



### Chef Kat's May Selections

#### Appetizer

**RAZOR CLAMS | 24**  
lemon emulsion, pomegranate

#### Salad

**FENNEL & FRISÉE | 10**  
shallot vinaigrette, parmesan

#### Entrées

**CHEF SEASONAL FISH | 38**  
spring pea risotto, bernaise butter

**SEARED SCALLOPS | 39**  
glass noodles, gin and tonic beurre blanc

**SWEET & SOUR LAMB CHOPS\* | 47**

#### Side

**PARMESAN SOUFFLÉ | 7**

### Starters

**BURRATA WITH PROSCIUTTO | 15**  
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal

**BEEF CARPACCIO\* | 19**  
caper-creole mustard sauce & red onion 950 cal

**SEARED PORK BELLY | 15**  
pan seared, creamy goat cheese grits, fig demi glace 760 cal

**CRAB CAKES | 21**  
roasted red pepper & lime butter sauce 730 cal

**SWEET CHILI CALAMARI | 17**  
lightly breaded, tossed with sweet chili sauce 770 cal

**AHI TUNA POKE\* | 19**  
wasabi cream aioli, crispy wonton chips 420 cal

#### CHILLED SEAFOOD TOWER\*

Serves 1 - 2 | **60** Serves 4 - 6 | **120**  
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1210/2000 cal

#### On Ice

**SHRIMP COCKTAIL | 21**  
horseradish cocktail sauce 300 cal

### Market Salads & Classic Soups

**FLEMING'S CHOPPED SALAD | 12**  
walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette 490 cal

**WEDGE SALAD | 13**  
bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing 510 cal

**CAESAR SALAD | 12**  
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

**FRENCH ONION SOUP | 14**  
baked with gruyère & parmesan cheeses 510 cal

**LOBSTER BISQUE | 15**  
north atlantic lobster, spiced sherry cream 530 cal

### The Sunday Table

Every Sunday, enjoy a 3-course menu with choice of Caesar or Chopped Salad, Slow-Roasted Beef Tenderloin with cabernet demi-glace and Yukon gold mashed potatoes for your entrée, and choice of Crème Brulee, Carrot Cake or Key Lime Pie for dessert.

**\$45 per Guest**

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request cal represents calories

We offer Acqua Panna Natural Spring Water, 0 cal & San Pellegrino Natural Sparkling Water, 0 cal

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



## Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chile, 160 cal; herbed horseradish, 130 cal

### Classic Cuts

#### MAIN FILET MIGNON\*

11 OZ | **52**  
490 cal

#### PETITE FILET MIGNON\*

8 OZ | **45**  
400 cal

#### PRIME NEW YORK STRIP\*

16 OZ | **57**  
1180 cal

#### CERTIFIED ANGUS BEEF RIBEYE\*

14 OZ | **50**  
1150 cal

### Specialty Cuts

#### PRIME BONE-IN RIBEYE\*

20 OZ | **58**  
1360 cal

#### PRIME DRY-AGED RIBEYE\*

16 OZ | **63**  
1340 cal

#### BONE-IN FILET MIGNON\*

14 OZ | **62**  
480 cal

#### PRIME TOMAHAWK\*

35 OZ | **89**  
1700 cal

### Over the Top

#### DIABLO SHRIMP | **13**

baked with a spicy  
barbeque butter sauce  
640 cal

#### JUMBO LUMP CRABMEAT | **12**

oscar style with béarnaise sauce  
320 cal

#### TRUFFLE-POACHED LOBSTER\* | **17**

with béarnaise sauce & caviar  
600 cal

## Entrées

#### PORK TOMAHAWK\* | **44**

choice of signature butter 1360 cal

#### DOUBLE BREAST OF CHICKEN | **38**

all-natural, roasted, white wine, mushroom, leek & thyme  
sauce 580 cal

#### BARBECUE SCOTTISH SALMON FILLET\* | **44**

mushrooms, barbecue glaze 760 cal

#### MISO GLAZED CHILEAN SEA BASS\* | **46**

sautéed with sesame-orange spinach & arugula, pickled red  
onion 850 cal

#### COLOSSAL COLD WATER KING CRAB LEGS | **86**

with crab nectar 1000 cal

#### SEASONAL FEATURED LOBSTER TAILS | **56**

with drawn butter 850 cal

## Sides

#### FLEMING'S POTATOES | **12**

potatoes au gratin, creamy cheddar & monterey jack cheese  
blend, leek, jalapeño 1060 cal

#### BAKED POTATO PLAIN OR LOADED | **11**

cheddar, sour cream, bacon, butter, scallions 380/730 cal

#### YUKON GOLD MASHED POTATOES | **11**

kosher salt, cracked black pepper 570 cal

#### SIGNATURE ONION RINGS | **10**

panko-crusted, smoked jalapeño aioli 610 cal

#### CHIPOTLE CHEDDAR MACARONI & CHEESE | **11**

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal

#### NORTH ATLANTIC LOBSTER MACARONI & CHEESE | **20**

tender lobster, cavatappi, smoked cheddar, chipotle panko  
breadcrumbs 1710 cal

#### SAUTÉED MUSHROOMS | **12**

button, shiitake & portobello mushrooms, fresh garlic 580 cal

#### CREAMED SPINACH | **11**

blended with parmesan, cream, spices 860 cal

#### CRISPY BRUSSELS SPROUTS & BACON | **13**

flash-fried, bacon vinaigrette, diced bacon 770 cal

#### GRILLED HIGH COUNTRY ASPARAGUS | **13**

herb oil drizzle, roasted red peppers 210 cal

#### ROASTED RAINBOW CARROTS | **11**

garlic herb butter, sweet & spicy walnuts 280 cal

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