



### Chef Daniel's April Selections

#### Appetizers

**KATSU SOFT SHELL BLUE CRAB | 22**  
preserved lemon polenta, sesame pea shoots

**KOREAN GLAZED PORK RIBS | 22**  
asian bbq glaze, jalapeño broccoli slaw

#### Salad

**SUMMER HEIRLOOM TOMATOES | 14**  
cabernet-infused chèvre, micro basil, 18yr aged balsamic, poppy seed vinaigrette

#### Small Plate

**PAN-SEARED HUDSON VALLEY FOIE GRAS | 24**

#### Entrées

**ORANGE BLOSSOM FIVE SPICE SEA SCALLOPS | 32**  
lemongrass au jus, zucchini linguini, champagne beurre blanc

**AKAUSHI STRIP LOIN | 61**  
16OZ strip, white truffle cassoulet pruée, dark cherry veal stock reduction

**WILD MUSHROOM THREE-CHEESE RISOTTO | 29**  
seasonal mushrooms, parmigiana-reggiano, pecorino-romano, provolone

#### Sides

**HATCH CHILE ROASTED SUMMER SQUASH | 13**    **DUCK FAT FRIED FINGERLING POTATOES | 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

**CAESAR SALAD | 12**  
hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

**FRENCH ONION SOUP | 14**  
baked with gruyère & parmesan cheeses 510 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

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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