

HAND - CRAFTED COCKTAILS 16

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal

OLD FASHIONED

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

BLUEBERRY LEMON DROP

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

NOPALES MARGARITA

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

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 110 cal

TIKI MULE

Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters 190 cal

CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal

ITALIAN FLIGHTPLAN

Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves 240 cal

BERRY PATCH PAL

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 170 cal

FONSECA SOUR

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 110 cal

IBERIAN HERITAGE

Bacardi Ocho rum, ruby port, touch of bitters 180 cal

SICILIAN CUP

Pimm's No. 1 with Amaro Averna, fresh lemon & herbs 280 cal

WINES BY THE *Glass*

SPARKLING

GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11
SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2019	25

WHITE WINES & BLENDS

BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2021	15
BENVOLIO, Pinot Grigio Friuli DOC Italy, 2020	10
DECOY BY DUCKHORN, Sauvignon Blanc California, 2021	14
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2021	10
🍷 JUSTIN, Sauvignon Blanc Central Coast, 2021	15
🍷 LA PERLINA, Moscato Veneto Italy, NV	14
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2021	10
PONZI VINEYARDS, Pinot Gris Willamette Valley, 2021	13

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2018	14
HESS COLLECTION, Napa Valley, 2019	16
ROMBAUER, Napa Valley Carneros, 2021	26
SEA SUN, California, 2021	13
STONECAP ESTATE, Columbia Valley, 2020	10

PINOT NOIR

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara, 2021	21
BENTON LANE, Willamette Valley, 2020	16
BOEN, Santa Barbara Monterey & Sonoma County, 2020	15
EOS, California, 2019	11
🍷 PATZ & HALL, Sonoma Coast, 2018	32
WALT, La Brisa Sonoma Coast, 2019	23
🍷 WILLAMETTE VALLEY, Willamette Valley, 2020	22
🍷 These wines are hand-selected by your local Wine Manager, Kelsey Hernandez, and only found at your Tampa Fleming's.	

Social HOUR



Join us at the bar for \$9 hand-crafted cocktails and shareable bar bites starting at \$13, Sunday through Thursday, 4PM - 6PM.

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 BY THE *Glass*

RED WINES OF INTEREST

ABSTRACT BY ORIN SWIFT, 24
Red Blend California, 2020

🍷 BRANCAIA TRE, Super Tuscan Tuscany, 2019 19

CASTELLO DI VOLPAIA, Chianti Classico Italy, 2020 15

CATENA, 15
Vista Flores Malbec Mendoza Argentina, 2019

CAYMUS SUISUN, 24
The Walking Fool Suisun Valley, North Coast, 2021

FOUR VINES, The Biker Zinfandel Paso Robles, 2019 15

MARQUES DE CACERES, 14
Excellens Cuvée Especial Rioja Spain, 2018

MOLLYDOOKER, 18
The Boxer Shiraz McLaren Vale, 2020

PESSIMIST BY DAOU, Red Blend Paso Robles, 2021 15

MERLOT

DUCKHORN VINEYARDS, Napa Valley, 2020 24

EMMOLO, Napa Valley, 2019 24

LES CADRANS DE LASSÈGUE, 18
Saint-émilion Grand Cru France, 2019

MILBRANDT VINEYARDS, 12
Family Grown Columbia Valley, 2019

CABERNET BLENDS

CHARLES & CHARLES, 12
Post No. 35 Columbia Valley, 2018

MAD HATTER, Bordeaux Blend Napa Valley, 2019 28

PARADUXX BY DUCKHORN, 21
Proprietary Red Napa Valley, 2019

CABERNET SAUVIGNON

BELLA UNION BY FAR NIENTE, Napa Valley, 2018 32

🍷 CAYMUS, Napa Valley, 2020 36

DAOU VINEYARDS, Paso Robles, 2021 18

🍷 DUCKHORN, Napa Valley, 2019 32

ELLIE'S BY HALL, Napa Valley, 2017 25

🍷 FAUST, Napa Valley, 2019 35

FPS BY B.R. COHN, California, 2017 15

HONIG, Napa Valley, 2019 28

JOSH CELLARS, 13
Craftsman Collection California, 2019

QUILT, Napa Valley, 2019 21

TALL SAGE, Columbia Valley, 2019 9

🍷 These wines are hand-selected by your local Wine Manager, Kelsey Hernandez, and only found at your Tampa Fleming's.



UNCORKED HALL OF FAME

Kathryn and Craig Hall have created an unrivaled destination in Napa Valley, where winemaking excellence and innovation meet contemporary design. Tonight we present to you some of the shining stars of their portfolio. See, sniff, swirl, sip and savor through all four wines with our **Uncorked Wine Experience**.

