



Starters

CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1080 cal | 70 Serves 4-6 1870 cal | 140

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 15

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 20

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 21

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 16

CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 22

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 18

AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 22

Market Salads & Classic Soups

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 12

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 13

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 12

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal | 14

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 15

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 | 54

PETITE FILET MIGNON* 8 OZ 410 cal | 47

PRIME NEW YORK STRIP* 16 OZ 1180 cal | 59

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 52

Specialty Cuts

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 61

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 65

PRIME TOMAHAWK* 35 OZ 1700 cal | 93

Over The Top

SEARED PORK BELLY
fig demi-glace 280 cal | 13

DIABLO SHRIMP
spicy barbecue butter sauce 620 cal | 14

JUMBO LUMP CRAB MEAT
oscar style with béarnaise sauce 290 cal | 13

TRUFFLE-POACHED LOBSTER*
béarnaise sauce & caviar 460 cal | 18



Beyond Steaks

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal | 45

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 47

CHICKPEA & EGGPLANT CROQUETTE** housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 32

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 57

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 14

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal | 12

CAULIFLOWER MASH cilantro oil 550 cal | 13

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 610 cal | 12

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 12 add lobster 920 cal | +9

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

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 12

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 13

ROASTED ASPARAGUS herb butter 260 cal | 14

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 13 add lobster 1520 cal | +9

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.

Seasonal Prix Fixe Menus

Hess Wine Dinner

\$90 per Guest | Includes four courses & wine pairings

Amuse Booze

HESS, Sauvignon Blanc Shirtail Ranches North Coast

1st Course

ROASTED GOLDEN BEET SALAD**
pistachio-cruste goat cheese, arugula, orange
supremes, pistachio butter, pickled onions, lemon
balsamic vinaigrette & balsamic glaze
paired with

HESS COLLECTION, Chardonnay Napa Valley

2nd Course

PATAGONIAN BAY SCALLOPS À LA MEUNIÈRE
cauliflower mash & crispy prosciutto dust
paired with

LION TAMER, Red Blend Napa Valley

3rd Course *choice of*

PETITE FILET MIGNON & COLBERT SAUCE*
8oz paired with brown sugar-glazed heirloom rainbow
carrots

- or -

CHILEAN SEA BASS & MUSHROOM TARRAGON SAUCE*
7oz paired with brown sugar-glazed heirloom rainbow
carrots

paired with

HESS, Cabernet Sauvignon Allomi Napa Valley

4th Course

STRAWBERRY PANZANELLA
strawberry red wine sauce, fresh mint, macerated
strawberries & housemade chantilly cream

Tomahawk Tuesday

Our Prime Tomahawk three-course menu Two Guests, \$135

Starter *choose two*

FLEMING'S SALAD**
WEDGE SALAD
CAESAR SALAD

Entrée

35 OZ PRIME TOMAHAWK* TO SHARE 1700 cal
served with a choice of our signature butters: béarnaise
160 cal, smoked chili 160 cal, herbed horseradish 130 cal

Sides To Share *choose two*

FLEMING'S POTATOES
ROASTED ASPARAGUS
BAKED POTATO PLAIN OR LOADED
SIGNATURE ONION RINGS
CAULIFLOWER MASH
CREAMED SPINACH
SAUTÉED MUSHROOMS
CRISPY BRUSSELS SPROUTS & BACON
CHIPOTLE CHEDDAR MAC & CHEESE add lobster | +9
MASHED POTATOES add lobster | +9

Dessert *choose two*

CHOCOLATE GOOEY BUTTER CAKE
NEW YORK CHEESECAKE
CARROT CAKE
CHOCOLATE LAVA CAKE**
CRÈME BRÛLÉE
FRESH FRUIT & CHANTILLY CREAM**
KEY LIME PIE

Tomahawk Tuesday Menu is only available on Tuesdays

Desserts & Coffee Service

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with
premium vanilla ice cream & chopped pistachios 1340 cal | 15

NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 960 cal | 14

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 13

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 13

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 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 & pistachio tuille 220 cal | 13

FRESHLY BREWED COFFEE 0 cal | 4

ESPRESSO 15 cal | 6

CAPPUCCINO 80 cal | 6

We Look Forward To Seeing You Again Soon

Reserve Father's Day With Us

Make this Father's Day as legendary as
he is with our 3-course Surf & Turf
menus. Choose Prime Bone-In Ribeye
& Lobster or Filet with Crab-Stuffed
Shrimp or Lobster Tail Scampi.
Available June 17-21.

