SOCIAL HOUR
SUNDAY - THURSDAY | 4PM - 6PM

HAND-CRAFTED COCKTAILS

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

TEQUILA ME SOFTLY
Sauza Silver tequila, Cointreau, grenadine, lemon & Rosé
190 cal

KEEP YOUR GIN UP
Gray Whale gin, Jack Rudy tonic, lime & cucumber ribbon
280 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 1180 cal | 16 pairs with DAOU VINEYARDS, CABERNET SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 470 cal | 14 pairs with BOÉN, 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 350 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 360 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.
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**SWEET CHILI CALAMARI**
lightly breaded, tossed with sweet chili sauce 960 cal | 21

**BEEF CARPACCIO***
toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 23

**SIGNATURE ONION RINGS**
panko-crusted, smoked jalapeño aioli 1320 cal | 14

**AHI TUNA POKE STACK***
avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 25

**KUMIAI OYSTERS***
harvested by hand, flown in daily, freshly shucked and served with house-made mignonette while supplies last
Half 180 cal | 24
Dozen 340 cal | 48

**CHILLED SHELLFISH TOWER***
north atlantic lobster, colossal shrimp, alaskan golden king crab legs, kumiai oysters
Serves 1-2 1090 cal | 87
Serves 4-6 2400 cal | 164
pairs with served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce while supplies last

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**HANDHELDs**
Includes a side of french fries & ketchup

**THE PRIME BURGER***
our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1480 cal | 15

**CRISPY CHICKPEA & EGGPLANT BURGER**
house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1090 cal | 14

**CALIFORNIA BURGER***
our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1790 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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09/26/23
# Wines by the glass

## SPARKLING
- **GRUET**, Brut Rosé New Mexico, NV 14
- **MIONETTO**, Avantgarde Prosecco Treviso, Italy, NV 11
- **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 Fruili DOC, Italy, 2021 10
- **BURGANS**, Albarino Rias Baixas Spain, 2022 14
- **DUCKHORN VINEYARDS**, Sauvignon Blanc North Coast, 2022 16
- **GIESEN ESTATE**, Sauvignon Blanc Marlborough New Zealand, 2022 10
- **HONIG**, Sauvignon Blanc Napa Valley, 2022 15
- **LOOSEN BROS., Dr. L Riesling Mosel**, Germany, 2021 10
- **UMBERTO FIORE**, Moscato D’asti Piedmont Italy, 2022 13

## CHARDONNAY
- **CAVE DE LUGNY**, La Carte Mâcon-Lugny France, 2020 14
- **DIATOM**, Santa Barbara County, 2021 18
- **HESS COLLECTION**, Napa Valley, 2021 16
- **ROMBAUER**, Napa Valley Carneros, 2022 26
- **SANDHI**, Central Coast, 2021 19
- **SEA SUN**, California, 2021 13
- **STONECAP ESTATE**, Columbia Valley, 2021 10

## PINOT NOIR
- **A TO Z WINEWORKS**, Oregon, 2019 16
- **BALADE by BELLE GLOS**, Santa Rita Hills Santa Barbara, 2021 21
- **BÖEN**, Monterey, Sonoma & Santa Barbara County, 2021 15
- **CHERRY PIE**, Tri-County, 2020 14
- **RAEBURN**, Russian River Valley, 2021 17
- **SILVER GATE**, California, 2021 11
- **WALT**, La Brisa Sonoma Coast, 2021 23

These wines are hand-selected by your local Wine Manager, Raul Gonzales, and only found at your Las Vegas Town Square Fleming’s.
### RED WINES OF INTEREST

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<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Rating</th>
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<tbody>
<tr>
<td>8 YEARS IN THE DESERT by ORIN SWIFT, Red Blend, 2021</td>
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<td>ABSTRACT by ORIN SWIFT, Red Blend California, 2021</td>
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<td>CASTELLO DI VOLPAIA, Chianti Classico Italy, 2021</td>
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<td>CATENA, Vista Flores Malbec Mendoza Argentina, 2020</td>
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<td>COSENTINO, Cigar Old Vines Zinfandel Lodi, 2020</td>
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<td>MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2019</td>
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<td>MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia, 2021</td>
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<td>PESSIMIST by DAOU, Red Blend Paso Robles, 2021</td>
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<td>QUPE, Syrah Central Coast California, 2020</td>
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### MERLOT

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<tr>
<th>Name</th>
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<td>EMMOLO, Napa Valley, 2020</td>
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<td>LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2020</td>
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<td>MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2019</td>
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### CABERNET BLENDS

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<td>DECOY LIMITED by DUCKHORN, Red Blend Napa Valley, 2019</td>
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### CABERNET SAUVIGNON

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<td>CAYMUS 1LITER, Napa Valley, 2021</td>
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<tr>
<td>DAOU VINEYARDS, Paso Robles, 2021</td>
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<td>ELLIE’S by HALL, Napa Valley, 2020</td>
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<td>GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020</td>
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<td>JOSH CELLARS, Craftsman Collection California, 2020</td>
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<td>POST &amp; BEAM by FAR NIENTE, Napa Valley, 2021</td>
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<td>QUILT, Napa Valley, 2020</td>
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<tr>
<td>SCATTERED PEAKS, Napa Valley, 2019</td>
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<tr>
<td>TALL SAGE, Columbia Valley, 2021</td>
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