

Social HOUR

SUNDAY - THURSDAY | 4PM - 6PM

HAND-CRAFTED COCKTAILS 9



TIME IS HONEY

Maker's Mark bourbon,
lemon, honey syrup,
luxardo cherry
200 cal



KEEP YOUR GIN UP

Gray Whale gin, Jack Rudy
tonic, lime & cucumber
ribbon
280 cal



TEQUILA ME SOFTLY

Sauza Silver tequila,
Cointreau, grenadine,
lemon & Rosé
190 cal



OLIVE A MARTINI

Tito's Handmade vodka or
Aviation gin with a splash of
dry vermouth
210/240 cal

BAR BITES

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion
confit, campari tomato, black garlic aioli,
Fleming's butter pickles 1260 cal | 16
pairs with DAOU VINEYARDS, CABERNET
SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 550 cal | 14
pairs with BÖEN, PINOT NOIR

CRAB CAKE BITES

red pepper & lime butter sauce 650 cal | 18
pairs with SEA SUN, CHARDONNAY

TEMPURA SHRIMP

apricot horseradish & shaved
green onion 340 cal | 15
pairs with KEEP YOUR GIN UP

SPICY TUNA WONTON*

avocado, seaweed caviar 280 cal | 16
pairs with LOOSEN BROS., RIESLING

CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions,
agave lime vinaigrette 440 cal | 13
pairs with SILVER GATE, PINOT NOIR

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato,
mint pesto 430 cal | 15
pairs with BENVOLIO, PINOT GRIGIO

FILET WELLINGTON BITES

crispy puff pastry, mushroom duxelle,
parmesan, raspberry drizzle 1490 cal | 18
pairs with OLIVE A MARTINI

CRISPY CHICKEN BITES

miso, lemon, hot
pepper aioli 750 cal | 14
pairs with TIME IS HONEY

Available in the Bar only 4PM - 6PM.

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.

*This item may be cooked to order. 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.

Bar Menu

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal | 22

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 24

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 15

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 26

FRESH OYSTERS*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette

Half 180 cal | 25

Dozen 340 cal | 49

while supplies last

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters

Serves 1-2 1100 cal | 88

Serves 4-6 2410 cal | 165

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce

while supplies last

HANDHELDS

Includes a side of french fries & ketchup

THE PRIME BURGER*

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1670 cal | 15

CRISPY CHICKPEA & EGGPLANT BURGER

house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1140 cal | 14

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1750 cal | 17

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1440 cal | 27

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Wines *by the glass*

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal;
Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

SPARKLING

GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11
MIRABELLE by SCHRAMSBERG, Brut Rosé North Coast, NV	16
SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2020	25


WHITE WINES & BLENDS

BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2022	15
BENVOLIO, Pinot Grigio Friuli DOC Italy	10
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022	16
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022	10
HONIG, Sauvignon Blanc Napa Valley, 2023	15
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2022	10
 UMBERTO FIORE, Moscato D'asti Piedmont Italy, 2022	15

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2020	14
DIATOM, Santa Barbara County, 2022	18
HESS COLLECTION, Napa Valley, 2022	16
ROMBAUER, Napa Valley Carneros, 2022	26
SEA SUN, California, 2022	13
STONECAP ESTATE, Columbia Valley, 2022	10

PINOT NOIR

A TO Z WINEWORKS, Oregon, 2019	16
BALADE by BELLE GLOS, Arroyo Seco, 2022	21
BÖEN, Monterey, Sonoma & Santa Barbara County, 2022	15
CHERRY PIE, Tri-County, 2021	14
 RAEBURN, Sonoma County, 2022	17
SILVER GATE, California, 2021	11
WALT, La Brisa Sonoma Coast, 2021	23

 These wines are hand-selected by your local Wine Manager, MaryAn Tabello, and only found at your Las Vegas Town Square Fleming's.

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RED WINES OF INTEREST

	8 YEARS IN THE DESERT by ORIN SWIFT, Red Blend, 2022	33
	ABSTRACT by ORIN SWIFT, Red Blend California, 2022	24
	CASTELLO DI VOLPAIA, Chianti Classico Italy, 2021	15
	CATENA, Vista Flores Malbec Mendoza Argentina, 2020	15
	CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast, 2021	24
	COSENTINO, Cigar Old Vines Zinfandel Lodi, 2020	15
	MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2019	14
	MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia	18
	PESSIMIST by DAOU, Red Blend Paso Robles, 2022	15
	QUPE, Syrah Central Coast California, 2020	16



MERLOT

EMMOLO, Napa Valley, 2021	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2020	23
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2020	12

CABERNET BLENDS

CHARLES & CHARLES, Post No. 35 Columbia Valley, 2019	12
DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley, 2021	21

CABERNET SAUVIGNON

	BROWNE, Columbia Valley, 2021	15
	CAYMUS 1LITER, Napa Valley, 2021	37
	DAOU VINEYARDS, Paso Robles, 2022	18
	ELLIE'S by HALL, Napa Valley	25
	GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020	16
	HONIG, California, 2019	28
	JOSH CELLARS, Craftsman Collection California, 2021	13
	POST & BEAM by FAR NIENTE, Napa Valley, 2022	32
	QUILT, Napa Valley, 2021	21
	SCATTERED PEAKS, Napa Valley, 2019	19
	TALL SAGE, Columbia Valley, 2021	9

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