

**Chef Devon's May Selections****Appetizers****PORK BELLY TACOS | 15**wonton shells, kimchi, miso aioli
Paired with : CAISTA Pinot Noir 2016 13/52**STONE CRAB CLAWS | 25**Florida Crab Claws, creamy mustard sauce
Paired with: BONNY DOON Le Cigare Blanc 2014 15/60**Salad****SEASONAL SALAD | 13**baby bibb lettuce, dried black mission figs, blue cheese crumbles, toasted almonds, roasted onion balsamic vinaigrette
Paired with : ROBERT OATLEY Margaret Piver Chardonnay 2016 15/60**Entrées****DRY AGED RIBEYE* | 65**Cajun spiced shrimp, barbecue butter
Paired with : CHATEAU ST. MICHELLE Columbia Valley Cabernet 2015 14/56**HALIBUT | 46**morel mushroom, asparagus & farro risotto, spring onion oil
Paired with : CRISTOM Willamette Valley Viognier 2015 16/64**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 Guest2,000 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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