

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
- SALTED CARAMEL ESPRESSO MARTINI

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

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, Abdul Hussein, and only found at your The Woodlands Fleming's.

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

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, 27 / 108

Blanc De Blancs Sparkling, North Coast, 2021

BANFI, 18 / 72

Rosa Regale, Brachetto D'acqui, Piedmont, Italy, 2023

LUCIEN ALBRECHT, 14 / 56

Crémant Brut Rosé, Alsace, France, NV
- SAUVIGNON BLANC

GIESEN ESTATE, Marlborough, New Zealand, 2023 11 / 44

PASCAL JOLIVET, 18 / 72

Attitude, Loire Valley, France, 2022

HONIG, Napa & Lake Counties, 2023 16 / 64
- WHITE WINES OF INTEREST

CAPOSALDO, 11 / 44

Moscato, Provincia di Pavia IGT, Italy, NV

🍷 RUFFINO, Moscato D'asti, Piedmont, Italy, 2022 12 / 48

LOOSEN BROS., 11 / 44

Dr. L, Riesling, Mosel, Germany, 2023

CHÂTEAU D'ESTOUBLON, 15 / 60

Roseblood Rosé, Provence, France, 2023

🍷 BENVOLIO, Pinot Grigio, Friuli DOC Italy, 2023 11 / 44

BODEGAS MONTECILLO, 15 / 60

Albariño, Rías Baixas, Spain, 2022

BARONE FINI, 9 / 36

Pinot Grigio, Valdadige DOC, Italy, 2023



THE BUTTERFLY EFFECT

17

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

W I N E S

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CHARDONNAY

STONECAP ESTATE, Columbia Valley, 2022	11 / 44
BENZIGER, California, 2022	9 / 36
DIATOM, Santa Barbara, 2023	18 / 72
CROSSBARN by PAUL HOBBS, Sonoma Coast, 2023	24 / 96
HESS COLLECTION, Napa Valley, 2023	16 / 64
DOMAINE LAROCHE, Saint Martin, Chablis, France, 2022	27 / 108
ROMBAUER, Napa Valley Carneros, 2023	26 / 104

PINOT NOIR

CALERA by DUCKHORN, Central Coast, 2022	16 / 64
CHERRY PIE, Tri-County, 2022	15 / 60
SILVER GATE, California, 2022	12 / 48
WALT, La Brisa, Sonoma Coast, 2022	23 / 92
A TO Z WINEWORKS, Oregon, 2022	16 / 64
ERATH RESERVE COLLECTION, Willamette Valley, 2022	21 / 84
BELLE GLOS, Balade, Arroyo Seco, 2023	21 / 84

MERLOT

MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2022	12 / 48
EMMOLO, Napa Valley, 2022	24 / 96
LES CADRANS DE LASSEGUÉ, Saint-Émilion Grand Cru, France, 2021	23 / 92

CABERNET SAUVIGNON

GOOSE RIDGE, First Flight Goose Gap, Yakima Valley, 2020	16 / 64
TALL SAGE, Columbia Valley, 2021	10 / 40
MAS LA CHEVALIERE, Languedoc, France, 2023	11 / 44
FRANCISCAN, California, 2022	12 / 48
HONIG, Napa Valley, 2021	28 / 115
CAYMUS CALFORNIA, California, 2022	25 / 100
CHATEAU STE MICHELLE CANOE RIDGE ESTATE, Horse Heaven Hills Washington, 2021	25 / 100
QUILT, Napa Valley, 2022	22 / 88
POST & BEAM by FAR NIENTE, Napa Valley, 2022	35 / 140
DAOU VINEYARDS, Paso Robles, 2022	18 / 72

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RED BLENDS

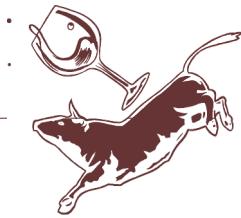
PESSIMIST by DAOU, Red Blend Paso Robles, 2022	15 / 60
LEVIATHAN, Red Blend, California, 2022	24 / 96
PARADUXX, Red Blend, Napa Valley, 2021	25 / 100
ORIN SWIFT, Abstract, Red Blend, California, 2022	28 / 112

OLD WORLD DISCOVERY

CASTELLO DI VOLPIA, Chianti Classico, Italy, 2022	15 / 60
MARQUÉS DE CÁCERES, Excellens Special Cuvée Especial, Rioja, Spain, 2020	14 / 56
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
ALPASION GRAND CABERNET FRANC, Mendoza, Argentina, 2021	22 / 88
CATENA, Vista Flores, Malbec, Mendoza, Argentina, 2022	15 / 60
ALPASION PRIVATE SELECTION, Malbec Blend, Mendoza, Argentina, 2018	26 / 104
SALDO, Zinfandel, California, 2021	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 | 90 Serves 4-6 2410 cal | 167

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 | 26

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.

PRIME BONE-IN RIBEYE* 20 OZ 1470 cal 73	PRIME DRY-AGED RIBEYE* 16 OZ 1130 cal 74	PRIME TOMAHAWK* 35 OZ 1870 cal 116	PRIME NEW YORK STRIP* 16 OZ 1000 cal 67
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CLASSIC CUTS

MAIN FILET MIGNON* 11 OZ 590 cal 64	PETITE FILET MIGNON* 8 OZ 440 cal 58	BONE-IN FILET MIGNON* 14 OZ 550 cal 73	CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal 63
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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.

OVER THE TOP DIABLO SHRIMP 520 cal 21	SURF & TURF STEAMED LOBSTER TAIL 180 cal 34
CRISPY MAITAKE MUSHROOM 370 cal 17	SEARED SCALLOPS 230 cal 21
OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal 20	SEARED COLOSSAL SHRIMP 110 cal 18
TRUFFLE-POACHED LOBSTER 560 cal 24	

ENTRÉES

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

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON 730 cal 17	SAUTÉED MUSHROOMS 340 cal 18
ROASTED ASPARAGUS 150 cal 18	MASHED POTATOES 620 cal 17
CREAMED SPINACH 500 cal 18	NORTH ATLANTIC LOBSTER MASHED POTATOES 870 cal 28
FLEMING'S POTATOES 940 cal 18	CHIPOTLE CHEDDAR MAC & CHEESE 1270 cal 18
BAKED POTATO PLAIN OR LOADED 500/910 cal 16	NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1550 cal 28

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