



Chicago, Illinois  
October Local Selects

## Chef Jose's Table

### Appetizer

**TUNA TARTARE\* | 19**  
avocado, sweet and spicy sauce

### Salad

**BEET SALAD | 13**  
creamy goat cheese, walnuts, balsamic reduction

### Small Plate

**BUTTER NUT SQUASH RAVIOLI | 27**  
sage butter sauce, parmesan cheese

### Entrées

**DUCK RAGU | 29**  
pappardelle pasta, basil, parmesan cheese

**PAN SEARED SCALLOPS | 39**  
herb-butter cous cous, Grand Marnier sauce

### Side

**CREAMY LOBSTER RISOTTO | 19**

### Dessert

**PUMPKIN CHEESECAKE | 13**  
caramel sauce, chantilly cream, cinnamon

### Local Wines

Presented by your Wine Manager, JAIME OCAMPO

<b>MAS FI   9 / 36</b> Brut Cava	<b>BANFI   16 / 64</b> Rosa Regale
<b>KENDALL-JACKSON   13 / 52</b> Chardonnay Vintner's Reserve	<b>CLOS PEGASE   16 / 64</b> Merlot Mitsuko's Vineyard
<b>KIM CRAWFORD   15 / 60</b> Sauvignon Blanc	<b>EDUCATED GUESS   17 / 68</b> Cabernet Sauvignon
<b>MIRAVAL   17 / 68</b> Rosé by Jolie-Pitt and Perrin	<b>MEIOMI   17 / 68</b> Pinot Noir
<b>SIXTO   19 / 75</b> Chardonnay Uncovered	<b>MULDERBOSCH VINEYARDS   15 / 60</b> Faithful Hound

## Starters

### COLD

**BURRATA WITH PROSCIUTTO | 16**  
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal

**BEEF CARPACCIO\* | 20**  
caper-creole mustard sauce & red onion 950 cal

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

### ON ICE

**SHRIMP COCKTAIL | 22**  
horseradish cocktail sauce 300 cal

**CHILLED SEAFOOD TOWER\***  
Serves 1 - 2 | **70** Serves 4 - 6 | **140**  
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1220/2010 cal

### HOT

**FRENCH ONION SOUP | 15**  
baked with gruyère & parmesan cheeses 510 cal

**LOBSTER BISQUE | 16**  
north atlantic lobster, spiced sherry cream 530 cal

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

**SWEET CHILI CALAMARI | 18**  
lightly breaded, tossed with sweet chili sauce 760 cal

**SEARED PORK BELLY | 17**  
pan seared, creamy goat cheese grits, fig demi glace 760 cal

## Salads

**FLEMING'S CHOPPED SALAD | 13**  
walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette 500 cal

**WEDGE SALAD | 14**  
bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing 510 cal

**CAESAR SALAD | 13**  
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

## Two Passions, Eight Years, One Wine

We work tirelessly to bring you new releases that live up to the hype. We found one.  
**8 YEARS IN THE DESERT** by Orin Swift, Red Blend California, 2017  
**25 / 100**

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 | **54**  
490 cal

**PETITE FILET MIGNON\***  
8 OZ | **47**  
400 cal

**BONE-IN FILET MIGNON\***  
14 OZ | **64**  
480 cal

**CERTIFIED ANGUS BEEF RIBEYE\***  
14 OZ | **52**  
1150 cal

### Specialty Cuts

**PRIME BONE-IN RIBEYE\***  
20 OZ | **60**  
1360 cal

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

**PRIME NEW YORK STRIP\***  
16 OZ | **59**  
1180 cal

**PRIME TOMAHAWK\***  
35 OZ | **91**  
1700 cal

### Over the Top

**DIABLO SHRIMP | 14**  
baked with a spicy  
barbeque butter sauce  
640 cal

**JUMBO LUMP CRABMEAT | 13**  
oscar style with béarnaise sauce  
320 cal

**TRUFFLE-POACHED LOBSTER\* | 18**  
with béarnaise sauce & caviar  
600 cal

## Beyond Steak

**DOUBLE BREAST OF CHICKEN | 39**  
all-natural, roasted, white wine, mushroom,  
leek & thyme sauce  
580 cal

**DOUBLE-THICK PORK RIB CHOP\* | 41**  
julienne of apples & jicama, apple cider &  
creole-mustard glaze  
780 cal

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

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

**COLOSSAL COLD WATER KING CRAB LEGS | 87**  
with crab nectar  
1000 cal

**SEASONAL FEATURED LOBSTER TAILS | 57**  
with drawn butter  
850 cal

## Sides

**POTATOES**  
**FLEMING'S POTATOES | 13**  
1060 cal  
**BAKED POTATO PLAIN OR LOADED | 12**  
380/730 cal

**YUKON GOLD MASHED POTATOES | 12**  
570 cal

**VEGETABLES**  
**SAUTÉED MUSHROOMS | 13**  
580 cal

**CREAMED SPINACH | 12**  
510 cal

**SIGNATURE ONION RINGS | 11**  
610 cal

**CRISPY BRUSSELS SPROUTS & BACON | 14**  
750 cal

**GRILLED HIGH COUNTRY ASPARAGUS | 14**  
210 cal

**ROASTED CAULIFLOWER STEAK | 14**  
370 cal

**ROASTED RAINBOW CARROTS | 12**  
280 cal

**PASTA**  
**CHIPOTLE CHEDDAR MACARONI & CHEESE | 12**  
1210 cal

**NORTH ATLANTIC LOBSTER MACARONI &  
CHEESE | 21**  
1720 cal

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