## 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, Kelsey Hernandez, and only found at your Tampa 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**

GRUET, Brut Rosé New Mexico, NV	14 / 56
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11 / 44
SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2020	25 / 100

## WHITE WINES & BLENDS

	WHITE WINES & DLEINDS	
	BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2022	15 / 60
	BENVOLIO, Pinot Grigio Fruili DOC Italy, 2022	10 / 40
	DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022	16 / 64
	GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022	10 / 40
	HONIG, Sauvignon Blanc Napa Valley, 2023	15 / 60
1	HUBERT BROCHARD, Sancerre Loire Valley, 2022	22 / 88
•	LA PERLINA, Moscato Veneto Italy, NV	14 / 50
	LOOSEN BROS., Dr. L Riesling Mosel Germany, 2022	10 / 40

#### CHARDONNAY

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



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

#### PINOT NOIR A TO Z WINEWORKS, Oregon, 2021 16 / 64 BALADE by BELLE GLOS, Arroyo Seco, 2022 21/84 15 / 60 Monterey, Sonoma & Santa Barbara County, 2021 CHERRY PIE, Tri-County, 2021 14 / 56 SILVER GATE, California, 2021 11 / 44 WALT, La Brisa Sonoma Coast, 2021 23 / 92 WILLAMETTE VALLEY, 22/88 Willamette Valley, 2022 **RED WINES OF INTEREST** ABSTRACT by ORIN SWIFT, 24/96 Red Blend California, 2022 BRANCAIA TRE, Super Tuscan Tuscany, 2021 19 / 76 CASTELLO DI VOLPAIA, 15 / 60 Chianti Classico Italy, 2021 15 / 60 Vista Flores Malbec Mendoza Argentina, 2021 CAYMUS-SUISUN, 24/96 The Walking Fool Suisun Valley, North Coast, 2021 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, 2021 PESSIMIST by DAOU, 15 / 60 Red Blend Paso Robles, 2021 THACHER, Red Blend Paso Robles, 2019 30 / 120 **MERLOT** EMMOLO, Napa Valley, 2021 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 CHATEAU LA VERRIERE, 18 / 72 Bordeaux Blend France, 2020 DECOY LIMITED by DUCKHORN, 21/84 Red Blend Alexander Valley, 2021 PENFOLDS BIN 389. 25 / 100 Cabernet Blend Australia, 2020

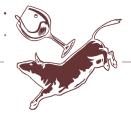
These wines are hand-selected by your local Wine Manager, Kelsey Hernandez, and only found at your Tampa Fleming's.

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.

#### CABERNET SAUVIGNON

	DAOU VINEYARDS, Paso Robles, 2021	18 / 72
	ELLIE'S by HALL, Napa Valley, 2019	25 / 100
)	FAUST, Napa Valley, 2021	35 / 140
	GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020	16 / 64
	JOSH CELLARS, Craftsman Collection California, 2021	13 / 52
	POST & BEAM by FAR NIENTE, Napa Valley, 2021	32 / 128
	QUILT, Napa Valley, 2021	21/84
	SCATTERED PEAKS, Napa Valley, 2021	19 / 76
	TALL SAGE, Columbia Valley, 2021	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.

## FOR THE TABLE

#### CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters Serves 1-2 1090 cal | 83 Serves 4-6 2400 cal | 155

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 | 28

## 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 320 | 130

#### 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

#### SWEET CHILI CALAMARI

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

## CRISPY MAITAKE MUSHROOM

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

#### **AHI TUNA POKE STACK\***

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

## SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 15

## **BURRATA WITH PROSCIUTTO**

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

## COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 290 cal | 24

#### 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 | 23

## MARKET SALADS & CLASSIC SOUPS

#### 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

#### LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 19

## FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 520 cal | 18

## **⊮** SEASONAL

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.

\*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 | 68 **RIBEYE\***16 OZ 1130 cal | 70

 PRIME DRY-AGED
 PRIME

 RIBEYE\*
 TOMAHAWK\*

 16 OZ 1130 cal | 70
 35 OZ 1870 cal | 100

PRIME NEW YORK STRIP\*

16 OZ 1000 cal | 63

CLASSIC CUTS

MAIN FILET MIGNON\* 11 OZ 590 cal | 59 PETITE FILET MIGNON\* 8 OZ 440 cal | 53 BONE-IN FILET MIGNON\* 14 OZ 550 cal | 69

CERTIFIED ANGUS BEEF RIBEYE\* 14 OZ 1010 cal | 57

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 | 18

CRISPY MAITAKE MUSHROOM 370 cal | 14

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal | 17

TRUFFLE-POACHED LOBSTER 560 cal | 21

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 call 16

ROASTED ASPARAGUS 150 cal | 17

#APRICOT & THYME GREEN BEANS 200 call 15

CREAMED SPINACH 490 cal | 15

FLEMING'S POTATOES 930 call 17

BAKED POTATO PLAIN OR LOADED 500/910 cal | 14

SAUTÉED MUSHROOMS 340 cal | 15

MASHED POTATOES 620 cal | 15

NORTH ATLANTIC LOBSTER
MASHED POTATOES 870 call 25

CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal | 15

NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC

& CHEESE 1860 cal | 25

SEASONAL محط

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.

\*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.