



Nashville, Tennessee
November Local Selects

Chef Dewey's Table

Appetizers

STEAK EMPANADA | 22
roasted jalapeño cream sauce

TOMATO BASIL BISQUE | 12
garlic croutons, lime sour cream

Salad

FALL HARVEST SALAD | 12
spiced pecans, dried cranberries, lemon truffle dressing

Entrées

CRAB STUFFED SALMON* | 48
sun dried tomato beurre blanc, shiitake risotto

SEA BASS ÉTOUFFÉE* | 62
shrimp, king crab, cajun rice

Side

SWEET POTATO & SPICED PECAN CASSEROLE | 10
house made fire roasted marshmallows

Dessert

PUMPKIN TIRAMISU | 12
espresso soaked ladyfinger cookies, gran marnier caramel sauce

Local Wines

Presented by your Wine Manager, BEN STEGER

JCB: JEAN-CHARLES BOISSET | 16 / 64
Brut Burgundy No 21

BONNY DOON | 15 / 60
Le Cigare Blanc

MIRAVAL | 17 / 68
Rosé by Jolie-Pitt and Perrin

SOKOL BLOSSER | 19 / 76
Chardonnay

8 YEARS IN THE DESERT by ORIN SWIFT | 27 / 108
Red Blend

CAMBRIA | 16 / 64
Pinot Noir Clone 4

FIDELITY | 13 / 52
Merlot Crazy Creek Estate

HARTFORD COURT | 21 / 85
Pinot Noir

LEEWIN ESTATES | 17 / 68
Cabernet Sauvignon Prelude Vineyard

ROUND POND | 21 / 84
Cabernet Sauvignon Kith & Kin

Starters

COLD

BURRATA WITH PROSCIUTTO | 16
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal

BEEF CARPACCIO* | 20
caper-creole mustard sauce & red onion 950 cal

AHI TUNA POKE* | 19
wasabi cream aioli, crispy wonton chips 420 cal

ON ICE

SHRIMP COCKTAIL | 22
horseradish cocktail sauce 300 cal

CHILLED SEAFOOD TOWER*
Serves 1 - 2 | **70** Serves 4 - 6 | **140**
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1220/2010 cal

HOT

FRENCH ONION SOUP | 15
baked with gruyère & parmesan cheeses 510 cal

LOBSTER BISQUE | 16
north atlantic lobster, spiced sherry cream 530 cal

CRAB CAKES | 22
roasted red pepper & lime butter sauce 730 cal

SWEET CHILI CALAMARI | 18
lightly breaded, tossed with sweet chili sauce 760 cal

SEARED PORK BELLY | 17
pan seared, creamy goat cheese grits, fig demi glace 760 cal

Salads

FLEMING'S CHOPPED SALAD | 13
walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette 500 cal

WEDGE SALAD | 14
bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing 510 cal

CAESAR SALAD | 13
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

Our Sunday Three-Course Menu

Every Sunday, enjoy a 3-course menu with choice of Caesar or Chopped Salad, Slow-Roasted Beef Tenderloin with cabernet demi-glace and Yukon gold mashed potatoes for your entrée, and choice of Crème Brulee, Carrot Cake or Key Lime Pie for dessert.

\$48 per Guest

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request cal represents calories

We offer Acqua Panna Natural Spring Water, 0 cal & San Pellegrino Natural Sparkling Water, 0 cal

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



Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chile, 160 cal; herbed horseradish, 130 cal

Classic Cuts

MAIN FILET MIGNON*
11 OZ | **54**
490 cal

PETITE FILET MIGNON*
8 OZ | **47**
400 cal

BONE-IN FILET MIGNON*
14 OZ | **64**
480 cal

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **52**
1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ | **60**
1360 cal

PRIME DRY-AGED RIBEYE*
16 OZ | **65**
1340 cal

PRIME NEW YORK STRIP*
16 OZ | **59**
1180 cal

PRIME TOMAHAWK*
35 OZ | **91**
1700 cal

Over the Top

DIABLO SHRIMP | 14
baked with a spicy
barbeque butter sauce
640 cal

JUMBO LUMP CRABMEAT | 13
oscar style with béarnaise sauce
320 cal

TRUFFLE-POACHED LOBSTER* | 18
with béarnaise sauce & caviar
600 cal

Beyond Steak

DOUBLE BREAST OF CHICKEN | 39
all-natural, roasted, white wine, mushroom,
leek & thyme sauce
580 cal

DOUBLE-THICK PORK RIB CHOP* | 41
julienne of apples & jicama, apple cider &
creole-mustard glaze
780 cal

BARBECUE SCOTTISH SALMON FILLET* | 45
mushrooms, barbecue glaze
760 cal

MISO GLAZED CHILEAN SEA BASS* | 47
sautéed with sesame-orange spinach &
arugula, pickled red onion
850 cal

COLOSSAL COLD WATER KING CRAB LEGS | 87
with crab nectar
1000 cal

SEASONAL FEATURED LOBSTER TAILS | 57
with drawn butter
850 cal

Sides

POTATOES
FLEMING'S POTATOES | 13
1060 cal
BAKED POTATO PLAIN OR LOADED | 12
380/730 cal

YUKON GOLD MASHED POTATOES | 12
570 cal

VEGETABLES
SAUTÉED MUSHROOMS | 13
580 cal

CREAMED SPINACH | 12
510 cal

SIGNATURE ONION RINGS | 11
610 cal

CRISPY BRUSSELS SPROUTS & BACON | 14
750 cal

GRILLED HIGH COUNTRY ASPARAGUS | 14
210 cal

ROASTED CAULIFLOWER STEAK | 14
370 cal

ROASTED RAINBOW CARROTS | 12
280 cal

PASTA
CHIPOTLE CHEDDAR MACARONI & CHEESE | 12
1210 cal

**NORTH ATLANTIC LOBSTER MACARONI &
CHEESE | 21**
1720 cal

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