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

BERRY BASIL BLISS

Empress 1908 Elderflower Rose gin, aromatic basil, strawberry rose syrup, fresh lemon juice, topped with sparkling Mirabelle Brut Rosé by Schramsberg 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, Nic Collura, and only found at your Radnor Fleming's.

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

WINES -

	SPARKLING	
•	GRUET, Brut Rosé New Mexico, NV	18 / 72
1	MIONETTO, Avantgarde Prosecco Treviso Italy, NV	12 / 48
•	ROCCHINA, Prosecco Brut Treviso Italy, NV	15 / 60
	SCHRAMSBERG, Brut Blanc De Blancs North Coast	24/99
	WHITE WINES & BLENDS	
	BELLE GLOS, Rosé Oeil De Perdrix Sonoma County	15 / 60
	DUCKHORN VINEYARDS, Sauvignon Blanc North Coast	16 / 64
	GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022	12 / 48
1	IL ROSE DI CASSANOVA, Rosé Toscana, Italy	15 / 60
	LOOSEN BROS., Dr. L Riesling Mosel Germany, 2018/19	15 / 60
1	MASO CANALI, Pinot Grigio Trentino Italy, 2018/19	16 / 64
1	SATELLITE, Sauvignon Blanc Marlborough New Zealand	15 / 60
1	SANTA MARGHERITA, Pinot Grigio Trentino-Alto Adige Italy	25 / 100
	CHARDONNAY	
7	ALBERT BICHOT, Mâcon-Villages Burgundy France, 2018/19	16 / 64
	DIATOM, Santa Barbara County	18 / 72
	HESS, Shirttail Creek Chardonnay Napa Valley, 2017/18	19 / 76
1	LOUIS LATOUR, Ardeche Chardonnay Burgundy, 2017/18	15 / 60
•	ROMBAUER, Caneros, 2022	32 / 128
	SEA SUN, California	13 / 52
•	SONOMA-CUTRER, Sonoma Coast, 2017/18	17 / 68
	STONECAP ESTATE, Columbia Valley	10 / 40
•	DELOACH, Russian River Valley, 2021/22	14 / 52
_		



16 / 64

BREAD & BUTTER, California Blend, 2021/22

Join us at the bar for \$9 hand-crafted cocktails and shareable bar bites starting at \$14. Available Sunday Thursday from 4PM - 6PM.

PINOT NOIR A TO Z WINEWORKS, Oregon 16 / 64 BALADE by BELLE GLOS, 22/88 Russian River Valley Sonoma Coast, 2019 BENTON LANE. 24/96 Willamette Valley, Oregon, 2018 15/60Monterey, Sonoma & Santa Barbara County MEIOMI, Napa Valley 20/80 MIGRATION, Sonoma Coast California, 2021 28 / 112 PIKE ROAD, Willamette Valley, 2022 18 / 72 SILVER GATE, California 11 / 44 **RED WINES OF INTEREST** BODYGAURD by DAOU. 28 / 112 Zinfandel Paso Robles, 2019 24/96 CASTELLO DI VOLPAIA, Chianti Classico Italy CATENA, 16 / 64 Vista Flores Malbec Mendoza Argentina CAYMUS "THE WALKING FOOL", 25 / 100 Red Blend Suisun Valley, California, 2020 15 / 60 COSENTINO, Cigar Old Vines Zinfandel Lodi EDMEADES, Zinfandel Mendocino County, 2019 17 / 68 IL NERO DI CASANOVA, 21/84 La Spinetta Sangiovese Italy ORLEGI DE LUBERRI, Rioja Spain 15 / 60 PESSIMIST by DAOU, Red Blend Paso Robles 17/60 PETS, Petite Sirah Oakville, Napa Valley 15 / 60 SAN FELICE, 20/80 Chianti Classico Riserva Chianti Classico, 2021 27 / 108 STELL AKAYA Malbec Stellenbosch South Africa, 2019 STELLAKAYA, 23/92 Sangiovese Stellenbosch South Africa, 2020 TRUCHARD, Syrah Carneros Napa Valley 19 / 76 **MERLOT** ANCIENT PEAKS, Paso Robles, 2019 18 / 72 EMMOLO, Napa Valley 25 / 100 DECOY, Alexander Valley 22/88 **CABERNET BLENDS** CHATFAU PARENCHERE. 18 / 72 Bordeaux Superieur Blend Bordeaux France, 2017 CIACCI PICCOLOMINI ATEO, 19 / 76 Cabernet-Merlot Tuscany Italy DECOY LIMITED by DUCKHORN, 21/84 Red Blend Alexander Valley FRANCIS COPPOLA, 12 / 48 Black Label Claret California TREFETHEN ESHCOL RANCH, 17 / 68 Red Blend Napa Valley Oak Knoll District

