
SHARED STARTERS & SOUPS

FRESH BURRATA WITH HEIRLOOM TOMATOES

heirloom & campari tomatoes, parmesan crisps finished with vegetable caviar & basil oil | 14

FILET TARTARE*

capers, pickled onions, radish slices, passion fruit gel & black garlic aioli served with housemade crostinis | 20

TOMATO BASIL SOUP

whipped burrata, basil oil & crostini | 10

MUSHROOM BRIE SOUP

garnished with button mushroom chips & truffle oil | 12

ENTRÉE SALADS

choice of filet +15, salmon* +8, chicken +4 or grilled shrimp +6*

CAESAR SALAD

romaine, campari tomatoes, parmesan crisps, balsamic glaze & freshly grated Parmesan Reggiano with our signature house-made Caesar dressing | 14

BABY KALE & BEET SALAD**

shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider vinaigrette | 15

STEAKHOUSE WEDGE

pork belly lardons, campari tomatoes, red onion, danish blue cheese crumbles with blue cheese dressing | 14

SIGNATURE SANDWICHES

*served with parmesan truffle fries or baby kale & beet salad***

FLEMING'S PRIME STEAKHOUSE BURGER*

signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato, iceberg lettuce & Fleming's butter pickles | 17

CRISPY CHICKEN SANDWICH

arugula, romesco, pickled red onion & heirloom tomato | 16

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough | 26

CRISPY KING OYSTER MUSHROOM POBOY

smoked jalapeño aioli, romaine, fresh burrata, pickled red onions, campari tomatoes on a french baguette | 18

ENTRÉES

SALINAS VALLEY CAULIFLOWER STEAK**

barbecue glaze & basil oil, served with cracked potatoes in rosemary herb butter, campari tomatoes & sautéed broccolini | 17

FAROE ISLAND SALMON*

wilted baby kale, red onion & king oyster mushrooms with sriracha white balsamic vinaigrette and basil oil | 24

CABERNET FILET*

6oz. hand-cut filet mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach & garlic with campari tomatoes | 26

SIDES

PARMESAN TRUFFLE FRIES

parmesan cheese, truffle oil & black garlic oil | 7

SRIRACHA BALSAMIC BROCCOLINI

sriracha white balsamic, campari tomatoes & Parmesan Reggiano | 8

CRACKED POTATOES

rosemary herb butter served with tarragon aioli | 6

BABY KALE & BEET SALAD**

shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider vinaigrette | 10

*All dinner steaks available upon request.
Preparation may take extra time.*

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.

WINES

SPARKLING

GRUET, Brut Rosé, New Mexico Glass 14 | Bottle 56

MIONETTO, Avantgarde Prosecco, Treviso Glass 11 | Bottle 44

WHITE WINE OF INTEREST

BELLE GLOS, Rosé Oeil de Perdrix, Glass 15 | Bottle 60

BENVOLIO, Pinot Grigio, Friuli DOC Glass 10 | Bottle 40

DECOY BY DUCKHORN, Sauvignon Blanc, California Glass 14 | Bottle 56

LOOSEN BROS., Dr. L Riesling, Mosel Glass 10 | Bottle 40

CHARDONNAY

SEA SUN, California Glass 13 | Bottle 52

STONECAP ESTATE, Columbia Valley Glass 10 | Bottle 40

HESS COLLECTION, Napa Valley Glass 16 | Bottle 64

ROMBAUER, Napa Valley Carneros Glass 26 | Bottle 104

PINOT NOIR

BOEN, Santa Barbara Monterey & Sonoma County, Glass 15 | Bottle 60

EOS, California Glass 11 | Bottle 44

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara Glass 21 | Bottle 84

RED WINE OF INTEREST

CAYMUS SUISUN, The Walking Fool, Suisun Valley, North Coast Glass 24 | Bottle 96

PESSIMIST BY DAOU, Red Blend, Paso Robles Glass 15 | Bottle 60

CABERNET BLEND

PARADUXX BY DUCKHORN, Proprietary Red, Napa Valley Glass 21 | Bottle 84

CABERNET SAUVIGNON

BELLA UNION BY FAR NIENTE, , Napa Valley Glass 32 | Bottle 128

FPS BY B.R. COHN, California Glass 15 | Bottle 60

TALL SAGE, Columbia Valley Glass 9 | Bottle 36

QUILT, Napa Valley Glass 21 | Bottle 84

HAND-CRAFTED COCKTAILS

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit | 15

ITALIAN FLIGHTPLAN

Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves | 15

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry | 15

NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime | 15

CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose | 15

NON-ALCOHOLIC BEVERAGES

SEASONAL LEMONADE

lightly muddled strawberries, simple syrup, lemon | 5

CITRUS MINT SPARKLING WATER

housemade with honey syrup and freshly muddled mint | 5

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DESSERTS

NEW YORK CHEESECAKE

strawberry coulis & fresh mint | 10

LEMON BLUEBERRY MOUSSE CAKE

graham cracker crust, candied blueberries, lemon zest & fresh mint | 13

DARK CHOCOLATE TRUFFLE GELATO

chocolate cookie crumbs, salted caramel, orange chocolate truffle with
chantilly cream, black Hawaiian lava salt & fresh mint | 11

COFFEE SERVICE

FRESHLY BREWED COFFEE | 4

ESPRESSO | 6

CAPPUCCINO | 6

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01/31/23 .

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