



Starters

CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1080 cal | 70 Serves 4-6 1870 cal | 140

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 15

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 20

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 21

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 16

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

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 18

AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 22

Market Salads & Classic Soups

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 12

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 13

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 12

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal | 14

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 15

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 490 cal | 54

PETITE FILET MIGNON* 8 OZ 410 cal | 47

PRIME NEW YORK STRIP* 16 OZ 1180 cal | 59

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 52

Specialty Cuts

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 61

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

PRIME TOMAHAWK* 35 OZ 1700 cal | 93

Over The Top

SEARED PORK BELLY
fig demi-glace 280 cal | 13

DIABLO SHRIMP
spicy barbecue butter sauce 620 cal | 14

JUMBO LUMP CRAB MEAT
oscar style with béarnaise sauce 290 cal | 13

TRUFFLE-POACHED LOBSTER*
béarnaise sauce & caviar 460 cal | 18



Beyond Steaks

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal | 45

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

CHICKPEA & EGGPLANT CROQUETTE** housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 32

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 57

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 14

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal | 12

CAULIFLOWER MASH cilantro oil 550 cal | 13

SIGNATURE ONION RINGS panko-crust, smoked jalapeño aioli 610 cal | 12

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 12 add lobster 820 cal | +9

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 13

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 12

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 13

ROASTED ASPARAGUS herb butter 260 cal | 14

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 13 add lobster 1520 cal | +9

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

Seasonal Prix Fixe Menus

Filets of Fall

Starter

HARVEST SALAD**

arugula, hearts of romaine, toasted pistachios, herbed goat cheese, crispy prosciutto, pickled onions, croutons, dates & fig vinaigrette

Entrée choice of

PETITE FILET MIGNON* & KOREAN STYLE BULGOGI BEEF | 65
creamy parmesan risotto with housemade Korean chili sauce topped with thinly sliced marinated filet & pickled vegetables

PETITE FILET MIGNON* & SAUCE ROBERT | 60
sautéed spinach & garlic topped with crispy sweet potato hay

PETITE FILET MIGNON* & SAVORY CRAB-STUFFED SHRIMP | 65
roasted red pepper & lime butter sauce

Guests may substitute for 11oz Main Filet Mignon +7

Plant-Forward

KOREAN STYLE BULGOGI MARINATED MUSHROOMS & ONIONS | 45
creamy parmesan risotto with roasted cauliflower & housemade Korean chili sauce topped with pickled vegetables

Dessert

STICKY DATE PUDDING**

spiced cake, warm caramel served with honeycomb brittle & chantilly cream

Available for a limited time

Tomahawk Tuesday

Our Prime Tomahawk three-course menu Two Guests, \$125

Starter choose two

CAESAR SALAD

FLEMING'S SALAD**

WEDGE SALAD

Entrée

35 OZ PRIME TOMAHAWK* TO SHARE

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

Sides To Share choose two

BAKED POTATO PLAIN OR LOADED

FLEMING'S POTATOES

MASHED POTATOES

CAULIFLOWER MASH

CHIPOTLE CHEDDAR MAC & CHEESE

CRISPY BRUSSELS SPROUTS & BACON

NORTH ATLANTIC LOBSTER MASHED POTATOES (+9)

ROASTED ASPARAGUS

SAUTÉED MUSHROOMS

SIGNATURE ONION RINGS

NORTH ATLANTIC LOBSTER MACARONI & CHEESE (+9)

Dessert choose two

NEW YORK CHEESECAKE

CARROT CAKE

CRÈME BRÛLÉE

CHOCOLATE LAVA CAKE**

CHOCOLATE GOOEY BUTTER CAKE

FRESH FRUIT & CHANTILLY CREAM**

KEY LIME PIE

Tomahawk Tuesday Menu is only available on Tuesdays

Desserts & Coffee Service

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal | 15

NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 960 cal | 14

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 13

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 13

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal | 12

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 13

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 13

FRESHLY BREWED COFFEE 0 cal | 4

ESPRESSO 15 cal | 6

CAPPUCCINO 80 cal | 6

We Look Forward To Seeing You Again Soon

Give the Gift of Prime Steak & Wine

The perfect gift brings people together. A Fleming's gift card shows them your love, appreciation or admiration.

To purchase, ask your Server.

Host Your Holiday Party With Us

Allow us to make your holiday celebration the event of the year. Host in one of our safe and elegant private dining rooms where we can create the perfect setting while serving multi-course menus that will impress all your Guests. Upgrades available for linens, floral arrangements, centerpieces and more.

Call 813-830-4330 for availability and additional information.