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CABERNET SAUVIGNON

	DAOU, Paso Robles, 2018/19	18 / 72
Ţ	HONIG, Napa Valley	30 / 120
Ţ	BLACK STALLION, Napa Valley	23 / 92
Ī	GREENWING, Columbia Valley Duckhorn Wine Co.	19 / 76
Ī	J LOHR, Paso Robles	16 / 64
	JOSH CELLARS, California United States, 2019	14 / 56
	POST & BEAM by FAR NIENTE, Napa Valley	32 / 128
	SCATTERED PEAKS, Napa Valley	19 / 76
Ī	SIMI, Alexander Valley	22 / 88
Ī	TWENTY ROWS, Napa Valley, 2018	20/80



BELLE GLOS BALADE PINOT NOIR

Winemaker, Joe Wagner, crafts Belle Glos Balade Pinot Noir, to represent his annual exploration of single-vineyard pinot noir blocks on the West Coast. The French word for wandering, Balade is a nuanced expression of pinot noir from a single vineyard that Joe selects each year from an AVA in California's Central Coast.

Balade Pinot Noir opens with dark purple-violet tones with aromas of blackberry & boysenberry with hints of baking spice. Sophisticated on the palate notes of black cherry & wild blackberry with jammy plum. Balanced & structured, this wine stands up to our hand-cut steaks.

This pinot noir 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.

22 Glass / 88 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 | 93
Serves 4-6 2400 cal | 175

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 call 25

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 | 19

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 1320 cal | 16

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 770 cal | 21

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 24

CRAB CAKES roasted red pepper & lime butter sauce 700 call 29

CRISPY MAITAKE MUSHROOM lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 18

MARKET SALADS

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal | 18

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 17

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 310 cal | 17

✓ PEAR & BLUE CHEESE SALAD** bitter greens, crunchy walnuts, dried cranberry and agave lime vinaigrette 420 cal | 16

CLASSIC SOUPS

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 20

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 520 cal | 19

🕊 SEASONAL

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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.

rime CUTS USDA

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 | 70

PRIME DRY-AGED RIBEYE*

16 OZ 1130 cal | 72

PRIME TOMAHAWK*

35 OZ 1870 cal | 102

PRIME NEW YORK

STRIP*

16 OZ 1000 cal | 65

CLASSIC CUTS

MAIN FILET MIGNON* 11 OZ 590 cal | 61

PETITE FILET MIGNON* 8 OZ 440 cal | 55 **BONE-IN FILET** MIGNON* 14 OZ 550 cal | 70

CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal | 59

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 | 19

CRISPY MAITAKE MUSHROOM 370 cal | 15

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal | 18

TRUFFLE-POACHED LOBSTER 560 cal | 22

SURF & TURF

STEAMED LOBSTER TAIL 180 cal | 32

ALASKAN GOLDEN KING CRAB LEGS 470 cal | 35

SEARED SCALLOPS 230 call 20

SEARED COLOSSAL SHRIMP 110 cal | 17

BEYOND STEAKS -

SEARED SCALLOPS* miso butter, shiitake, scallions, ginger salsa verde 600 cal | 47

BARBECUE SALMON FILLET* mushrooms, barbecue glaze 580 cal | 49

MISO-GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal | 53

NORTH ATLANTIC LOBSTER TAILS with

drawn butter 770 cal | 63

ALASKAN GOLDEN KING CRAB LEGS with

drawn butter 810 call 85

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 40

ROASTED PORTOBELLO & CAULIFLOWER STEAK crispy potato marrow with chimichurri & farro, asparagus and pickled onions with

mushroom demi-glace 1060 cal | 44

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze 720 cal | 44

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON 730 cal | 17

ROASTED ASPARAGUS 150 cal | 18

#APRICOT & THYME GREEN BEANS 200 cal | 16

CREAMED SPINACH 490 cal | 16

FLEMING'S POTATOES 930 cal | 18

BAKED POTATO PLAIN OR LOADED 500/910 cal | 16

SAUTÉED MUSHROOMS 340 cal | 16

MASHED POTATOES 620 cal | 16

NORTH ATLANTIC LOBSTER MASHED POTATOES 870 call 26

CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal | 16

NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR

MAC & CHEESE 1860 cal | 26

₩SEASONAL

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