

HAND - CRAFTED
COCKTAILS

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal | 17

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 160 cal | 18

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 250 cal | 18

NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 220 cal | 17

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 150 cal | 17

CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 320 cal | 17

BERRY PATCH PAL

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 190 cal | 17

FONSECA SOUR

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lemon, finished with a touch of Fonseca Bin 27 Port 220 cal | 17

THE SCARLET CLOVER

Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry 310 cal | 17

SALTED CARAMEL ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, Bailey's Irish Cream & freshly brewed espresso 290 cal | 17

ZERO - PROOF COCKTAILS

GOLDEN STATE OF MIND

Seedlip Grove 42, pineapple, turmeric syrup, topped with Fever-Tree Ginger Beer 90 cal | 13
make it a cocktail with Ketel One vodka | 17

GARDEN GIMLET

Lyre's Dry London Spirit, fresh herbs, muddled cucumber & Fever-Tree Sparkling Lime Yuzu 70 cal | 13
make it a cocktail with Hendrick's gin | 17

🍷 These wines are hand-selected by your local Wine Manager, and only found at your Raleigh 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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WINES

SPARKLING

GRUET, Brut Rosé New Mexico	14 / 56
MIONETTO, Avantgarde Prosecco Treviso Italy	11 / 44
SCHRAMSBERG, Brut Blanc De Blancs North Coast	25 / 100

WHITE WINES & BLENDS

BELLE GLOS, Rosé Oeil De Perdrix Sonoma County	15 / 60
BENVOLIO, Pinot Grigio Friuli DOC Italy	10 / 40
DECOY by DUCKHORN, Sauvignon Blanc California	14 / 56
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast	16 / 64
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand	10 / 40
🍷 HONIG, Sauvignon Blanc Napa Valley	15 / 60
LOOSEN BROS., Dr. L Riesling Mosel Germany	10 / 40
PONZI VINEYARDS, Pinot Gris Willamette Valley	13 / 52

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France	14 / 56
DIATOM, Santa Barbara County	18 / 72
HESS COLLECTION, Napa Valley	16 / 64
ROMBAUER, Napa Valley Carneros	26 / 104
🍷 SEA SUN, California	13 / 52
STONECAP ESTATE, Columbia Valley	10 / 40



Social HOUR

Join us at the bar for \$9 hand-crafted cocktails and shareable bar bites starting at \$13. Available Sunday - Thursday from 4PM - 6PM.

PINOT NOIR

A TO Z WINEWORKS, Oregon	16 / 64
BALADE by BELLE GLOS, Arroyo Seco	21 / 84
BÖEN, Monterey, Sonoma & Santa Barbara County	15 / 60
CHERRY PIE, Tri-County	14 / 56
KINGS RIDGE, Willamette Valley, Oregon	18 / 72
SILVER GATE, California	11 / 44
WALT, La Brisa Sonoma Coast	23 / 92

RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California	24 / 96
BACA "TUG O' WAR", Zinfandel Maffei Vineyard, California	30 / 120
CASTELLO DI VOLPAIA, Chianti Classico Italy	15 / 60
CATENA, Vista Flores Malbec Mendoza Argentina	15 / 60
CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast	24 / 96
CONUNDRUM, Red Blend, Wagner Family	17 / 68
COSENTINO, Cigar Old Vines Zinfandel Lodi	15 / 60
JAM JAR, Sweet Shiraz Western Cape	12 / 48
DAOU BODYGUARD, Red Blend, Paso Robles	25 / 100
EDMEADES, Zinfandel, Mendocino County	18 / 72
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain	14 / 56
MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia	18 / 72
PESSIMIST by DAOU, Red Blend Paso Robles	15 / 60

MERLOT

CHELSEA GOLDSCHMIDT, Merlot, Alexander Valley	15 / 60
EMMOLO, Napa Valley	24 / 96
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France	23 / 92
MILBRANDT VINEYARDS, Family Grown Columbia Valley	12 / 48

CABERNET BLENDS

CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley	12 / 48
DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley	21 / 84
PARADUXX by DUCKHORN, Proprietary Red Napa Valley	21 / 84

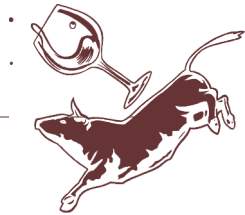
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CABERNET SAUVIGNON

