

HAND - CRAFTED COCKTAILS 16

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 190 cal

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 230 cal

NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 210 cal

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 120 cal

CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal

BERRY PATCH PAL

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 190 cal

FONSECA SOUR

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 220 cal

THE SCARLET CLOVER

Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry 310 cal

ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso 190 cal

WINES BY THE *Glass*

SPARKLING

GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso, Italy, NV	11
SCHRAMBERG, Brut Blanc De Blancs North Coast	25

WHITE WINES & BLENDS


BELLE GLOS, Rosé Oeil De Perdrix Sonoma County	15
BENVOLIO, Pinot Grigio Friuli DOC, Italy	10
DECOY by DUCKHORN, Sauvignon Blanc California	14
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast	16
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand	10
LOOSEN BROS., Dr. L Riesling Mosel, Germany	10
PONZI VINEYARDS, Pinot Gris Willamette Valley	13

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France	14
DIATOM, Santa Barbara County	17
HESS COLLECTION, Napa Valley	16
ROMBAUER, Napa Valley Carneros	26
SEA SUN, California	13
STONECAP ESTATE, Columbia Valley	10

PINOT NOIR

A TO Z WINeworks, Oregon	16
BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara	21
BENTON LANE, Willamette Valley	16
BÖEN, Santa Barbara Monterey & Sonoma County	15
EOS, California	11
SILVER GATE, California	11
WALT, La Brisa Sonoma Coast	23

 These wines are hand-selected by your local Wine Manager, Michelle Spurlin, and only found at your Birmingham Fleming's.

Social HOUR



Join us at the bar for \$9 hand-crafted cocktails and shareable bar bites starting at \$13, Sunday through Thursday, 4PM - 6PM.

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal
2,000 calories a day is used for general nutrition advice, but calorie needs vary.

WINES BY THE *Glass*

RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California	24
CASTELLO DI VOLPAIA, Chianti Classico Italy	15
CATENA, Vista Flores Malbec Mendoza Argentina	15
CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast	24
COSENTINO, Cigar Old Vines Zinfandel Lodi	15
FOUR VINES, The Biker Zinfandel Paso Robles	15
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain	14
MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia	18
PESSIMIST by DAOU, Red Blend Paso Robles	15

MERLOT

DUCKHORN VINEYARDS, Napa Valley	24
EMMOLO, Napa Valley	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France	23
MILBRANDT VINEYARDS, Family Grown Columbia Valley	12

CABERNET BLENDS

CHARLES & CHARLES, Post No. 35 Columbia Valley	12
DECOY LIMITED by DUCKHORN, Red Blend Napa Valley	21
MAD HATTER, Bordeaux Blend Napa Valley	28
PARADUXX by DUCKHORN, Proprietary Red Napa Valley	21

CABERNET SAUVIGNON

BELLA UNION by FAR NIENTE, Napa Valley	32
DAOU VINEYARDS, Paso Robles	18
ELLIE'S by HALL, Napa Valley	25
FPS by B.R. COHN, California	15
GOOSE RIDGE, First Flight Goose Gap Yakima Valley	16
HONIG, Napa Valley	28
JOSH CELLARS, Craftsman Collection California	13
POST & BEAM by FAR NIENTE, Napa Valley	32
QUILT, Napa Valley	21
SCATTERED PEAKS, Napa Valley	19
TALL SAGE, Columbia Valley	9

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BÖEN

THE ART OF
PINOT NOIR

Indulge in this silky, dark plum **BÖEN Pinot Noir** fine-tuned by 5th generation winemaker and viticulturist, **Joseph Wagner**. Each bottle celebrates California's coveted growing conditions and grapes plucked at sublime ripeness. In this case, a trio of Monterey, Santa Barbara, and Sonoma County terroir greets the senses — instantly satisfying any appetite for this style of wine.

At first swirl, each pour displays a deep scarlet richness backed by lush aromas of marionberry and dark cocoa. A balanced, bright acidity steps in with a rounded, medium-bodied texture that is at once luxurious and indisputably sippable.

Our featured Pinot Noir exudes warm baking spices and a burst of Bing cherry on the palate. Linger over its long, velvety finish. Pair with fresh starters like our **Burrata with Prosciutto** and savory entrées like our **Filet Mignon** or **Barbecue Scottish Salmon Fillet**.

