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

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

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As the seasons change, our menu does too. Our seasonal offerings are composed using the freshest ingredients, all harvested at their peak. Each dish features a deliciously diverse range of flavors that you may not see year around, so we highly encourage exploring them today.

**RAW & CHILLED**

**CHILLED SHELLFISH TOWER**

North Atlantic lobster, colossal shrimp, alaskan king crab legs, kumiai oysters

Serves 1-2 1090 cal | 21
Serves 4-6 2400 cal | 48

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

While supplies last

**KUMIAI OYSTERS**

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

Half 180 cal | 24
Dozen 340 cal | 48

**AHI TUNA POKE STACK**

Avocado, cucumber, caviar, lavash crackers, soy ginger

360 cal | 25

**COLOSSAL SHRIMP COCKTAIL**

Horseradish cocktail sauce 290 cal | 23

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**STARTERS**

**SWEET CHILI CALAMARI**

Lightly breaded, tossed with sweet chili sauce 960 cal | 21

**BURRATA WITH PROSCIUTTO**

Charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 17

**SIGNATURE ONION RINGS**

Panko-crusted, smoked jalapeno aioli 1320 cal | 14

**SEARED PORK BELLY**

Pan-seared, creamy goat cheese grits, fig demi-glace 770 cal | 19

**BEEF CARPACCIO**

Toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 23

**CRAB CAKES**

Roasted red pepper & lime butter sauce 700 cal | 26

**CRISPY MAITAKE MUSHROOM**

Lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 16

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**MARKET SALADS**

**WEDGE SALAD**

Bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal | 16

**FLEMING’S SALAD**

Walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 300 cal | 15

**CAESAR SALAD**

Romaine, parmesan, fried capers, crispy prosciutto 310 cal | 15

**APPLE & CINNAMON PECAN SALAD**

Goat cheese, pickled red onion and blackberries tossed with agave lime vinaigrette 330 cal | 16

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**CLASSIC SOUPS**

**LOBSTER BISQUE**

North Atlantic lobster, spiced sherry cream 510 cal | 18

**FRENCH ONION SOUP**

Baked with gruyère & parmesan cheeses 520 cal | 17

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**Item contains or may contain nuts.
Only 2% of all beef earns the top-tier industry rating of USDA Prime. We’re proud to be one of a select few in the nation to offer USDA Prime beef.

<table>
<thead>
<tr>
<th>USDA Prime Cuts</th>
<th>Prime Bone-In RIBEYÉ*</th>
<th>Prime Dry-Aged RIBEYÉ*</th>
<th>Prime TOMAHAWK*</th>
<th>Prime New York STRIP*</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 oz</td>
<td>1470 cal</td>
<td>68 oz</td>
<td>1130 cal</td>
<td>70 oz</td>
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<table>
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<tr>
<th>Classic Cuts</th>
<th>Main Filet MIGNON*</th>
<th>Petite Filet MIGNON*</th>
<th>Bone-In Filet MIGNON*</th>
<th>Certified Angus Beef RIBEYÉ*</th>
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<tbody>
<tr>
<td>11 oz</td>
<td>590 cal</td>
<td>8 oz</td>
<td>440 cal</td>
<td>14 oz</td>
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All steaks served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal

**Enhance Your Steak Experience**

Complement any of our Prime or Classic Cuts with an indulgent topping or seafood pairing.

<table>
<thead>
<tr>
<th>Over the Top</th>
<th>Diablo Shrimp</th>
<th>Surf &amp; Turf Steamed Lobster Tail</th>
<th>Alaskan Golden King Crab Legs</th>
<th>Seared Scallops</th>
<th>Seared Colossal Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td>520 cal</td>
<td>18 oz</td>
<td>180 cal</td>
<td>31 oz</td>
<td>230 cal</td>
<td>110 cal</td>
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<tr>
<th>Beyond Steaks</th>
<th>Seared Scallops*</th>
<th>Miso butter, shiitake, scallions, ginger salsa verde 600 cal</th>
<th>Barbecue Salmon Fillet*</th>
<th>Mushrooms, barbecue glaze 580 cal</th>
<th>Miso-Glazed Chilean Sea Bass*</th>
<th>Sautéed with sesame-orange spinach &amp; arugula, pickled red onion 690 cal</th>
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<tbody>
<tr>
<td>620 cal</td>
<td>82 oz</td>
<td>580 cal</td>
<td>48 oz</td>
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<tr>
<th>North Atlantic Lobster Tails</th>
<th>with drawn butter 770 cal</th>
<th>Alaskan Golden King Crab Legs with drawn butter 810 cal</th>
<th>Double Breast of Chicken</th>
<th>All-natural, roasted, white wine, mushroom, leek &amp; thyme sauce 670 cal</th>
<th>Roasted Portobello &amp; Cauliflower Steak</th>
<th>Crispy potato marrow with chimichurri &amp; farro, asparagus and pickled onions with mushroom demi-glace 1080 cal</th>
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<tr>
<td>770 cal</td>
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<th>Shareable Sides</th>
<th>Crispy Brussels Sprouts &amp; Bacon</th>
<th>730 cal</th>
<th>15 oz</th>
<th>Roasted Asparagus</th>
<th>150 cal</th>
<th>16 oz</th>
<th>Roasted Sweet Potato</th>
<th>670 cal</th>
<th>16 oz</th>
<th>Creamed Spinach</th>
<th>490 cal</th>
<th>15 oz</th>
<th>Fleming’s Potatoes</th>
<th>930 cal</th>
<th>17 oz</th>
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