
SHARED STARTERS & SOUPS

FRESH BURRATA WITH HEIRLOOM TOMATOES

heirloom & campari tomatoes, parmesan crisps
finished with vegetable caviar & basil oil 600 cal | 14

FILET TARTARE*

capers, pickled onions, radish slices, passion fruit gel & black garlic aioli served with
housemade crostinis 400 cal | 20

MUSHROOM BRIE SOUP

garnished with button mushroom chips & truffle oil 230 cal | 12

Ask your Server about our Chef's Local Seasonal Soup

ENTRÉE SALADS & BOWLS

choice of filet +15 (180 cal), salmon* +8 (230 cal),
chicken +4 (150 cal), grilled colossal shrimp +6 (110 cal)
or chickpea eggplant vegan cakes +4 (360 cal)*

CAESAR SALAD

romaine, campari tomatoes, parmesan crisps, balsamic glaze & freshly grated
Parmigiano Reggiano with our signature housemade Caesar dressing 380 cal | 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 560 cal | 15

WEDGE SALAD

bacon, campari tomatoes, red onion,
danish blue cheese crumbles & blue cheese dressing 560 cal | 14

FARRO POWER BOWL**

mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red
onions, avocado 800 cal | 14

ROASTED VEGETABLE CAVATAPPI

roasted red bell pepper, yellow squash, zucchini, red onion & maitake mushrooms,
sauteed spinach, herb olive oil, pea shoot tendrils 760 cal | 17

SIGNATURE SANDWICHES

*served with parmesan truffle fries (1140 cal) or baby kale & beet salad** (230 cal)*

FLEMING'S PRIME STEAKHOUSE BURGER*

signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato,
iceberg lettuce & Fleming's butter pickles 930 cal | 17

CHICKEN SANDWICH

crispy or grilled, arugula, romesco, pickled red onion & heirloom tomato 690/570 cal | 16

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli
on toasted potato baguette 1230 cal | 26

CRISPY KING TRUMPET MUSHROOM POBOY

smoked jalapeño aioli, romaine, fresh burrata, pickled red onions, campari tomatoes on
toasted potato baguette 890 cal | 18

ENTRÉES

SALINAS VALLEY CAULIFLOWER STEAK

barbecue glaze & basil oil, served with cracked potatoes in rosemary herb butter,
campari tomatoes & roasted asparagus 660 cal | 17

SEARED ATLANTIC SALMON*

wilted baby kale, red onion & king trumpet mushrooms with sriracha white balsamic
vinaigrette and basil oil 480 cal | 24

CABERNET FILET*

6oz. hand-cut filet mignon topped with danish blue cheese butter over cabernet
demi-glace, sautéed spinach & garlic with campari tomatoes 570 cal | 26

SIDES

PARMESAN TRUFFLE FRIES

freshly grated Parmigiano Reggiano, truffle oil & tarragon aioli 1140 cal | 7

CRACKED POTATOES

rosemary herb butter served with tarragon aioli 440 cal | 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 230 cal | 10

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

**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, Italy | Glass 11 | Bottle 44

WHITE WINE OF INTEREST

BELLE GLOS, Rosé Oeil de Perdrix, Sonoma County | Glass 15 | Bottle 60
BENVOLIO, Pinot Grigio, Friuli DOC, Italy | Glass 10 | Bottle 40
DUCKHORN VINEYARDS, Sauvignon Blanc, North Coast | Glass 16 | Bottle 64
LOOSEN BROS., Dr. L Riesling, Mosel, Germany | 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

SILVER GATE, 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

DECOY LIMITED by DUCKHORN, Red Blend, Napa Valley | Glass 21 | Bottle 84

CABERNET SAUVIGNON

POST & BEAM by FAR NIENTE, Napa Valley | Glass 32 | Bottle 128
TALL SAGE, Columbia Valley | Glass 9 | Bottle 36
QUILT, Napa Valley | Glass 21 | Bottle 84

HAND-CRAFTED COCKTAILS

THE SCARLET CLOVER

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

SOCAL V&T

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

CALIFORNIA JAM JAR

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

NON-ALCOHOLIC BEVERAGES

STRAWBERRY LEMONADE

lightly muddled strawberries, simple syrup, lemon 90 cal | 5

SIGNATURE CITRUS MINT SPARKLER

housemade with honey syrup and freshly muddled mint 70 cal | 5

ICED TEA 0 cal | 5

ACQUA PANNA 0 cal | 8

SAN PELLEGRINO 0 cal | 8

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DESSERTS

NEW YORK CHEESECAKE

strawberry coulis & fresh mint 490 cal | 10

LEMON BLUEBERRY MOUSSE CAKE

graham cracker crust, candied blueberries,
lemon zest & fresh mint 800 cal | 13

DARK CHOCOLATE TRUFFLE GELATO

chocolate cookie crumbs, salted caramel, orange chocolate truffle with
chantilly cream, black Hawaiian lava salt & fresh mint 310 cal | 11

CHOCOLATE CHUNK COOKIES

freshly baked & served warm 750 cal | 7

COFFEE SERVICE

FRESHLY BREWED COFFEE 0 cal | 5

ESPRESSO 0 cal | 6

CAPPUCCINO 0 cal | 7

LATTE 170 cal | 7

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