Open early Saturday, June 19 and
Sunday, June 20.

Ask your server to reserve.

Enter to Win a Private Dinner Event

Join our email list to earn rewards and be the first to know about
exclusive offers, new menu selections, wine dinner experiences
and so much more.

Scan the QR code below to sign up and be entered to win one of the
below prizes.

Grand Prize: A private dinner event for 10 of your
closest friends and family members

First Prize: Dinner for two in our main dining room



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Hand-Crafted Cocktails

BLUEBERRY LEMON DROP | 13

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

SOCAL V&T | 15

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

TIKI MULE | 13

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

CALIFORNIA JAM JAR | 14

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

ITALIAN FLIGHTPLAN | 14

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

NOPALES MARGARITA | 13

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

OLD FASHIONED | 14

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

BERRY PATCH PAL | 14

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

FONSECA SOUR | 13

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

THE MANHATTAN | 15

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

IBERIAN HERITAGE | 13

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

SICILIAN CUP | 11

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

Earth, Wine & Fire Wine Dinner Event

Join us on June 25, for a new wine dinner event, featuring two dueling 4-course culinary experiences paired with a decadent selection of 4 wines from the Wagner Family Portfolio.

Choose between our plant-forward Earth Menu or our land & sea Fire Menu, both designed to mirror each other's presentation and flavor profiles. Ask your server to reserve.

Earth Menu \$70 per Guest.
Fire Menu \$90 per Guest.

Wine Selections

These wines (🍷) are hand-selected by your local Wine Manager, Alexander Siriani and only found at your Brickell Fleming's

Ask about our secret stash

Sparkling

DOM PÉRIGNON, Brut Champagne France, 2010	275
GRUET, Brut Rosé New Mexico, NV	13 / 52
🍷 LAURENT PERRIER, Cuvée Rosé Champagne France, NV	170
🍷 LOUIS ROEDERER, Brut Cristal Reims France, 2012	500
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	10 / 40
MOËT & CHANDON, Brut Imperial Champagne France, NV	130
🍷 PERRIER-JOUËT, Belle Epoque Epernay France, 2011	300
SCHRAMBERG, Brut Blanc De Blancs North Coast, 2017	23 / 92
🍷 TAITTINGER, Comtes Champagne La Francaise France, 2007	300
🍷 TAITTINGER, La Francaise Brut NV France	24 / 96

White Wines & Blends

BENVOLIO, Pinot Grigio Friuli DOC Italy, 2019	9 / 36
CAPTÛRE, Sauvignon Blanc Sonoma County, 2018	14 / 56
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2020	9 / 36
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2020	9 / 36
PONZI VINEYARDS, Pinot Gris Willamette Valley, 2019	12 / 48
STUDIO BY MIRAVAL, Rosé Méditerranée IGP France, 2020	13 / 52
🍷 TRIMBACH, Riesling Alsace France, 2018	15 / 60
🍷 FONTANAFREDDA GAVI DI GAVI, Cortese Piedmont Italy, 2019	18 / 72

Chardonnay

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2016	13 / 52
🍷 DUCKHORN, Napa Valley, 2017	15 / 60
GRGICH HILLS ESTATE, Napa Valley, 2014	95
HESS COLLECTION, Napa Valley, 2018	15 / 60
NEWTON, Unfiltered Napa Valley Carneros, 2016	120
ROMBAUER, Napa Valley Carneros, 2019	24 / 96
SEA SUN, California, 2018	12 / 48
🍷 SIXTO, Uncovered Washington State, 2015	17 / 68
STONECAP ESTATE, Columbia Valley, 2019	9 / 36
🍷 WALT, Sonoma Coast, 2017	19 / 76

