

HAND-CRAFTED COCKTAILS 0



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



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



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 bairs with DAOU VINEYARDS, CABERNET SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili iam 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 bairs 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 bairs with BENVOLIO, PINOT GRIGIO

FILET WELLINGTON BITES

crispy puff pastry, mushroom duxelle, parmesan, raspberry drizzle 1490 cal | 18 bairs 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), molecular de la conditione de la contain nave, la contain a contai

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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 call 23

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 mianonette Half 180 cal | 25 Dozen 340 call 49 while supplies last

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh ovsters Serves 1-2 1100 cal | 83 Serves 4-6 2410 cal | 155 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 114

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, ialapeño 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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^{*}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.

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

Ţ	GRUET, Brut Rosé New Mexico MIONETTO, Avantgarde Prosecco Treviso Italy ROSA REGALE by BANFI, Sparkling Rosé Italy SCHRAMSBERG, Brut Blanc De Blancs North Coast	14 11 15 25
Ţ	WHITE WINES & BLENDS BELLE GLOS, Rosé Oeil De Perdrix Sonoma County BENVOLIO, Pinot Grigio Friuli DOC Italy DUCKHORN VINEYARDS, Sauvignon Blanc North Coast GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand HONIG, Sauvignon Blanc Napa Valley LOOSEN BROS., Dr. L Riesling Mosel Germany RUFFINO, Moscato Italy	15 10 16 10 15 10 10
_	CHARDONNAY CAVE DE LUGNY, La Carte Mâcon-Lugny France DIATOM, Santa Barbara County DOMAINE AURORE BACHELET, Grand Vin De Bourgogne France HESS COLLECTION, Napa Valley ROMBAUER, Napa Valley Carneros SEA SUN, California STONECAP ESTATE, Columbia Valley WALT, Sonoma Coast	14 18 21 16 26 13 10 19
Ţ	PINOT NOIR A TO Z WINEWORKS, Oregon BALADE by BELLE GLOS, Arroyo Seco BÖEN, Monterey, Sonoma & Santa Barbara County CHERRY PIE, Tri-County SILVER GATE, California STOLLER, Willamette Valley WALT, La Brisa Sonoma Coast	16 21 15 14 11 14 23

These wines are hand-selected by your local Wine Manager, Kelsey Baumgardner, and only found at your Akron Fleming's.

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RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California CASTELLO DI VOLPAIA, Chianti Classico Italy CATENA, Vista Flores Malbec Mendoza Argentina CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast COSENTINO, Cigar Old Vines Zinfandel Lodi MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia PESSIMIST by DAOU, Red Blend Paso Robles	24 15 15 24 15 14 18 15
MERLOT EMMOLO, Napa Valley LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France MILBRANDT VINEYARDS, Family Grown Columbia Valley CABERNET BLENDS CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley	24 23 12 12 12 21
CABERNET SAUVIGNON DAOU VINEYARDS, Paso Robles ELLIE'S by HALL, Napa Valley GOOSE RIDGE, First Flight Goose Gap Yakima Valley HONIG, Napa Valley JOSH CELLARS, Craftsman Collection California POST & BEAM by FAR NIENTE, Napa Valley QUILT, Napa Valley SCATTERED PEAKS, Napa Valley TALL SAGE, Columbia Valley TERROIR by GIBBS, Oakville Napa Valley	18 25 16 28 13 32 21 19 9 19

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