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Hand-Crafted Cocktails

BLUEBERRY LEMON DROP | 13

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal

SOCAL V&T | 15

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 110 cal

TIKI MULE | 13

Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters 190 cal

CALIFORNIA JAM JAR | 14

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

ITALIAN FLIGHTPLAN | 14

Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves 240 cal

NOPALES MARGARITA | 13

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal

OLD FASHIONED | 14

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

BERRY PATCH PAL | 14

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 170 cal

FONSECA SOUR | 13

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 110 cal

THE MANHATTAN | 15

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal

IBERIAN HERITAGE | 13

Bacardi Ocho rum, ruby port, touch of bitters 180 cal

SICILIAN CUP | 11

Pimm's No. 1 with Amaro Averna, fresh lemon & herbs 280 cal

Fall UNCORKED

WINE EXPERIENCE

Allow us to take you on a red wine tour through California with the following wines:

- Böen Pinot Noir
- Balade by Belle Glos Pinot Noir
- Belle Glos Pinot Noir Taylor Lane
- Quilt Cabernet Sauvignon

\$35 per Guest with dinner

Wine Selections

These wines (🚩) are hand-selected by your local Wine Manager, Rich Carlin and only found at your Marilton Fleming's

Ask about our secret stash

Sparkling

EMMOLO, Methode Traditionelle California	16 / 64
GRUET, Brut Rosé New Mexico, NV	13 / 52
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	10 / 40
SCHRAMSBERG, Brut Blanc De Blancs North Coast	23 / 92
VEUVE CLICQUOT, Yellow Label Brut Champagne France, NV	135

White Wines & Blends

🚩 BELLE GLOS, Pinot Noir Blanc Sonoma County	13 / 52
BENVOLIO, Pinot Grigio Friuli DOC Italy	9 / 36
CAPTÛRE, Sauvignon Blanc Sonoma County	14 / 56
🚩 DUCKHORN, Sauvignon Blanc Napa Valley	16 / 64
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand	9 / 36
🚩 KELLY FLEMING, Sauvignon Blanc California	80
LOOSEN BROS., Dr. L Riesling Mosel Germany	9 / 36
PONZI VINEYARDS, Pinot Gris Willamette Valley	12 / 48
🚩 SANTA MARGHERITA, Pinot Grigio Italy	23 / 92
STUDIO BY MIRAVAL, Rosé Méditerranée IGP France	13 / 52

Chardonnay

CAVE DE LUGNY, La Carte Mâcon-Lugny France	13 / 52
🚩 DUCKHORN, Napa Valley	80
GRGICH HILLS ESTATE, Napa Valley	95
HESS COLLECTION, Napa Valley	15 / 60
NEWTON, Unfiltered Napa Valley Carneros	120
ROMBAUER, Napa Valley Carneros	24 / 96
SEA SUN, California	12 / 48
STONECAP ESTATE, Columbia Valley	9 / 36
🚩 WALT, Sonoma Coast	16 / 64

🚩 Local wine only available at this Fleming's
6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal
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cal represents calories

Pinot Noir

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara	20 / 80
BOEN, California	12 / 48
CALERA, Central Coast	68
EOS, California	10 / 40
ETUDE, Napa Valley Carneros	90
F J DAVIES NOBLE'S VINEYARD, Sonoma Coast	150
F MEIOMI, California	16 / 64
WALT, La Brisa Sonoma Coast	23 / 92

Red Wines Of Interest

CASTELLO DI VOLPAIA, Chianti Classico Italy	15 / 60
CATENA, Malbec Vista Flores Mendoza Argentina	14 / 56
CHÂTEAU DE BEAUCASTEL, Châteauneuf-du-Pape France	160
FOUR VINES, The Biker Zinfandel Paso Robles	14 / 56
HIGH HEAVEN VINTNERS, Roaming Elk Columbia Valley	13 / 52
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain	13 / 52
PESSIMIST BY DAOU, Red Blend Paso Robles	14 / 56
F SALDO BY THE PRISONER, Zinfandel Napa Valley	22 / 88
STAGS' LEAP WINERY, Petite Sirah Napa Valley	95
F THE PRISONER, Red Blend Napa Valley	136
TIGNANELLO, Antinori Toscana Italy	195
TORBRECK, Shiraz Woodcutter's Barossa Valley Australia	15 / 60

Merlot

DUCKHORN VINEYARDS, Napa Valley	21 / 84
EMMOLO, Napa Valley	115
LES CADRANS DE LASSÈGUE, Saint-Émilion Grand Cru France	17 / 68
MILBRANDT VINEYARDS, Family Grown Columbia Valley	11 / 44