WALT, Chardonnay

Creamy richness and a bright acidity that enhances the citrus notes

WALT, Pinot Noir La Brisa

Bold flavors of strawberry, cherry and clove with a rich texture

BACA, Zinfandel Tug O' War

Darker fruit profile on the palate with bright, juicy acidity that leads to a finessed charred oak finish

ELLIE'S BY HALL, Cabernet Sauvignon

Layered with darker flavors of black olives, cassis and cocoa and a balanced tannin

\$28 with dinner entrée purchase

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.

STARTERS

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 920 cal | 20

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger
350 cal | 24

SHRIMP COCKTAIL

horseradish cocktail sauce 300 cal | 22

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto,
wild arugula, toasted garlic crostini 760 cal | 16

SEARED PORK BELLY

pan-seared, creamy goat cheese grits, fig demi-glace
700 cal | 18

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole
mustard sauce, shredded egg & red onion 940 cal | 21

CRAB CAKES

roasted red pepper & lime butter sauce 730 cal | 24

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail,
north atlantic lobster tails, claws, and knuckle

Serves 1-2 1080 cal | 65

Serves 4-6 1870 cal | 125

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON

flash-fried, bacon vinaigrette, diced bacon 800 cal | 14

ROASTED ASPARAGUS

herb butter 260 cal | 15

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 610 cal | 13

CAULIFLOWER MASH

cilantro oil 550 cal | 14

CREAMED SPINACH

blended with parmesan, cream, spices 870 cal | 13

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar &
monterey jack cheese blend, leeks, jalapeño 1040 cal | 16

BAKED POTATO PLAIN OR LOADED

cheddar, sour cream, bacon, butter, scallions
370/760 cal | 12

MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal | 13
add lobster 820 cal | +10

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar,
chipotle panko breadcrumbs 1270 cal | 13
add lobster 1520 cal | +10

SAUTÉED MUSHROOMS

button, shiitake & portobello mushrooms, fresh garlic
550 cal | 13

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD

bacon, campari tomatoes, red onion,
danish blue cheese crumbles, blue
cheese dressing, balsamic glaze 540 cal | 15

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red
onion, lemon balsamic vinaigrette 330 cal | 14

CAESAR SALAD

romaine, parmesan, fried
capers, crispy prosciutto 250 cal | 14

LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 17

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 530 cal | 16

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.

WHY OUR MIDDLE NAME IS

Prime

We haven't just mastered the art and science of crafting an exceptional steak—we set the standard. We use USDA Prime cattle, which is the highest grade of all beef in the U.S., sourced from family-run farms across the Midwest by trusted partners, a signature salt & pepper seasoning and a state-of-the-art 1600-degree broiler that locks in all of the umami flavor you love.

BEYOND STEAKS

BARBECUE SCOTTISH SALMON FILLET*

mushrooms, barbecue glaze 810 cal | 47

MISO GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange
spinach & arugula, pickled red onion 850 cal | 49

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine,
mushroom, leek & thyme sauce 580 cal | 39

SEASONAL FEATURED LOBSTER TAILS

with drawn butter 750 cal | 60

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri
& farro, asparagus and pickled onions
with mushroom demi-glaze 1060 cal | 40

DESSERTS

NEW YORK CHEESECAKE 1100 cal | 15

CARROT CAKE 1260 cal | 14

CRÈME BRÛLÉE 820 cal | 14

FRESH FRUIT & CHANTILLY CREAM** 220 cal | 14

KEY LIME PIE 740 cal | 14

CHOCOLATE GOOEY BUTTER CAKE 780 cal | 13

CHOCOLATE LAVA CAKE** 1340 cal | 17

Interested In
PRIVATE EVENTS, GIFT CARDS
or our LOYALTY PROGRAM?

Ask your server for details or visit
FlemingsSteakhouse.com

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 | 57

PETITE FILET MIGNON* 8 OZ 410 cal | 51

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 55

USDA PRIME NEW YORK STRIP* 16 OZ 1180 cal | 61

Specialty Cuts

USDA PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 68

USDA PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 65

USDA PRIME TOMAHAWK* 35 OZ 1700 cal | 98

Over the Top

DIABLO SHRIMP

spicy barbecue butter sauce 620 cal | 16

SEARED PORK BELLY

fig demi-glaze 280 cal | 17

JUMBO LUMP CRAB MEAT

oscar style with béarnaise sauce 290 cal | 15

TRUFFLE-POACHED LOBSTER*

béarnaise sauce & caviar 460 cal | 19

CREATE YOUR OWN

Surf and Turf

add a lobster tail to any of our signature steaks
375 cal | 30

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.