

**Chef Daryl's May Selections****Appetizers**

- OYSTER ROCKEFELLER\* | 19**  
creamy spinach, anise, parmesan, seasoned bacon
- SEASAME CRUSTED AHI TUNA\* | 19**  
arugula, pickled ginger wasabi, soy ginger sauce

**Salad**

- BEET SALAD\* | 12**  
spring mix, red onion, campari tomato, goat cheese, honey lime vinaigrette

**Entrées**

- NEW ZEALAND LAMB CHOPS\* | 45**  
three double-boned chops
- NEW BEDFORD SEA SCALLOPS\* | 42**  
mushroom risotto, tomato mint jam
- WAGYU NEW YORK STRIP\* | 72**  
14 OZ, intense marbling

**Sides**

- THAI GREEN BEANS | 10**    **LOBSTER MUSHROOM RISOTTO\* | 19**

**Starters**

- BURRATA WITH PROSCIUTTO | 15**  
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal
- BEEF CARPACCIO\* | 19**  
caper-creole mustard sauce & red onion 950 cal
- SEARED PORK BELLY | 15**  
pan seared, creamy goat cheese grits, fig demi glace 760 cal
- CRAB CAKES | 21**  
roasted red pepper & lime butter sauce 730 cal
- SWEET CHILI CALAMARI | 17**  
lightly breaded, tossed with sweet chili sauce 770 cal
- AHI TUNA POKE\* | 21**  
avocado, cucumber, caviar, lavash crackers, soy ginger

**CHILLED SEAFOOD TOWER\***

- Serves 1 - 2 | **60**    Serves 4 - 6 | **120**  
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1210/2000 cal

**On Ice**

- SHRIMP COCKTAIL | 21**  
horseradish cocktail sauce 300 cal

**Market Salads & Classic Soups**

- SEASONAL CHOPPED SALAD | 12**  
walnuts, tomatoes, cucumber, fennel, strawberries, parmesan, honey-lime vinaigrette
- FLEMING'S SALAD | 12**  
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette
- WEDGE SALAD | 13**  
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze
- CAESAR SALAD | 12**  
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal
- FRENCH ONION SOUP | 14**  
baked with gruyère & parmesan cheeses 510 cal
- LOBSTER BISQUE | 15**  
north atlantic lobster, spiced sherry cream 530 cal

**The Sunday Table**

Every Sunday, enjoy a 3-course menu with choice of Caesar or Chopped Salad, Slow-Roasted Beef Tenderloin with cabernet demi-glace and Yukon gold mashed potatoes for your entrée, and choice of Crème Brulee, Carrot Cake or Key Lime Pie for dessert.

**\$45 per Guest**

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 | **52**  
490 cal

**PETITE FILET MIGNON\***  
8 OZ | **45**  
400 cal

**PRIME NEW YORK STRIP\***  
16 OZ | **57**  
1180 cal

**CERTIFIED ANGUS BEEF RIBEYE\***  
14 OZ | **50**  
1150 cal

### Specialty Cuts

**PRIME BONE-IN RIBEYE\***  
20 OZ | **58**  
1360 cal

**PRIME DRY-AGED RIBEYE\***  
16 OZ | **63**  
1340 cal

**BONE-IN FILET MIGNON\***  
14 OZ | **62**  
480 cal

**PRIME TOMAHAWK\***  
35 OZ | **89**  
1700 cal

### Over the Top

**DIABLO SHRIMP | 13**  
baked with a spicy  
barbeque butter sauce  
640 cal

**JUMBO LUMP CRABMEAT | 12**  
oscar style with béarnaise sauce  
320 cal

**TRUFFLE-POACHED LOBSTER\* | 17**  
with béarnaise sauce & caviar  
600 cal

## Entrées

**PORK TOMAHAWK\* | 44**  
choice of signature butter 1360 cal

**DOUBLE BREAST OF CHICKEN | 38**  
all-natural, roasted, white wine, mushroom, leek & thyme  
sauce 580 cal

**BARBECUE SCOTTISH SALMON FILLET\* | 44**  
mushrooms, barbecue glaze 760 cal

**MISO GLAZED CHILEAN SEA BASS\* | 46**  
sautéed with sesame-orange spinach & arugula, pickled red  
onion 850 cal

**COLOSSAL COLD WATER KING CRAB LEGS | 86**  
with crab nectar 1000 cal

**SEASONAL FEATURED LOBSTER TAILS | 56**  
with drawn butter 850 cal

## Sides

**FLEMING'S POTATOES | 12**  
potatoes au gratin, creamy cheddar & monterey jack cheese  
blend, leek, jalapeño 1060 cal

**BAKED POTATO PLAIN OR LOADED | 11**  
cheddar, sour cream, bacon, butter, scallions 380/730 cal

**MASHED POTATOES | 11**  
butter, kosher salt, cracked black pepper

**SIGNATURE ONION RINGS | 10**  
panko-crusted, smoked jalapeño aioli 610 cal

**CHIPOTLE CHEDDAR MACARONI & CHEESE | 11**  
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal

**NORTH ATLANTIC LOBSTER MACARONI & CHEESE | 20**  
tender lobster, cavatappi, smoked cheddar, chipotle panko  
breadcrumbs 1710 cal

**SAUTÉED MUSHROOMS | 12**  
button, shiitake & portobello mushrooms, fresh garlic 580 cal

**CREAMED SPINACH | 11**  
blended with parmesan, cream, spices 860 cal

**CRISPY BRUSSELS SPROUTS & BACON | 13**  
flash-fried, bacon vinaigrette, diced bacon 770 cal

**FRESH ROASTED ASPARAGUS | 13**  
herb butter

**ROASTED RAINBOW CARROTS | 11**  
garlic herb butter, sweet & spicy walnuts 280 cal

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

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