Cabernet Blends

CHARLES & CHARLES, Post No. 35 Columbia Valley	10 / 40
F JUSTIN, Cabernet Blend Paso Robles	24 / 96
LE SERRE NUOVE DELL'ORNELLAIA, Bolgheri Italy	150
MAD HATTER, Bordeaux Blend Napa Valley	27 / 108
PARADUXX BY DUCKHORN, Proprietary Red Napa Valley	20 / 80

Cabernet Sauvignon

CHATEAU MONTELENA, Napa Valley	32 / 128
COEUR BY HALL, St. Helena	24 / 96
COL SOLARE, Red Mountain Washington	150
DAOU VINEYARDS, Paso Robles	17 / 68
DAOU VINEYARDS, Soul of a Lion Adelaida District Paso Robles	200
F FAUST, Napa Valley	28 / 112
FPS BY B.R. COHN, California	15 / 60
FROG'S LEAP WINERY, Estate Grown Napa Valley Rutherford	130
F .GREENWING BY DUCKHORN Columbia Valley	80
F HALL, Napa Valley	92
F .HESS ALOMI Napa Valley	18 / 72
HONIG, Napa Valley	27 / 108
J. DAVIES, Napa Valley	180
QUILT, Napa Valley	20 / 80
STAG'S LEAP WINE CELLARS, Artemis Napa Valley	130
TALL SAGE, Columbia Valley	9 / 36
TRIBUTE, California	12 / 48

Beer Selections

BLUE MOON BELGIAN WHITE 7 Denver, Colorado 170 cal	DUVEL STRONG GOLDEN ALE 11 Belgium 220 cal	O'DOULS 7 90 cal
BLUE MOON SEASONAL 7 Denver, Colorado 170 cal	HEINEKEN 7 Holland 150 cal	OMMISSION PALE ALE 7 Portland, Oregon 175 cal
BUD LIGHT 7 110 cal	KONA BREWING CO. BIG WAVE GOLDEN ALE 7 Kailua-Kona, Hawai'i 130 cal	SAMUEL ADAMS BOSTON LAGER 7 Boston, Massachusetts 170 cal
BUDWEISER 7 145 cal	LAGUNITAS IPA 7 Petaluma, California 190 cal	SIERRA NEVADA TORPEDO IPA 7 Chico, California 240 cal
COORS LIGHT 7 100 cal	MICHELOB ULTRA 7 95 cal	STELLA ARTOIS CIDRE 7 Belgium 170 cal
CORONA EXTRA 7 Mexico 135 cal	MILLER LITE 7 96 cal	STELLA ARTOIS 7 Belgium 150 cal

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F Children's Menu

12 and under; includes choice of beverage

Starter

your choice of

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

CHEESE & CRACKERS

prosciutto, cheddar cheese, lavash crackers 210 cal

Entrée

all entrées except Mac & Cheese served with side of french fries

FILET MIGNON*

our leanest, most tender cut of beef 520 cal | 23

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough 1800 cal | 27

CHICKEN TENDERS

crispy chicken breast tenders 730 cal | 16

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1200 cal | 16

Dessert

your choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 970 cal

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 470 cal

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 480 cal

FRESH FRUIT & CHANTILLY CREAM**

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

Does not include tax or gratuity

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Gluten-Free Menu

Starters

CHILLED SEAFOOD TOWER* shrimp cocktail, north atlantic lobster tails 1080/1870 cal **prepared without ahi tuna poke or lavash crackers**

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal **prepared without croutons**

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 760 cal **prepared without croutons**

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

SEARED PORK BELLY pan-seared, creamy goat cheese grits 700 cal **prepared without fig demi-glace**

Salads

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal **prepared without fried capers & croutons**

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal **prepared without croutons**

WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

Steaks and Beyond

PETITE FILET MIGNON* 8 OZ 410 cal

PRIME NEW YORK STRIP* 16 OZ 1180 cal

MAIN FILET MIGNON* 11 OZ 490 cal

PRIME TOMAHAWK* 35 OZ 1700 cal

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal

PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal

PRIME BONE-IN RIBEYE* 20 OZ 1360 cal

DOUBLE BREAST OF CHICKEN 580 cal

SEASONAL FEATURED LOBSTER TAILS 750 cal

Over the Top

SEARED PORK BELLY fig demi-glace 280 cal **prepared without fig demi-glace**

DIABLO SHRIMP spicy barbecue butter sauce 620 cal

JUMBO LUMP CRAB MEAT oscar style with béarnaise sauce 290 cal

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar 460 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

ROASTED ASPARAGUS herb butter 260 cal

CAULIFLOWER MASH cilantro oil 550 cal

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

Desserts

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal **prepared without pistachio tuille**

FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal **prepared without pistachio tuille**

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal

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With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

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