

# Prime Happy Hour

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## Signature Bites

CRISPY CASTELVETRANO OLIVES | 6  
500 cal

THE PRIME BURGER\* | 10  
1330 cal

FLEMING'S POTATO TOTS | 6  
670 cal

FILET MIGNON FLATBREAD\* | 13  
1030 cal

BEEF CARPACCIO\* | 12  
1060 cal

FILET MIGNON SANDWICH\* | 19  
1140 cal

SWEET CHILI CALAMARI | 9  
760 cal

## Have any plans next week?

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### THE SUNDAY TABLE

Featuring our Slow-Roasted Beef Tenderloin with cabernet demi-glace and mashed potatoes for your entrée. Choice of Caesar or Fleming's Salad to start and Crème Brûlée, Carrot Cake or Key Lime Pie to finish.

\$48 per Guest

### MONDAYS AT FLEMING'S

Join us every Monday for our three-course Filet & Lobster menu featuring buttery Filet Mignon and sweet cold-water lobster. Choice of Caesar or Fleming's Salad to start and Carrot Cake or Key Lime Pie to finish.

\$55 per Guest

### TOMAHAWK TUESDAY FOR 2

Enjoy any two salads followed by either our 35 oz. Prime Tomahawk to share or two 18 oz. Pork Tomahawks, any two sides, and then round out your dinner with your choice of two signature desserts.

\$120 for two Guests  
Lobster Mac & Cheese +7

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

\*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

## *Bar La Carte*

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**THE PRIME BURGER\*** | 15  
prime beef, Wisconsin cheddar  
cheese, peppered bacon 970 cal

**CALIFORNIA BURGER\*** | 17  
prime beef, tomato, arugula, bacon,  
avocado, cheddar cheese, smoked  
jalapeño aioli 1100 cal

**MUSHROOM-FARRO BURGER** | 15  
housemade mushroom, chickpea  
and farro veggie patty, goat  
cheese, arugula, campari  
tomatoes, fried onion rings 560 cal

**FILET MIGNON SANDWICH\*** | 28  
sliced filet mignon, caramelized  
onions & mushrooms, creamy  
horseradish sauce 780 cal

**FLEMING'S POTATO TOTS** | 9  
smoked chili & jalapeño aioli  
add pork belly +5  
670-1160 cal

**TENDERLOIN BOLOGNESE\*** | 35  
fettuccine, burrata

**SLICED FILET MIGNON & POTATO  
WAFFLE\*** | 32  
sliced filet mignon, potato waffle,  
demi glace, horseradish cream  
sauce 670 cal

**FILET MIGNON FLATBREAD\*** | 19  
danish blue & monterey jack  
cheeses, red onion confit 1030 cal

**SHRIMP SCAMPI** | 22  
roasted tomatoes, white wine  
butter, grilled herb sourdough  
500 cal

### *Chef's Butcher Board*

selection of charcuterie & artisan cheeses  
960 cal | 25



Before placing your order, please inform your Server if anyone in your party has a food allergy.

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## Beer Selections

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STELLA ARTOIS CIDRE | 8  
Belgium (Gluten-Free)  
170 cal

HEINEKEN | 8  
Holland  
140 cal

DUVEL STRONG GOLDEN ALE | 11  
Belgium  
220 cal

CORONA EXTRA | 8  
Mexico  
150 cal

SIERRA NEVADA TORPEDO IPA | 8  
Chico, California  
240 cal

SAMUEL ADAMS BOSTON LAGER | 8  
Boston, Massachusetts  
170 cal

LAGUNITAS IPA | 8  
Petaluma, California  
190 cal

STELLA ARTOIS | 8  
Belgium  
150 cal

KONA BREWING CO.  
BIG WAVE GOLDEN ALE | 8  
Denver, Colorado  
150 cal

BLUE MOON BELGIAN WHITE | 8  
Denver, Colorado  
170 cal

OMISSION PALE ALE | 8  
Portland, Oregon (Gluten-Free)  
170 cal



### *2011 Belle Glos, Pinot Noir Taylor Lane Sonoma Coast*

Enjoy this special release — aged to perfection for 8 years. Flavors of cherry, apple, and blackberry are balanced with pleasant acidity and nice minerality resulting in excellent depth and concentration that lingers through to the silky, smooth, and supple finish.

BY THE GLASS | 30  
BY THE BOTTLE (1.5L) | 240

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## *Hand-Crafted Cocktails*

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### THE MANHATTAN | 15

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla and lush caramel  
230 cal

### PINEAPPLE LEMON DROP | 13

Tito's Handmade vodka, fresh and bright pineapple with lemon and a touch of spice  
230 cal

### MONTEREY ROSE SOUR | 13

Four Roses Single Barrel bourbon, honey syrup, finished with pinot noir  
110 cal

### HEMINGWAY V&T | 15

Absolut Elyx vodka, modern V&T with notes of grapefruit and herbs  
120 cal

### SPANISH HERITAGE | 13

Bacardi Ocho rum, lime, bitters & a spicy kick from housemade poblano syrup  
180 cal

### ITALIAN FLIGHTPLAN | 14

Aviation American gin, Italian vermouth, poblano syrup and fresh herbs  
340 cal

### DOMINICAN CUP | 11

Pimm's No.1 with an fino sherry, fresh lemon with fruit & herbs  
200 cal

### CALIFORNIA COOLER | 14

Ketel One vodka fresh cucumber, poblano syrup & fresh mint  
370 cal

### OLD FASHIONED | 14

Basil Hayden bourbon, aromas of orange peel, layered with sweet toasted vanilla  
170 cal

### WATERMELON PAL | 14

Woodford Reserve Rye, juicy watermelon, Aperol and a dash of bitters  
170 cal

### CITRUS MULE | 13

Wheatley vodka, house-made ginger syrup, juicy orange & fresh squeezed lemon juice  
200 cal

### ROSÉ MARGARITA | 13

Tequila Ocho Los Nopales Plata vintage tequila, lemon, housemade grenadine, sage, topped with sparkling rosé  
270 cal

## *War of the Rosé*

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6 oz. 150 cal

MIRAVAL BY JOLIE-PITT AND PERRIN, Rosé Côtes de Provence France, 2016/17 | 17

BY. OTT FROM DOMAINES OTT, Rosé Cotes de Provence France | 16

GRUET, Sparkling Rosé New Mexico, NV | 13

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