



## Starters

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CHILLED SEAFOOD TOWER\* ahi tuna poke, shrimp cocktail, north atlantic lobster tails  
Serves 1-2 1080 cal | 65 Serves 4-6 1870 cal | 125

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 15

BEEF CARPACCIO\* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 19

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 22

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 17

CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 23

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 19

AHI TUNA POKE STACK\* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 22

## Market Salads & Classic Soups

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FLEMING'S SALAD\*\* walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 13

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 14

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 12

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal | 14

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 15

## Signature Steaks

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

### Classic Cuts

MAIN FILET MIGNON\* 11 OZ 490 cal | 55

PETITE FILET MIGNON\* 8 OZ 410 cal | 49

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

CERTIFIED ANGUS BEEF RIBEYE\* 14 OZ 1150 cal | 53

### Specialty Cuts

PRIME BONE-IN RIBEYE\* 20 OZ 1360 cal | 63

PRIME DRY-AGED RIBEYE\* 16 OZ 1340 cal | 66

PRIME TOMAHAWK\* 35 OZ 1700 cal | 96

### Over The Top

SEARED PORK BELLY  
fig demi-glace 280 cal | 14

DIABLO SHRIMP  
spicy barbecue butter sauce 620 cal | 15

JUMBO LUMP CRAB MEAT  
oscar style with béarnaise sauce 290 cal | 14

TRUFFLE-POACHED LOBSTER\*  
béarnaise sauce & caviar 460 cal | 19



## Beyond Steaks

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DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 38

BARBECUE SCOTTISH SALMON FILLET\* mushrooms, barbecue glaze 810 cal | 46

MISO GLAZED CHILEAN SEA BASS\* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 48

CHICKPEA & EGGPLANT CROQUETTE\*\* housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 32

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 59

## Sides

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FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 15

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal | 11

CAULIFLOWER MASH cilantro oil 550 cal | 13

SIGNATURE ONION RINGS panko-crust, smoked jalapeño aioli 610 cal | 11

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 12 add lobster 820 cal | +10

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 12

CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 11

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 14

ROASTED ASPARAGUS herb butter 260 cal | 13

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 13 add lobster 1520 cal | +10

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

\*\* Item contains or may contain nuts.

## Seasonal Prix Fixe Menus

### Holidays with Duckhorn

Starting at \$105 per Guest | Includes four courses & wine pairings

#### 1st Course

##### SEAFOOD LOUIE SALAD

shrimp and jumbo lump crab tossed in a creamy mustard, pickled onions with lemon balsamic vinaigrette & old bay seasoning

paired with

**DUCKHORN VINEYARDS, NAPA VALLEY CHARDONNAY**

#### 2nd Course

##### WILD MUSHROOM POLENTA CAKE

lightly fried creamy goat cheese with mushrooms, balsamic glaze, peppercorn sauce & green onions

paired with

**DUCKHORN VINEYARDS, NAPA VALLEY MERLOT**

#### 3rd Course *choice of*

PETITE FILET MIGNON\* & NORTH ATLANTIC LOBSTER TAIL | 120 mushrooms, demi glace & merlot salt served with drawn butter

PETITE FILET MIGNON\* & SHRIMP SCAMPI | 105 topped with four shrimp, sautéed roasted campari tomatoes, white wine herb butter & toasted croutons

paired with

**DUCKHORN, NAPA VALLEY CABERNET SAUVIGNON**

Guest may substitute for 11oz Main Filet Mignon +6 or 20oz Bone In Ribeye +14

#### 4th Course

##### ORANGE OLIVE OIL CAKE

orange segments with housemade orange chantilly cream & curd

paired with

**DECOY, CALIFORNIA BRUT CUVÉE**

### Tomahawk Tuesday

Our Prime Tomahawk three-course menu Two Guests, \$135

#### Starter *choose two*

CAESAR SALAD

FLEMING'S SALAD\*\*

WEDGE SALAD

#### Entrée

35 OZ PRIME TOMAHAWK\* TO SHARE

served with a choice of our signature butters: béarnaise, smoked chili, herbed horseradish

#### Sides To Share *choose two*

CREAMED SPINACH

BAKED POTATO PLAIN OR LOADED

FLEMING'S POTATOES

MASHED POTATOES

CAULIFLOWER MASH

CHIPOTLE CHEDDAR MAC & CHEESE

CRISPY BRUSSELS SPROUTS & BACON

NORTH ATLANTIC LOBSTER MASHED POTATOES (+10)

ROASTED ASPARAGUS

SAUTÉED MUSHROOMS

SIGNATURE ONION RINGS

NORTH ATLANTIC LOBSTER MACARONI & CHEESE (+10)

