

HAND - CRAFTED  
COCKTAILS

THE MANHATTAN

Angel's Envy rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal | 20

SIGNATURE SMOKED OLD FASHIONED

Basil Hayden Toast bourbon, Angostura bitters & house-made five-spice syrup 160 cal | 23  
*make it our classic old fashioned 160 cal | 18*

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 250 cal | 18

ARTISANAL MARGARITA

Terroir driven Tequila Ocho Plata, Cointreau, fresh lime juice, finished with Tajin spiced rim & dried lime 220 cal | 18

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 150 cal | 17

STRAWBERRY FIELDS

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 320 cal | 17

PINEAPPLE CASTAWAY

Escape to a sun-soaked paradise with Diplomático Planas rum, fresh mint, tropical pineapple & Fever-Tree Sparkling Lime Yuzu 150 cal | 18

SMALL BATCH SMASH

1792 Small Batch bourbon, softly muddled mint, touch of maple syrup & fresh-squeezed lemon juice 230 cal | 17

BERRY BASIL BLISS

Empress 1908 Elderflower Rose gin, aromatic basil, strawberry rose syrup, fresh lemon juice, topped with sparkling Rosé 220 cal | 17

THE PCH VESPER

Gray Whale gin, Hanson of Sonoma: Meyer Lemon vodka & Lillet Blanc with aromatic rose water, the perfect blend of elegance, adventure & a touch of sophistication 300 cal | 18

SALTED CARAMEL ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, Bailey's Irish Cream & freshly brewed espresso 290 cal | 18

ZERO - PROOF BEVERAGES

GOLDEN STATE OF MIND

Seedlip Grove 42, pineapple, Monin Golden Turmeric syrup & Fever-Tree Ginger Beer 90 cal | 13  
*make it a cocktail with Ketel One vodka 190 cal | 17*

HERB YOUR ENTHUSIASM

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*

TÖST

sparkling white tea with notes of cranberry and ginger 50 cal | 13

🍷 These wines are hand-selected by your local Wine Manager, and only found at your Knoxville Flemings.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.  
A 15% tax on the sale of alcoholic beverages will be added to the final bill

WINES

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

SPARKLING

MIONETTO, Avantgarde Prosecco, Treviso Italy, NV	11 / 44
SCHRAMSBERG, Blanc De Blancs Sparkling, North Coast, 2021	27 / 108
BANFI, Rosa Regale, Brachetto D'acqui, Piedmont, Italy, 2022	18 / 72
LUCIEN ALBRECHT, Crémant Brut Rosé, Alsace, France, NV	14 / 56

SAUVIGNON BLANC

GIESEN ESTATE, Marlborough, New Zealand, 2023	11 / 44
PASCAL JOLIVET, Attitude, Loire Valley, France, 2022	18 / 72
HONIG, Napa & Lake Counties, 2023	16 / 64

WHITE WINES OF INTEREST

CAPOSALDO, Moscato, Provincia di Pavia IGT, Italy, NV	11 / 44
🍷 CASAL GARCIA, Vinho Verde, Portugal, NV	10 / 40
LOOSEN BROS., Dr. L, Riesling, Mosel, Germany, 2023	11 / 44
CHÂTEAU D'ESTOUBLON, Roseblood Rosé, Provence, France, 2023	15 / 60
BODEGAS MONTECILLO, Albariño, Rías Baixas, Spain, 2022	15 / 60
BARONE FINI, Pinot Grigio, Valdadige DOC, Italy, 2023	9 / 36
🍷 MIRAVEL, Rose, Côtes de Provence, Miraval, France, 2023	17 / 68



THE BUTTERFLY EFFECT

17

St-Germain Elderflower liqueur, Mionetto  
prosecco, lime & transformative tea

W I N E S

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Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

CHARDONNAY

BENZIGER, California, 2022	9 / 36
LONG MEADOW RANCH, California, 2017	17 / 68
DUCKHORN, Napa Valley, 2023	17 / 68
DIATOM, Santa Barbara, 2023	18 / 72
CROSSBARN by PAUL HOBBS, Sonoma Coast, 2022	24 / 96
WALT, Sonoma Coast, 2020	16 / 64
DOMAINE LAROCHE, Saint Martin, Chablis, France, 2022	27 / 108
PLUMPJACK RESERVE, Napa Valley, 2023	26 / 104

