



Des Moines, Iowa  
January Local Selects

## Chef Matt's Table

### Appetizer

**ROASTED BUTTERNUT SQUASH HUMMUS | 16**  
feta cheese, pita crisps, pomegranate, rosemary

### Salad

**FILET & AVOCADO SALAD | 19**  
farro, kale, black beans, red peppers, caramelized onions

### Entrées

**WAGYU FILET ROAST | 65**  
snake river farms, de burgo butter sauce, yukon mashed potatoes \*limited availability\*

**BACON WRAPPED SCALLOPS\* | 40**  
sweet corn ravioli, meyer lemon, honey beurre blanc

### Side

**CHEESY HASH BROWN WAFFLE | 14**

### Dessert

**SALTED CARAMEL MOUSSE CAKE | 14**  
white chocolate, salted caramel mirror glaze, cold brew reduction

### Local Wines

Presented by your Wine Manager, ROBERT WILKE

<b>BALLETTO   12 / 48</b> Unoaked Chardonnay	<b>8 YEARS IN THE DESERT by ORIN SWIFT   27 / 108</b> Red Blend
<b>IDLE CELLARS   14 / 56</b> Sauvignon Blanc	<b>CLOISONNE   12 / 48</b> Zinfandel
<b>RUFFINO   12 / 48</b> Moscato D'asti	<b>FLY BY   12 / 48</b> Merlot
<b>SONOMA-CUTRER   17 / 68</b> Chardonnay	<b>GAIT   15 / 60</b> Red Blend
<b>14 HANDS   10 / 40</b> Cabernet Sauvignon	<b>LEEWIN ESTATES   17 / 68</b> Cabernet Sauvignon Prelude Vineyard

## Starters

### COLD

**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

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

### ON ICE

**SHRIMP COCKTAIL | 21**  
horseradish cocktail sauce 300 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 1220/2010 cal

### HOT

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

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

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

## Salads

**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

## Our Sunday Three-Course Menu

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

BONE-IN FILET MIGNON\*  
14 OZ | **62**  
480 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

PRIME NEW YORK STRIP\*  
16 OZ | **57**  
1180 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

## Beyond Steak

DOUBLE BREAST OF CHICKEN | **38**  
all-natural, roasted, white wine, mushroom,  
leek & thyme sauce  
580 cal

DOUBLE-THICK PORK RIB CHOP\* | **40**  
julienne of apples & jicama, apple cider &  
creole-mustard glaze  
780 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

POTATOES  
FLEMING'S POTATOES | **12**  
1060 cal

BAKED POTATO PLAIN OR LOADED | **11**  
380/730 cal

YUKON GOLD MASHED POTATOES | **11**  
570 cal

VEGETABLES  
SAUTÉED MUSHROOMS | **12**  
580 cal

CREAMED SPINACH | **11**  
510 cal

SIGNATURE ONION RINGS | **10**  
610 cal

CRISPY BRUSSELS SPROUTS & BACON | **13**  
770 cal

GRILLED HIGH COUNTRY ASPARAGUS | **13**  
210 cal

ROASTED CAULIFLOWER STEAK | **13**  
370 cal

ROASTED RAINBOW CARROTS | **11**  
280 cal

PASTA  
CHIPOTLE CHEDDAR MACARONI & CHEESE | **11**  
1200 cal

NORTH ATLANTIC LOBSTER MACARONI &  
CHEESE | **20**  
1710 cal

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