



Fleming's Carry Out Dinner Menu

Starters

- BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 18
- CRAB CAKES roasted red pepper & lime butter sauce 700 cal | 28

Burgers and Sandwiches

Includes a side of french fries & ketchup

- THE PRIME BURGER* our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1670 cal | 15
- FILET MIGNON SANDWICH* thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1440 cal | 27

Market Salads

- FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 16
- WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 550 cal | 17
- CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 310 cal | 16

Signature Steaks

Served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal

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
- NEWPORT FILET MIGNON* 6 OZ with a personal portion of Fleming's Potatoes 800 cal | 49
- CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal | 57

USDA Prime Cuts

- PRIME NEW YORK STRIP* 16 OZ 1000 cal | 63
- PRIME DRY-AGED NEW YORK STRIP* 16 OZ 1000 cal | 66
- PRIME BONE-IN RIBEYE* 20 OZ 1470 cal | 68
- PRIME DRY-AGED RIBEYE* 16 OZ 1130 cal | 70

Entrées

- DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 39
- BARBECUE SALMON FILLET* mushrooms, barbecue glaze 580 cal | 48
- DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze 720 cal | 43
- FARRO POWER BOWL mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 800 cal | 14

Sides

- FLEMING'S POTATOES 930 cal | 17
- CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal | 15
- MASHED POTATOES 620 cal | 15
- CRISPY BRUSSELS SPROUTS & BACON 730 cal | 16
- ROASTED ASPARAGUS 150 cal | 17
- NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1850 cal | 25
- NORTH ATLANTIC LOBSTER MASHED POTATOES 870 cal | 25

Desserts

- NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 1000 cal | 15
- CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1240 cal | 15
- CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 760 cal | 14
- FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with house-made chantilly whipped cream & tuile 180 cal | 14

Bottles of Wine & Water

- BOTTLE OF WINE local selection of wines available for carry out | ASK FOR DETAILS
- ACQUA PANNA OR SAN PELLEGRINO 0 cal | 9

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.