#### Dessert *choose two*

NEW YORK CHEESECAKE

CARROT CAKE

CRÈME BRÛLÉE

CHOCOLATE LAVA CAKE\*\*

CHOCOLATE GOOEY BUTTER CAKE

FRESH FRUIT & CHANTILLY CREAM\*\*

KEY LIME PIE

Tomahawk Tuesday Menu is only available on Tuesdays

## Desserts & Coffee Service

CHOCOLATE LAVA CAKE\*\* rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal | 16

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus 1100 cal | 15

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 14

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 14

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal | 13

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 13

FRESH FRUIT & CHANTILLY CREAM\*\* mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 14

## We Look Forward To Seeing You Again Soon

### Become a Friend of Fleming's

Every friendship has its perks. Sign up for our Friends of Fleming's emails, and be the first to know about exclusive offers, new menu selections and more.

Scan code to become a friend.



### Reserve The Holidays With Us

We're open at 4PM on Christmas Eve, New Year's Eve & New Year's Day. Come enjoy our full dinner menu or our Holidays with Duckhorn 4-Course Wine Dinner.

Make your reservation today.

### Holiday Shopping Made Easy

Scan the QR code to see all our holiday gifting options. From Gift Cards to Gift Boxes, we have so many choices to help you say Happy Holidays this year.



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## Hand-Crafted Cocktails

### BLUEBERRY LEMON DROP | 13

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal

### SOCAL V&T | 15

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 110 cal

### TIKI MULE | 13

Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters 190 cal

### CALIFORNIA JAM JAR | 14

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal

### ITALIAN FLIGHTPLAN | 14

Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves 240 cal

### NOPALES MARGARITA | 13

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal

### OLD FASHIONED | 14

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal

### BERRY PATCH PAL | 14

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 170 cal

### FONSECA SOUR | 13

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 110 cal

### THE MANHATTAN | 15

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal

### IBERIAN HERITAGE | 13

Bacardi Ocho rum, ruby port, touch of bitters 180 cal

### SICILIAN CUP | 11

Pimm's No. 1 with Amaro Averna, fresh lemon & herbs 280 cal

### VÉRITÉ, La Joie Sonoma County, 2012/13

Experience this 100-point pour in a Riedel Performance Glass – and take two glasses home as a keepsake. While supplies last.

100 / 760

## Wine Selections

These wines (🍷) are hand-selected by your local Wine Manager, Sydney Crouch and only found at your Houston T&C Fleming's

### Sparkling

|  |         |
|--|---------|
| DOM PÉRIGNON, Brut Champagne France, 2010              | 275     |
| GRUET, Brut Rosé New Mexico, NV                        | 13 / 52 |
| MIONETTO, Avantgarde Prosecco Treviso Italy, NV        | 10 / 40 |
| MOËT & CHANDON, Brut Imperial Champagne France, NV     | 130     |
| SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2018    | 23 / 92 |
| 🍷 VEUVE CLICQUOT ROSE, Brut Rosé Champagne France, NV  | 225     |
| VEUVE CLICQUOT, Yellow Label Brut Champagne France, NV | 135     |

### White Wines & Blends

|   |         |
|---|---------|
| BENVOLIO, Pinot Grigio Friuli DOC Italy, 2019                 | 9 / 36  |
| CAPTÛRE, Sauvignon Blanc Sonoma County, 2018                  | 14 / 56 |
| GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2020  | 9 / 36  |
| 🍷 KIM CRAWFORD, Sauvignon Blanc Marlborough New Zealand, 2020 | 12 / 48 |
| LOOSEN BROS., Dr. L Riesling Mosel Germany, 2020              | 9 / 36  |
| 🍷 MARENCO STREV, Moscato D'asti Italy, 2020                   | 15 / 60 |
| PONZI VINEYARDS, Pinot Gris Willamette Valley, 2019           | 12 / 48 |
| STUDIO BY MIRAVAL, Rosé Méditerranée IGP France, 2020         | 13 / 52 |

### Chardonnay

|   |         |
|---|---------|
| CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2015          | 13 / 52 |
| GRGICH HILLS ESTATE, Napa Valley, 2016                    | 95      |
| HESS COLLECTION, Napa Valley, 2018                        | 15 / 60 |
| NEWTON, Unfiltered Napa Valley Carneros, 2014             | 120     |
| ROMBAUER, Napa Valley Carneros, 2020                      | 24 / 96 |
| SEA SUN, California, 2018                                 | 12 / 48 |
| 🍷 SONOMA-CUTRER, Sonoma Coast Russian River Ranches, 2019 | 17 / 68 |
| STONECAP ESTATE, Columbia Valley, 2019                    | 9 / 36  |

