



Chef Brandon's May Selections

Appetizers

- SEARED FOIE GRAS* | 28**
fried quail egg, fig salad, orange balsamic, fig demi glace
- OYSTERS ON THE HALF SHELL* | 21**
half dozen, citrus mignonette, cocktail sauce

Salad

- HEIRLOOM TOMATO SALAD | 15**
fresh mozzarella pearls, red onion, toasted hazelnut, balsamic vinaigrette, balsamic glaze

Small Plate

- MUSHROOM FARRO RISOTTO | 28**
chanterelle mushrooms, roasted campari tomatoes, pickled red onions, cilantro oil

Entrées

- BRAISED LAMB SHANK* | 54**
saffron risotto, roasted chanterelle mushrooms, au jus
- VENISON CHOPS | 55**
roasted marble potatoes, caramelized onions, oyster mushrooms, cabernet butter
- STRIPED SEA BASS | 48**
red onion, sauteed spinach, artichokes, capers, kalamata olives, campari tomatoes

Sides

- CREAMED CORN | 16**
- SOY GLAZED SHISHITO PEPPERS | 14**

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 | 22**
roasted red pepper & lime butter sauce 730 cal
- SWEET CHILI CALAMARI | 18**
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 | **70** Serves 4 - 6 | **140**
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 Guest

2,000 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 | **53**
490 cal

PETITE FILET MIGNON*
8 OZ | **46**
400 cal

PRIME NEW YORK STRIP*
16 OZ | **58**
1180 cal

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **51**
1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ | **59**
1360 cal

PRIME DRY-AGED RIBEYE*
16 OZ | **64**
1340 cal

BONE-IN FILET MIGNON*
14 OZ | **63**
480 cal

PRIME TOMAHAWK*
35 OZ | **115**
1700 cal

Over the Top

DIABLO SHRIMP | **14**
baked with a spicy
barbeque butter sauce
640 cal

JUMBO LUMP CRABMEAT | **13**
oscar style with béarnaise sauce
320 cal

TRUFFLE-POACHED LOBSTER* | **18**
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* | **45**
mushrooms, barbecue glaze 760 cal

MISO GLAZED CHILEAN SEA BASS* | **47**
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 | **57**
with drawn butter 850 cal

Sides

FLEMING'S POTATOES | **13**
potatoes au gratin, creamy cheddar & monterey jack cheese
blend, leek, jalapeño 1060 cal

BAKED POTATO PLAIN OR LOADED | **12**
cheddar, sour cream, bacon, butter, scallions 380/730 cal

YUKON GOLD MASHED POTATOES | **12**
kosher salt, cracked black pepper 570 cal

SIGNATURE ONION RINGS | **11**
panko-crusted, smoked jalapeño aioli 610 cal

CHIPOTLE CHEDDAR MACARONI & CHEESE | **12**
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 | **13**
button, shiitake & portobello mushrooms, fresh garlic 580 cal

CREAMED SPINACH | **12**
blended with parmesan, cream, spices 860 cal

CRISPY BRUSSELS SPROUTS & BACON | **13**
flash-fried, bacon vinaigrette, diced bacon 770 cal

GRILLED HIGH COUNTRY ASPARAGUS | **14**
herb oil drizzle, roasted red peppers 210 cal

ROASTED RAINBOW CARROTS | **11**
garlic herb butter, sweet & spicy walnuts 280 cal

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

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