyards range from the valley floor to add richness, while well-drained vineyards found in the slopes of mountainous areas add structure & complexity.

Quilt Cabernet opens with aromas of dark plum & ripe blackberry & flavors of cocoa nibs. This cabernet is elegant on the palate with notes of boysenberry jam & the sweet spice of clove provide soft, supple structure to stand up to our hand-cut steaks.

This cabernet is the perfect complement to our **Diablo Shrimp topped Main Filet Mignon**. The fruit forward structure of the wine cuts through the richness of the creamy sauce accompanying our colossal shrimp for a spiced twist on a classic Surf & Turf.

21 Glass / 84 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.

RAW & CHILLED

CHILLED SHELLFISH TOWER* north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters
Serves 1-2 1090 cal | 88
Serves 4-6 2400 cal | 165

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce while supplies last FRESH OYSTERS* harvested by hand, flown in daily, freshly shucked and served with house-made mignonette Half 180 cal | 25 Dozen 340 cal | 49

while supplies last

AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 26

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 290 cal | 24

STARTERS -

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 850 cal | 22

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 18

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 1320 cal | 15

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 770 cal | 20

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal|24

CRAB CAKES roasted red pepper & lime butter sauce 700 cal | 28

CRISPY MAITAKE MUSHROOM lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 17

MARKET SALADS

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 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

✓ PEAR & BLUE CHEESE SALAD** bitter greens, crunchy walnuts, dried cranberry and agave lime vinaigrette 420 cal | 15

CLASSIC SOUPS

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 | 69

PRIME DRY-AGED

RIBEYE* 16 OZ 1130 cal | 71

PRIME TOMAHAWK*

35 OZ 1870 cal | 101

PRIME NEW YORK

STRIP*

16 OZ 1000 cal | 64

CLASSIC CUTS

MAIN FILET MIGNON* 11 OZ 590 cal | 60 PETITE FILET MIGNON* 8 OZ 440 cal | 54 BONE-IN FILET MIGNON* 14 OZ 550 cal | 69 CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal | 58

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 | 19

CRISPY MAITAKE MUSHROOM 370 cal | 15

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal | 18

TRUFFLE-POACHED LOBSTER 560 cal | 22

DEMOND OFFINA

SURF & TURF

STEAMED LOBSTER TAIL 180 cal | 32

ALASKAN GOLDEN KING CRAB LEGS 470 cal | 35

SEARED SCALLOPS 230 cal | 19

SEARED COLOSSAL SHRIMP 110 cal | 16

BEYOND STEAKS -

SEARED SCALLOPS* miso butter, shiitake, scallions, ginger salsa verde 600 cal | 46

BARBECUE SALMON FILLET* mushrooms, barbecue glaze 580 cal | 48

MISO-GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal | 52

NORTH ATLANTIC LOBSTER TAILS with drawn butter 770 cal | 62

ALASKAN GOLDEN KING CRAB LEGS with drawn butter 810 cal | 83

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 | 42

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze 720 cal | 43

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON 730 cal | 16

ROASTED ASPARAGUS 150 cal | 17

JAPRICOT & THYME GREEN BEANS 200 cal | 15

CREAMED SPINACH 490 cal | 16

FLEMING'S POTATOES 930 cal | 18

BAKED POTATO PLAIN OR LOADED 500/910 cal | 15

SAUTÉED MUSHROOMS 340 cal | 16

MASHED POTATOES 620 cal | 16

NORTH ATLANTIC LOBSTER
MASHED POTATOES 870 call 26

CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal | 16

NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR

MAC & CHEESE 1860 cal | 26

SEASONAL

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