🍷 Local wine only available at this Fleming's
6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal
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cal represents calories

Pinot Noir

ALEXANA, Revena Vineyard Dundee Hills, 2015	35 / 140
BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara, 2019	20 / 80
CALERA, Central Coast, 2017	17 / 68
EOS, California, 2019	10 / 40
ETUDE, Napa Valley Carneros, 2018	90
WALT, La Brisa Sonoma Coast, 2018	23 / 92

Red Wines Of Interest

CASTELLO DI VOLPAIA, Chianti Classico Italy, 2019	15 / 60
CATENA, Malbec Vista Flores Mendoza Argentina, 2017	14 / 56
CHÂTEAU DE BEAUCASTEL, Châteauneuf-du-Pape France, 2018	160
COL D'ORCIA, Brunello Di Montalcino Italy, 2016	135
COPPO, Nebbiolo Barolo Italy, 2015	84
EMILIO MORO, Tempranillo Ribera del Duero Spain, 2018	20 / 80
FOUR VINES, The Biker Zinfandel Paso Robles, 2018	14 / 56
HIGH HEAVEN VINTNERS, Roaming Elk Columbia Valley, 2017	13 / 52
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2016	13 / 52
PESSIMIST BY DAOU, Red Blend Paso Robles, 2018	14 / 56
PURPLE ANGEL BY MONTES, Carmenère Colchagua Valley Chile, 2018	185
STAGS' LEAP WINERY, Petite Sirah Napa Valley, 2016	95
TIGNANELLO, Antinori Toscana Italy, 2017	195
TORBRECK, Shiraz Woodcutter's Barossa Valley Australia, 2019	15 / 60

Merlot

DUCKHORN VINEYARDS, Napa Valley, 2017	21 / 84
EMMOLO, Napa Valley, 2018	115
LES CADRANS DE LASSÈGUE, Saint-Émilion Grand Cru France, 2017	17 / 68
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2018	11 / 44

Cabernet Blends

CHARLES & CHARLES, Post No. 35 Columbia Valley, 2017	10 / 40
CHÂTEAU MUSAR, Bekka Valley Lebanon, 2000	160
CHÂTEAU RAUZAN-SÉGLA, Grand Cru Classé Margaux, 2001	350
JUSTIN, Isosceles Paso Robles, 2017	40 / 160
LE SERRE NUOVE DELL'ORNELLAIA, Bolgheri Italy, 2018	150
MAD HATTER, Bordeaux Blend Napa Valley, 2018	27 / 108
MONTES ALPHA M, Apalta Colchagua Valley Chile, 2018	200
PARADUXX BY DUCKHORN, Proprietary Red Napa Valley, 2018	20 / 80
QUINTESSA, Rutherford Napa Valley, 2017	300
RIDGE, Monte Bello Santa Cruz Mountains, 2016	300

Cabernet Sauvignon

CAYMUS, Napa Valley (1L), 2019	32 / 180
CHATEAU MONTELENA, Napa Valley, 2018	32 / 128
COEUR BY HALL, St. Helena, 2013	24 / 96
COL SOLARE, Red Mountain Washington, 2016	150
DAOU VINEYARDS, Paso Robles, 2019	17 / 68
DAOU VINEYARDS, Soul of a Lion Adelaida District Paso Robles, 2018	200
DUCKHORN VINEYARDS, Napa Valley, 2017	30 / 120
FAR NIENTE, Napa Valley, 2018	250
FARELLA, Estate Grown Napa Valley Coombsville, 2014	38 / 152
FPS BY B.R. COHN, California, 2017	15 / 60
FROG'S LEAP WINERY, Estate Grown Napa Valley Rutherford, 2017	130
HONIG, Napa Valley, 2017	27 / 108
J. DAVIES, Napa Valley, 2016	180
OPUS ONE, Napa Valley, 2016	600
PAUL HOBBS, Napa Valley, 2016	220
QUILT, Napa Valley, 2018	20 / 80
SILVER OAK, Napa Valley, 2016	225
STAG'S LEAP WINE CELLARS, Artemis Napa Valley, 2018	130
TALL SAGE, Columbia Valley, 2017	9 / 36
TRIBUTE, California, 2017	12 / 48

