



Fleming's Carry Out Dinner Menu

Starters

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 16
CRAB CAKES roasted red pepper & lime butter sauce 700 cal | 24

Burgers and Sandwiches

Includes a side of french fries & ketchup

THE PRIME BURGER* our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1370 cal | 14
CALIFORNIA BURGER* our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1460 cal | 16
CRISPY CHICKPEA & EGGPLANT BURGER housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1110 cal | 13
FILET MIGNON SANDWICH* thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1800 cal | 27

Market Salads

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 300 cal | 14
WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal | 15
STRAWBERRY FENNEL SALAD** arugula, toasted pine nuts, Parmigiano Reggiano, agave lime vinaigrette 250 cal | 14
CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 300 cal | 14

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 590 cal | 57
PETITE FILET MIGNON* 8 OZ 440 cal | 51
PRIME NEW YORK STRIP* 16 OZ 1000 cal | 61
CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal | 55

Specialty Cuts

PRIME BONE-IN RIBEYE* 20 OZ 1470 cal | 65
PRIME TOMAHAWK* 35 OZ removed from the bone and packaged separately 1870 cal | 98
PRIME DRY-AGED RIBEYE* 16 OZ 1130 cal | 68

Entrées

SEARED SCALLOPS* miso butter, shitake, scallions, ginger salsa verde 610 cal | 44
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 39
BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 580 cal | 47
MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal | 49
SEASONAL FEATURED LOBSTER TAILS with drawn butter 770 cal | 60
BACON-WRAPPED FILET MEDALLIONS* 8 OZ, peppercorn sauce 520 cal | 34
CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted walnuts, avocado 790 cal | 14
CHICKPEA & EGGPLANT CROQUETTE housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 515 cal | 33

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal | 16
CHILI GARLIC GREEN BEANS** chili garlic macadamia oil 350 cal | 13
CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1580 cal | 13 add lobster 1860 cal | +10
CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 730 cal | 14
ROASTED ASPARAGUS herb butter 150 cal | 15
CREAMED SPINACH blended with parmesan, cream, spices 490 cal | 13
MASHED POTATOES butter, kosher salt, cracked black pepper 500 cal | 13 add lobster 910 cal | +10
SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 510 cal | 13

Desserts

NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 1100 cal | 15
CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 14
SIGNATURE OLIVE OIL CAKE orange-infused with strawberry wine sauce, balsamic seasonal berries & fresh mint 990 cal | 12
CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 13
FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & housemade tuille 220 cal | 14

Bottles of Wine & Water

BOTTLE OF WINE local selection of wines available for carry out | ASK FOR DETAILS
ACQUA PANNA OR SAN PELLEGRINO 0 cal | 8

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.