15 per Glass | 60 per Bottle

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STARTERS

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal | 20

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger
350 cal | 24

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 13

SHRIMP COCKTAIL

horseradish cocktail sauce 230 cal | 22

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto,
wild arugula, toasted garlic crostini 770 cal | 16

SEARED PORK BELLY

pan-seared, creamy goat cheese grits, fig demi-glace
770 cal | 18

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole
mustard sauce, shredded egg & red onion 930 cal | 21

CRAB CAKES

roasted red pepper & lime butter sauce 700 cal | 24

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail,
north atlantic lobster tails, claws, and knuckle
Serves 1-2 900 cal | 65
Serves 4-6 1500 cal | 125

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON

flash-fried, bacon vinaigrette, diced bacon 730 cal | 14

ROASTED ASPARAGUS

herb butter 150 cal | 15

CHILI GARLIC GREEN BEANS**

chili garlic macadamia oil 350 cal | 13

CREAMED SPINACH

blended with parmesan, cream, spices 490 cal | 13

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar &
monterey jack cheese blend, leeks, jalapeño 930 cal | 16

BAKED POTATO PLAIN OR LOADED

cheddar, sour cream, bacon, butter, scallions
500/910 cal | 12

MASHED POTATOES

butter, kosher salt, cracked black pepper 500 cal | 13
add lobster 910 cal | +10

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar,
chipotle panko breadcrumbs 1580 cal | 13
add lobster 1860 cal | +10

SAUTÉED MUSHROOMS

button, shiitake & portobello mushrooms, fresh garlic
510 cal | 13

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD

bacon, campari tomatoes, red onion,
danish blue cheese crumbles, blue
cheese dressing, balsamic glaze 560 cal | 15

STRAWBERRY FENNEL SALAD**

arugula, toasted pine nuts, Parmigiano
Reggiano, agave lime vinaigrette 250 cal | 14

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red
onion, lemon balsamic vinaigrette 300 cal | 14

CAESAR SALAD

romaine, parmesan, fried
capers, crispy prosciutto 300 cal | 14

LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 17

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 580 cal | 16

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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

** Item contains or may contain nuts.

WHY OUR MIDDLE NAME IS *Prime*

We haven't just mastered the art and science of crafting an exceptional steak—we set the standard. We use USDA Prime cattle, which is the highest grade of all beef in the U.S., sourced from family-run farms across the Midwest by trusted partners, a signature salt & pepper seasoning and a state-of-the-art 1600-degree broiler that locks in all of the umami flavor you love.

BEYOND STEAKS

SEARED SCALLOPS*

miso butter, shitake, scallions, ginger salsa verde
610 cal | 44

BARBECUE SCOTTISH SALMON FILLET*

mushrooms, barbecue glaze 580 cal | 47

MISO GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange
spinach & arugula, pickled red onion 690 cal | 49

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine,
mushroom, leek & thyme sauce 670 cal | 39

SEASONAL FEATURED LOBSTER TAILS

with drawn butter 770 cal | 60

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri
& farro, asparagus and pickled onions
with mushroom demi-glaze 1060 cal | 40

DESSERTS

NEW YORK CHEESECAKE 1100 cal | 15

CARROT CAKE 1260 cal | 14

CRÈME BRÛLÉE 820 cal | 14

FRESH FRUIT & CHANTILLY CREAM 220 cal | 14

SIGNATURE OLIVE OIL CAKE 990 cal | 12

CHOCOLATE GOOEY BUTTER CAKE 780 cal | 13

CHOCOLATE LAVA CAKE 1200 cal | 17

Interested In
PRIVATE EVENTS, GIFT CARDS
or our LOYALTY PROGRAM?

Ask your server for details or visit
[FlemingsSteakhouse.com](https://www.flemingssteakhouse.com)

SIGNATURE STEAKS

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

Classic Cuts

MAIN FILET MIGNON* 11 OZ 590 cal | 57

PETITE FILET MIGNON* 8 OZ 440 cal | 51

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal | 55

USDA PRIME NEW YORK STRIP* 16 OZ 1000 cal | 61

Specialty Cuts

USDA PRIME DRY-AGED RIBEYE* 16 OZ 1130 cal | 68

USDA PRIME BONE-IN RIBEYE* 20 OZ 1470 cal | 65

USDA PRIME TOMAHAWK* 35 OZ 1870 cal | 98

Over the Top

DIABLO SHRIMP

spicy barbecue butter sauce 500 cal | 16

CRISPY MAITAKE MUSHROOM

tarragon aioli 240 cal | 13

JUMBO LUMP CRAB MEAT

oscar style with béarnaise sauce 280 cal | 15

TRUFFLE-POACHED LOBSTER*

béarnaise sauce & caviar 560 cal | 19

CREATE YOUR OWN

Surf and Turf

add a lobster tail to any of our signature steaks
375 cal | 30

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