Beer Selections

BLUE MOON BELGIAN WHITE 7 Denver, Colorado 170 cal	DUVEL STRONG GOLDEN ALE 11 Belgium 220 cal	O'DOULS 7 90 cal
BLUE MOON SEASONAL 7 Denver, Colorado 170 cal	HEINEKEN 7 Holland 150 cal	OMMISSION PALE ALE 7 Portland, Oregon 175 cal
BUD LIGHT 7 110 cal	KONA BREWING CO. BIG WAVE GOLDEN ALE 7 Kailua-Kona, Hawai'i 130 cal	SAMUEL ADAMS BOSTON LAGER 7 Boston, Massachusetts 170 cal
BUDWEISER 7 145 cal	LAGUNITAS IPA 7 Petaluma, California 190 cal	SIERRA NEVADA TORPEDO IPA 7 Chico, California 240 cal
COORS LIGHT 7 100 cal	MICHELOB ULTRA 7 95 cal	STELLA ARTOIS CIDRE 7 Belgium 170 cal
CORONA EXTRA 7 Mexico 135 cal	MILLER LITE 7 96 cal	STELLA ARTOIS 7 Belgium 150 cal

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F Children's Menu

12 and under; includes choice of beverage

Starter

your choice of

FLEMING'S SALAD**

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

CHEESE & CRACKERS

prosciutto, cheddar cheese, lavash crackers 210 cal

Entrée

all entrées except Mac & Cheese served with side of french fries

FILET MIGNON*

our leanest, most tender cut of beef 520 cal | 23

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula, campari tomato coulis & smoked jalapeño aioli on toasted sourdough 1140 cal | 27

CHICKEN TENDERS

crispy chicken breast tenders 730 cal | 16

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1200 cal | 16

Dessert

your choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 970 cal

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 470 cal

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 480 cal

FRESH FRUIT & CHANTILLY CREAM**

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

Does not include tax or gratuity

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F Gluten-Free Menu

Starters

CHILLED SEAFOOD TOWER* shrimp cocktail, north atlantic lobster tails 1080/1870 cal **prepared without ahi tuna poke or lavash crackers**

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal **prepared without croutons**

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 760 cal **prepared without croutons**

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

SEARED PORK BELLY pan-seared, creamy goat cheese grits 700 cal **prepared without fig demi-glace**

Salads

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal **prepared without fried capers & croutons**

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal **prepared without croutons**

WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

Steaks and Beyond

PETITE FILET MIGNON* 8 OZ 410 cal

PRIME NEW YORK STRIP* 16 OZ 1180 cal

MAIN FILET MIGNON* 11 OZ 490 cal

PRIME TOMAHAWK* 35 OZ 1700 cal

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal

DOUBLE BREAST OF CHICKEN 580 cal

SEASONAL FEATURED LOBSTER TAILS 750 cal

Over the Top

SEARED PORK BELLY fig demi-glace 280 cal **prepared without fig demi-glace**

DIABLO SHRIMP spicy barbecue butter sauce 620 cal

JUMBO LUMP CRAB MEAT oscar style with béarnaise sauce 290 cal

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar 460 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

ROASTED ASPARAGUS herb butter 260 cal

CAULIFLOWER MASH cilantro oil 550 cal

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

Desserts

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal **prepared without pistachio tuille**

FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal **prepared without pistachio tuille**

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal

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With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

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