PINOT NOIR

CALERA by DUCKHORN, Central Coast, 2022	16 / 64
WALT, La Brisa, Sonoma Coast, 2022	23 / 92
A TO Z WINEWORKS, Oregon, 2022	16 / 64
BELLE GLOS, Balade, Arroyo Seco, 2023	21 / 84

MERLOT

EMMOLO, Napa Valley, 2022	24 / 96
LES CADRANS DE LASSEGUÉ, Saint-Émilion Grand Cru, France, 2021	23 / 92

CABERNET SAUVIGNON

MAS LA CHEVALIERE, Languedoc, France, 2023	11 / 44
FRANCISCAN, California, 2022	12 / 48
CAYMUS, 50th ANNIVERSARY, Napa Valley, 2022	35 / 175
QUILT, Napa Valley, 2022	22 / 88
POST & BEAM by FAR NIENTE, Napa Valley, 2022	35 / 140
DAOU VINEYARDS, Paso Robles, 2023	18 / 72
HESS, Allomi Vineyard Napa Valley, 2022	16 / 64

RED BLENDS

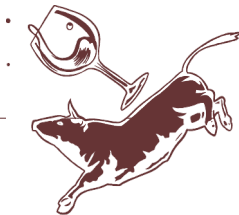
PESSIMIST by DAOU, Red Blend Paso Robles, 2023	15 / 60
LEVIATHAN, Red Blend, California, 2022	24 / 96
ORIN SWIFT, Abstract, Red Blend, California, 2022	28 / 112
THE PRISONER, Red Blend, Napa Valley, 2021	23 / 92

OLD WORLD DISCOVERY

CHATEAU CANON CHAIGNEAU LALANDE-DE-POMEROL, 19 / 76	
Grand Vin De Bordeaux France, 2018	
MARQUÉS DE CÁCERES, Excellens Special Cuvée Especial, Rioja, Spain, 2019	14 / 56
COUDOULET DE BEAUCASTEL, Côtes Du Rhône, France, 2022	35 / 140
IL FAUNO ARCANUM, Toscana, Italy, 2021	28 / 115
MARCHESI BAROLO "RUVEI", Barbera D'alba, Piedmont, 2022	13 / 52
ROCCA DELLE MACIE, Chianti Classico DOCG, Tuscany, Italy, 2022	15 / 60
VILLA ANTINORI, Rosso Toscana Super Tuscan IGT, Tuscany, Italy, 2021	16 / 64

NEW WORLD WONDERS

MOLLYDOOKER, The Boxer, Shiraz, South Australia, 2022	19 / 76
CATENA, Vista Flores, Malbec, Mendoza, Argentina, 2022	15 / 60
SALDO, Zinfandel, California, 2022	17 / 68



ROSEBLOOD  
D'ESTOUBLON  
ROSÉ

Roseblood d'Estoublon Rosé, is crafted in the heart of Provence & is a meticulous blend of delicate Grenache, structured Syrah, fruity Cinsault, and floral Rolle, each contributing to its harmonious balance. Roseblood reflects its exceptional heritage & is the ideal complement to our **Crab Cakes** with roasted red pepper-lime aioli.

Glass 15 | Bottle 60

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FOR THE TABLE

CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters  
Serves 1-2 1100 cal | 85 Serves 4-6 2410 cal | 157

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce  
while supplies last

CRAB CAKES

roasted red pepper & lime butter sauce 700 cal | 29

JAPANESE  
A5 WAGYU STRIP\*  
Kagoshima Prefecture  
Beef Marbling Score 10-12 A5+

served rare with a sizzling hot stone  
experience accompanied by miso glaze,  
grated horseradish and black lava salt.

Discover the ultimate in beef mastery  
with our A5 Wagyu Beef. Carefully  
selected for its abundant marbling,  
unmatched tenderness, and exceptional  
flavor, this beef is celebrated for its  
buttery texture and intense,  
mouthwatering taste. Indulge in a  
culinary treasure that redefines  
perfection, showcasing the pinnacle of  
premium, luxurious Japanese beef.

