



Chef Chris' May Selections

Appetizers

- SHRIMP TOAST | 25**
black radish, arugula, avocado, truffle oil, house made sourdough
- CHEESE & CHARCUTERIE | 23**
selection of three meats and cheeses with suitable condiments

Salad

- STEAK AND GRILLED ROMAINE* | 18**
boquerones, lemon vinaigrette, parmesan cheese

Entrées

- DUCK* | 42**
seared breast, confit leg, watercress, olives, manchego cheese
- LAMB LOIN* | 48**
benton's hash, salsa verde
- HALIBUT | 45**
marble potatoes, asparagus, mushrooms, chimichurri

Side

- ENGLISH PEAS | 12**

Starters

- BURRATA WITH PROSCIUTTO | 15**
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal
- BEEF CARPACCIO* | 19**
caper-creole mustard sauce & red onion 950 cal
- SEARED PORK BELLY | 15**
pan seared, creamy goat cheese grits, fig demi glace 760 cal
- CRAB CAKES | 21**
roasted red pepper & lime butter sauce 730 cal
- SWEET CHILI CALAMARI | 17**
lightly breaded, tossed with sweet chili sauce 770 cal
- AHI TUNA POKE* | 19**
wasabi cream aioli, crispy wonton chips 420 cal

CHILLED SEAFOOD TOWER*

- Serves 1 - 2 | **60** Serves 4 - 6 | **120**
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1210/2000 cal

On Ice

- SHRIMP COCKTAIL | 21**
horseradish cocktail sauce 300 cal

Market Salads & Classic Soups

- FLEMING'S CHOPPED SALAD | 12**
walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette 490 cal
- WEDGE SALAD | 13**
bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing 510 cal
- FRENCH ONION SOUP | 14**
baked with gruyère & parmesan cheeses 510 cal
- CAESAR SALAD | 12**
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal
- LOBSTER BISQUE | 15**
north atlantic lobster, spiced sherry cream 530 cal

The Sunday Table

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.

\$45 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

A 15% tax on the sale of alcoholic beverages will be added to the final bill

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 | **52**
490 cal

PETITE FILET MIGNON*

8 OZ | **45**
400 cal

PRIME NEW YORK STRIP*

16 OZ | **57**
1180 cal

CERTIFIED ANGUS BEEF RIBEYE*

14 OZ | **50**
1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE*

20 OZ | **58**
1360 cal

PRIME DRY-AGED RIBEYE*

16 OZ | **63**
1340 cal

BONE-IN FILET MIGNON*

14 OZ | **62**
480 cal

PRIME TOMAHAWK*

35 OZ | **89**
1700 cal

Over the Top

DIABLO SHRIMP | **13**

baked with a spicy
barbeque butter sauce
640 cal

JUMBO LUMP CRABMEAT | **12**

oscar style with béarnaise sauce
320 cal

TRUFFLE-POACHED LOBSTER* | **17**

with béarnaise sauce & caviar
600 cal

Entrées

PORK TOMAHAWK* | **44**

choice of signature butter 1360 cal

DOUBLE BREAST OF CHICKEN | **38**

all-natural, roasted, white wine, mushroom, leek & thyme
sauce 580 cal

BARBECUE SCOTTISH SALMON FILLET* | **44**

mushrooms, barbecue glaze 760 cal

MISO GLAZED CHILEAN SEA BASS* | **46**

sautéed with sesame-orange spinach & arugula, pickled red
onion 850 cal

COLOSSAL COLD WATER KING CRAB LEGS | **86**

with crab nectar 1000 cal

SEASONAL FEATURED LOBSTER TAILS | **56**

with drawn butter 850 cal

Sides

FLEMING'S POTATOES | **12**

potatoes au gratin, creamy cheddar & monterey jack cheese
blend, leek, jalapeño 1060 cal

BAKED POTATO PLAIN OR LOADED | **11**

cheddar, sour cream, bacon, butter, scallions 380/730 cal

YUKON GOLD MASHED POTATOES | **11**

kosher salt, cracked black pepper 570 cal

SIGNATURE ONION RINGS | **10**

panko-crusted, smoked jalapeño aioli 610 cal

CHIPOTLE CHEDDAR MACARONI & CHEESE | **11**

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal

NORTH ATLANTIC LOBSTER MACARONI & CHEESE | **20**

tender lobster, cavatappi, smoked cheddar, chipotle panko
breadcrumbs 1710 cal

SAUTÉED MUSHROOMS | **12**

button, shiitake & portobello mushrooms, fresh garlic 580 cal

CREAMED SPINACH | **11**

blended with parmesan, cream, spices 860 cal

CRISPY BRUSSELS SPROUTS & BACON | **13**

flash-fried, bacon vinaigrette, diced bacon 770 cal

GRILLED HIGH COUNTRY ASPARAGUS | **13**

herb oil drizzle, roasted red peppers 210 cal

ROASTED RAINBOW CARROTS | **11**

garlic herb butter, sweet & spicy walnuts 280 cal

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