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SHARED STARTERS & SOUPS

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**FRESH BURRATA WITH HEIRLOOM TOMATOES**

heirloom & campari tomatoes, parmesan crisps finished with vegetable caviar & basil oil | 14

**FILET TARTARE\***

capers, pickled onions, radish slices, passion fruit gel & black garlic aioli served with housemade crostinis | 20

**TOMATO BASIL SOUP**

whipped burrata, basil oil & crostini | 10

**MUSHROOM BRIE SOUP**

garnished with button mushroom chips & truffle oil | 12

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ENTRÉE SALADS

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*choice of filet\* +15, salmon\* +8, chicken +4 or grilled shrimp +6*

**CAESAR SALAD**

romaine, campari tomatoes, parmesan crisps, balsamic glaze & freshly grated Parmesan Reggiano with our signature house-made Caesar dressing | 14

**BABY KALE & BEET SALAD\*\***

shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider vinaigrette | 15

**STEAKHOUSE WEDGE**

pork belly lardons, campari tomatoes, red onion, danish blue cheese crumbles with blue cheese dressing | 14

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SIGNATURE SANDWICHES

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*served with parmesan truffle fries or baby kale & beet salad\*\**

**FLEMING'S PRIME STEAKHOUSE BURGER\***

signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato, iceberg lettuce & Fleming's butter pickles | 17

**CRISPY CHICKEN SANDWICH**

arugula, romesco, pickled red onion & heirloom tomato | 16

**FILET MIGNON SANDWICH\***

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough | 26

**CRISPY KING OYSTER MUSHROOM POBOY**

smoked jalapeño aioli, romaine, fresh burrata, pickled red onions, campari tomatoes on a french baguette | 18

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ENTRÉES

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**SALINAS VALLEY CAULIFLOWER STEAK\*\***

barbecue glaze & basil oil, served with cracked potatoes in rosemary herb butter, campari tomatoes & sautéed broccolini | 17

**FAROE ISLAND SALMON\***

wilted baby kale, red onion & king oyster mushrooms with sriracha white balsamic vinaigrette and basil oil | 24

**CABERNET FILET\***

6oz. hand-cut filet mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach & garlic with campari tomatoes | 26

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SIDES

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**PARMESAN TRUFFLE FRIES**

parmesan cheese, truffle oil & black garlic oil | 7

**SRIRACHA BALSAMIC BROCCOLINI**

sriracha white balsamic, campari tomatoes & Parmesan Reggiano | 8

**CRACKED POTATOES**

rosemary herb butter served with tarragon aioli | 6

**BABY KALE & BEET SALAD\*\***

shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider vinaigrette | 10

*All dinner steaks available upon request.  
Preparation may take extra time.*

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**

\* 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.

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## WINES

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### SPARKLING

GRUET, Brut Rosé, New Mexico Glass 14 | Bottle 56

MIONETTO, Avantgarde Prosecco, Treviso Glass 11 | Bottle 44

### WHITE WINE OF INTEREST

BELLE GLOS, Rosé Oeil de Perdrix, Glass 15 | Bottle 60

BENVOLIO, Pinot Grigio, Friuli DOC Glass 10 | Bottle 40

DECOY BY DUCKHORN, Sauvignon Blanc, California Glass 14 | Bottle 56

LOOSEN BROS., Dr. L Riesling, Mosel Glass 10 | Bottle 40

### CHARDONNAY

SEA SUN, California Glass 13 | Bottle 52

STONECAP ESTATE, Columbia Valley Glass 10 | Bottle 40

HESS COLLECTION, Napa Valley Glass 16 | Bottle 64

ROMBAUER, Napa Valley Carneros Glass 26 | Bottle 104

### PINOT NOIR

BOEN, Santa Barbara Monterey & Sonoma County, Glass 15 | Bottle 60

EOS, California Glass 11 | Bottle 44

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara Glass 21 | Bottle 84

### RED WINE OF INTEREST

CAYMUS SUISUN, The Walking Fool, Suisun Valley, North Coast Glass 24 | Bottle 96

PESSIMIST BY DAOU, Red Blend, Paso Robles Glass 15 | Bottle 60

### CABERNET BLEND

PARADUXX BY DUCKHORN, Proprietary Red, Napa Valley Glass 21 | Bottle 84

### CABERNET SAUVIGNON

BELLA UNION BY FAR NIENTE, , Napa Valley Glass 32 | Bottle 128

FPS BY B.R. COHN, California Glass 15 | Bottle 60

TALL SAGE, Columbia Valley Glass 9 | Bottle 36

QUILT, Napa Valley Glass 21 | Bottle 84

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## HAND-CRAFTED COCKTAILS

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### SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit | 15

### ITALIAN FLIGHTPLAN

Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves | 15

### BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry | 15

### NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime | 15

### CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose | 15

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## NON-ALCOHOLIC BEVERAGES

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### SEASONAL LEMONADE

lightly muddled strawberries, simple syrup, lemon | 5

### CITRUS MINT SPARKLING WATER

housemade with honey syrup and freshly muddled mint | 5

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## DESSERTS

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### NEW YORK CHEESECAKE

strawberry coulis & fresh mint | 10

### LEMON BLUEBERRY MOUSSE CAKE

graham cracker crust, candied blueberries, lemon zest & fresh mint | 13

### DARK CHOCOLATE TRUFFLE GELATO

chocolate cookie crumbs, salted caramel, orange chocolate truffle with  
chantilly cream, black Hawaiian lava salt & fresh mint | 11

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## COFFEE SERVICE

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### FRESHLY BREWED COFFEE | 4

ESPRESSO | 6

CAPPUCCINO | 6

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01/31/23 .

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