4oz 650 cal | 135

FRESH OYSTERS\*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette  
Half 180 cal | 26 Dozen 340 cal | 50

while supplies last

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal | 23

CRISPY MAITAKE MUSHROOM

lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 19

AHI TUNA POKE STACK\*

avocado, cucumber, caviar, lavash crackers,  
soy ginger 360 cal | 26

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 17

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula,  
toasted garlic crostini 770 cal | 20

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 300 cal | 25

SEARED PORK BELLY

pan-seared, creamy goat cheese grits,  
fig demi-glace 770 cal | 22

BEEF CARPACCIO\*

toasted gruyère croutons,  
caper-creole mustard sauce, shredded egg &  
red onion 930 cal | 25

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 550 cal | 17

FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 400 cal | 16

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal | 16

LOBSTER BISQUE

north atlantic lobster, spiced sherry cream 510 cal | 20

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 520 cal | 18

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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.

USDA

Prime

CUTS

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.

<b>PRIME BONE-IN RIBEYE*</b> 20 OZ 1470 cal   72	<b>PRIME DRY-AGED RIBEYE*</b> 16 OZ 1130 cal   73	<b>PRIME TOMAHAWK*</b> 35 OZ 1870 cal   115	<b>PRIME NEW YORK STRIP*</b> 16 OZ 1000 cal   66
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CLASSIC CUTS

<b>MAIN FILET MIGNON*</b> 11 OZ 590 cal   63	<b>PETITE FILET MIGNON*</b> 8 OZ 440 cal   57	<b>BONE-IN FILET MIGNON*</b> 14 OZ 550 cal   72	<b>CERTIFIED ANGUS BEEF RIBEYE*</b> 14 OZ 1010 cal   62
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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.

<b>OVER THE TOP</b> <b>DIABLO SHRIMP</b> 520 cal   20	<b>SURF &amp; TURF</b> <b>STEAMED LOBSTER TAIL</b> 180 cal   34
<b>CRISPY MAITAKE MUSHROOM</b> 370 cal   16	<b>SEARED SCALLOPS</b> 230 cal   21
<b>OSCAR-STYLE JUMBO LUMP CRAB MEAT</b> 280 cal   19	<b>SEARED COLOSSAL SHRIMP</b> 110 cal   18
<b>TRUFFLE-POACHED LOBSTER</b> 560 cal   23	

ENTRÉES

<b>SEARED SCALLOPS*</b> miso butter, shiitake, scallions, ginger salsa verde 600 cal   50	<b>DOUBLE BREAST OF CHICKEN</b> all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal   42
<b>BARBECUE SALMON FILLET*</b> mushrooms, barbecue glaze 520 cal   49	<b>ROASTED PORTOBELLO &amp; CAULIFLOWER STEAK</b> crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1060 cal   44
<b>MISO-GLAZED CHILEAN SEA BASS*</b> sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal   54	<b>DOUBLE-THICK PORK RIB CHOP*</b> julienne of apples, jicama, creole-mustard glaze 720 cal   45
<b>NORTH ATLANTIC LOBSTER TAILS</b> with drawn butter 770 cal   64	

SHAREABLE SIDES

<b>CRISPY BRUSSELS SPROUTS &amp; BACON</b> 730 cal   17	<b>SAUTÉED MUSHROOMS</b> 340 cal   17
<b>ROASTED ASPARAGUS</b> 150 cal   18	<b>MASHED POTATOES</b> 620 cal   16
<b>CREAMED SPINACH</b> 500 cal   17	<b>NORTH ATLANTIC LOBSTER MASHED POTATOES</b> 870 cal   27
<b>FLEMING'S POTATOES</b> 940 cal   17	<b>CHIPOTLE CHEDDAR MAC &amp; CHEESE</b> 1270 cal   17
<b>BAKED POTATO PLAIN OR LOADED</b> 500/910 cal   15	<b>NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC &amp; CHEESE</b> 1550 cal   27

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