CAYMUS, Napa Valley (1L)	35 / 196
DAOU VINEYARDS, Paso Robles	18 / 72
ELLIE'S by HALL, Napa Valley	25 / 100
GOOSE RIDGE, First Flight Goose Gap Yakima Valley	16 / 64
JOSH CELLARS, Craftsman Collection California	13 / 52
POST & BEAM by FAR NIENTE, Napa Valley	32 / 128
QUILT, Napa Valley	21 / 84
SCATTERED PEAKS, Napa Valley	19 / 76
TALL SAGE, Columbia Valley	9 / 36



QUILT,
CABERNET
SAUVIGNON

Winemaker, **Joe Wagner**, crafts **Quilt Cabernet Sauvignon**, to represent a patchwork of prime Napa Valley vineyards to create the perfect cuvee the way his family has crafted wine for the past five generations. Vineyards range from the valley floor to add richness, while well-drained vineyards found in the slopes of mountainous areas add structure & complexity.

Quilt Cabernet opens with aromas of dark plum & ripe blackberry & flavors of cocoa nibs. This cabernet is elegant on the palate with notes of boysenberry jam & the sweet spice of clove provide soft, supple structure to stand up to our hand-cut steaks.

This cabernet is the perfect complement to our **Diablo Shrimp topped Main Filet Mignon**. The fruit forward structure of the wine cuts through the richness of the creamy sauce accompanying our colossal shrimp for a spiced twist on a classic Surf & Turf.

21 Glass / 84 Bottle



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 golden king crab legs, fresh oysters
Serves 1-2 1090 cal | 83
Serves 4-6 2400 cal | 155

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

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

AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 26

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 290 cal | 24

STARTERS

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 850 cal | 22

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 18

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 1320 cal | 15

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 770 cal | 20

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 | 28


CRISPY MAITAKE MUSHROOM lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 17

MARKET SALADS

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal | 17

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 16

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 310 cal | 16

 **PEAR & BLUE CHEESE SALAD**** bitter greens, crunchy walnuts, dried cranberry and agave lime vinaigrette 420 cal | 15

CLASSIC SOUPS

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 19

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 520 cal | 18

SEASONAL

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.

USDA

Prime

CUTS

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.

PRIME BONE-IN
RIBEYE*
20 OZ 1470 cal | 68

PRIME DRY-AGED
RIBEYE*
16 OZ 1130 cal | 70

PRIME
TOMAHAWK*
35 OZ 1870 cal | 100

PRIME NEW YORK
STRIP*
16 OZ 1000 cal | 63

CLASSIC CUTS

MAIN FILET
MIGNON*
11 OZ 590 cal | 59

PETITE FILET
MIGNON*
8 OZ 440 cal | 53

BONE-IN FILET
MIGNON*
14 OZ 550 cal | 69

CERTIFIED ANGUS
BEEF RIBEYE*
14 OZ 1010 cal | 57

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.

OVER THE TOP
DIABLO SHRIMP 520 cal | 18

CRISPY MAITAKE MUSHROOM 370 cal | 14

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal | 17

TRUFFLE-POACHED LOBSTER 560 cal | 21

SURF & TURF
STEAMED LOBSTER TAIL 180 cal | 32
ALASKAN GOLDEN KING CRAB LEGS 470 cal | 35
SEARED SCALLOPS 230 cal | 19
SEARED COLOSSAL SHRIMP 110 cal | 16

BEYOND STEAKS

SEARED SCALLOPS* miso butter, shiitake, scallions, ginger salsa verde 600 cal | 46
BARBECUE SALMON FILLET* mushrooms, barbecue glaze 580 cal | 48
MISO-GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal | 52
NORTH ATLANTIC LOBSTER TAILS with drawn butter 770 cal | 62

ALASKAN GOLDEN KING CRAB LEGS with drawn butter 810 cal | 83
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 39
ROASTED PORTOBELLO & CAULIFLOWER STEAK crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1060 cal | 42
DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze 720 cal | 43

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON 730 cal | 16
ROASTED ASPARAGUS 150 cal | 17
APRICOT & THYME GREEN BEANS 200 cal | 15
CREAMED SPINACH 490 cal | 15
FLEMING'S POTATOES 930 cal | 17
BAKED POTATO PLAIN OR LOADED 500/910 cal | 14

SAUTÉED MUSHROOMS 340 cal | 15
MASHED POTATOES 620 cal | 15
NORTH ATLANTIC LOBSTER MASHED POTATOES 870 cal | 25
CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal | 15
NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1860 cal | 25

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