

HAND - CRAFTED COCKTAILS

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal | 17

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 190 cal | 17

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 230 cal | 17

NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 210 cal | 17

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 120 cal | 17

CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal | 17

BERRY PATCH PAL

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 190 cal | 17

FONSECA SOUR

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 220 cal | 17

THE SCARLET CLOVER

Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry 310 cal | 17

ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso 190 cal | 17

WINES

SPARKLING

GRUET, Brut Rosé New Mexico	14 / 56
🍷 LAURENT PERRIER, Cuvée Rosé Champagne France	30 / 130
MIONETTO, Avantgarde Prosecco Treviso, Italy	11 / 44
🍷 MOËT & CHANDON, Imperial Rosé Champagne	30 / 130
SCHRAMSBERG, Brut Blanc De Blancs North Coast	25 / 100

WHITE WINES & BLENDS

BELLE GLOS, Rosé Oeil De Perdrix Sonoma County	15 / 60
BENVOLIO, Pinot Grigio Friuli DOC, Italy	10 / 40
🍷 CHATEAU MIRAVAL, Rosé Côtes de Provence France	16 / 64
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast	16 / 64
🍷 FERRARI-CARANO, Fume Blanc North Coast	10 / 40
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand	10 / 40
HONIG, Sauvignon Blanc Napa Valley	15 / 60
LOOSEN BROS., Dr. L Riesling Mosel, Germany	10 / 40

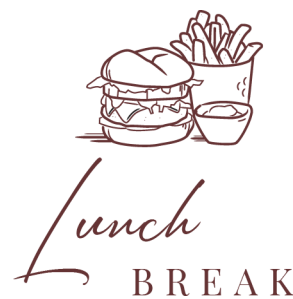
CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France	14 / 56
🍷 CHALK HILL, Russian River Valley	12 / 48
DIATOM, Santa Barbara County	18 / 72
HESS COLLECTION, Napa Valley	16 / 64
ROMBAUER, Napa Valley Carneros	26 / 104
SEA SUN, California	13 / 52
🍷 SONOMA-CUTRER, Russian River Valley	15 / 60
STONECAP ESTATE, Columbia Valley	10 / 40

🍷 These wines are hand-selected by your local Wine Manager, Matthew Bigley, and only found at your Fort Lauderdale Flemings.

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.



Take a relaxing mid-day pause between meetings or to catch up with friends with our Lunch Menu. Available Monday - Friday at 11AM for dine in or carry out.

PINOT NOIR

A TO Z WINEWORKS, Oregon	16 / 64
BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara	21 / 84
BÖEN, Monterey, Sonoma & Santa Barbara County	15 / 60
CHERRY PIE, Tri-County	14 / 56
SILVER GATE, California	11 / 44
WALT, La Brisa Sonoma Coast	23 / 92

RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California	24 / 96
CASTELLO DI VOLPAIA, Chianti Classico Italy	15 / 60
CATENA, Vista Flores Malbec Mendoza Argentina	15 / 60
CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast	24 / 96
COSENTINO, Cigar Old Vines Zinfandel Lodi	15 / 60
🍷 JUSTIN, Isosceles Red Blend Paso Robles	35 / 140
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain	14 / 56
MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia	18 / 72
PESSIMIST by DAOU, Red Blend Paso Robles	15 / 60
🍷 TAKEN, Red Blend Napa Valley	22 / 88
🍷 UNSHACKLED by THE PRISONER WINE CO, Red Blend California	15 / 60
🍷 VILLA ANTINORI, Tuscany Italy	16 / 64

MERLOT

EMMOLO, Napa Valley	24 / 96
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France	23 / 92
MILBRANDT VINEYARDS, Family Grown Columbia Valley	12 / 48

CABERNET BLENDS

🍷 CHARLES & CHARLES, Post No. 35 Columbia Valley	12 / 48
DECOY LIMITED by DUCKHORN, Red Blend Napa Valley	21 / 84

CABERNET SAUVIGNON

🍷 BELLA UNION by FAR NIENTE, Napa Valley	32 / 128
🍷 CAYMUS, Napa Valley (1L)	40 / 200
DAOU VINEYARDS, Paso Robles	18 / 72
ELLIE'S by HALL, Napa Valley	25 / 100
GOOSE RIDGE, First Flight Goose Gap Yakima Valley	16 / 64
JOSH CELLARS, Craftsman Collection California	13 / 52
🍷 OBERON, Napa Valley	18 / 72
POST & BEAM by FAR NIENTE, Napa Valley	32 / 128
QUILT, Napa Valley	21 / 84
SCATTERED PEAKS, Napa Valley	19 / 76
TALL SAGE, Columbia Valley	9 / 36



DAOU

DISCOVER
PASO ROBLES

The **DAOU Cabernet Sauvignon** presents a deep ruby-purple color, foreshadowing intense aromas of cherry and blackberry jam complemented by dark chocolate, tobacco leaf and desert sage. The nose also reveals secondary nuances of wet gravel, sandalwood and plum pudding with subtle notes of fennel, black olive and eucalyptus.

On the palate, a swirl of black raspberry, pomegranate, cherry preserve and Zante currant melds seamlessly with crushed herbs, fig and cranberry. An impeccably balanced finish flows effortlessly from the juicy mid palate, leaving lovely notes of boysenberry, rhubarb, graphite and dried thyme.

18 Glass / 72 Bottle

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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.

RAW & CHILLED

CHILLED SHELLFISH TOWER* north atlantic lobster, colossal shrimp, alaskan golden king crab legs, chappell creek oysters
Serves 1-2 1090 cal | 87
Serves 4-6 2400 cal | 164

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce

while supplies last

CHAPPELL CREEK OYSTERS (PEI)* harvested by hand, flown in daily, freshly shucked and served with house-made mignonette while supplies last
Half 180 cal | 24
Dozen 340 cal | 48

AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 25

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 290 cal | 23

STARTERS

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 960 cal | 21

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 17

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 1320 cal | 14

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 770 cal | 19

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 23

CRAB CAKES roasted red pepper & lime butter sauce 700 cal | 26


CRISPY MAITAKE MUSHROOM lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 16

MARKET SALADS

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal | 16

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 300 cal | 15

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 310 cal | 15

 **APPLE & CINNAMON PECAN SALAD**** goat cheese, pickled red onion and blackberries tossed with agave lime vinaigrette 330 cal | 16

CLASSIC SOUPS

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 18

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 520 cal | 17

SEASONAL

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*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

PRIME DRY-AGED RIBEYE*

16 OZ 1130 cal | 70

PRIME TOMAHAWK*

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 | 68

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 | 31

ALASKAN GOLDEN KING CRAB LEGS 470 cal | 34

SEARED SCALLOPS 230 cal | 18

SEARED COLOSSAL SHRIMP 110 cal | 15

BEYOND STEAKS

SEARED SCALLOPS* miso butter, shiitake, scallions, ginger salsa verde 600 cal | 45

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 | 50

NORTH ATLANTIC LOBSTER TAILS with drawn butter 770 cal | 61

ALASKAN GOLDEN KING CRAB LEGS with drawn butter 810 cal | 82

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 | 41

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze 720 cal | 43

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON 730 cal | 15

ROASTED ASPARAGUS 150 cal | 16

 ROASTED SWEET POTATO 670 cal | 16

CREAMED SPINACH 490 cal | 15

FLEMING'S POTATOES 930 cal | 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 cal | 25

CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal | 15

NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1860 cal | 25

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