🍷 Local wine only available at this Fleming's  
6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal  
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cal represents calories

## Pinot Noir

|   |         |
|---|---------|
| BALADE BY BELLE GLOS,<br>Santa Rita Hills Santa Barbara, 2019 | 20 / 80 |
| CALERA, Central Coast, 2017                                   | 17 / 68 |
| EOS, California, 2019   | 10 / 40 |
| ETUDE, Napa Valley Carneros, 2018                             | 90      |
| <b>F</b> PRIMARIUS, Oregon, 2019                              | 12 / 48 |
| WALT, La Brisa Sonoma Coast, 2018                             | 23 / 92 |

## Red Wines Of Interest

|   |         |
|---|---------|
| CASTELLO DI VOLPAIA,<br>Chianti Classico Italy, 2019              | 15 / 60 |
| CATENA,<br>Malbec Vista Flores Mendoza Argentina, 2017            | 14 / 56 |
| CHÂTEAU DE BEAUCASTEL,<br>Châteauneuf-du-Pape France, 2006        | 160     |
| FOUR VINES,<br>The Biker Zinfandel Paso Robles, 2017              | 14 / 56 |
| HIGH HEAVEN VINTNERS,<br>Roaming Elk Columbia Valley, 2017        | 13 / 52 |
| MARQUES DE CACERES,<br>Excellens Cuvée Especial Rioja Spain, 2017 | 13 / 52 |
| PESSIMIST BY DAOU,<br>Red Blend Paso Robles, 2019                 | 14 / 56 |
| <b>F</b> ROMBAUER, Zinfandel Napa Valley, 2019                    | 80      |
| <b>F</b> SCOUTS HONOR BY VENGE,<br>Red Blend Napa Valley, 2019    | 88      |
| STAGS' LEAP WINERY,<br>Petite Sirah Napa Valley, 2017             | 95      |
| TIGNANELLO, Antinori Toscana Italy, 2017                          | 195     |
| TORBRECK,<br>Shiraz Woodcutter's Barossa Valley Australia, 2019   | 15 / 60 |

## Merlot

|  |         |
|--|---------|
| <b>F</b> DARIOUSH, Napa Valley, 2016                             | 194     |
| DUCKHORN VINEYARDS, Napa Valley, 2018                            | 21 / 84 |
| EMMOLO, Napa Valley, 2018  | 115     |
| LES CADRANS DE LASSÈGUE,<br>Saint-Émilion Grand Cru France, 2017 | 17 / 68 |
| MILBRANDT VINEYARDS,<br>Family Grown Columbia Valley, 2018       | 11 / 44 |

## Cabernet Blends

|  |          |
|--|----------|
| CHARLES & CHARLES,<br>Post No. 35 Columbia Valley, 2018    | 10 / 40  |
| LE SERRE NUOVE DELL'ORNELLAIA,<br>Bolgheri Italy, 2019     | 150      |
| MAD HATTER,<br>Bordeaux Blend Napa Valley, 2018            | 27 / 108 |
| PARADUXX BY DUCKHORN,<br>Proprietary Red Napa Valley, 2018 | 20 / 80  |

## Cabernet Sauvignon

|   |          |
|---|----------|
| <b>F</b> CAKEBREAD, Napa Valley, 2018                                 | 175      |
| CHATEAU MONTELENA, Napa Valley, 2018                                  | 32 / 128 |
| COEUR BY HALL, St. Helena, 2016                                       | 24 / 96  |
| COL SOLARE, Red Mountain Washington, 2015                             | 150      |
| DAOU VINEYARDS, Paso Robles, 2019                                     | 17 / 68  |
| DAOU VINEYARDS,<br>Soul of a Lion Adelaida District Paso Robles, 2018 | 200      |
| FPS BY B.R. COHN, California, 2017                                    | 15 / 60  |
| FROG'S LEAP WINERY,<br>Estate Grown Napa Valley Rutherford, 2018      | 29 / 116 |
| HONIG, Napa Valley, 2018  | 27 / 108 |
| J. DAVIES, Napa Valley, 2017  | 180      |
| QUILT, Napa Valley, 2018  | 20 / 80  |
| <b>F</b> SILVER OAK, Alexander Valley, 2017                           | 165      |
| STAG'S LEAP WINE CELLARS,<br>Artemis Napa Valley, 2018                | 130      |
| TALL SAGE, Columbia Valley, 2017                                      | 9 / 36   |
| TRIBUTE, California, 2018   | 12 / 48  |

## Beer Selections

|   |  |  |
|---|--|--|
| BLUE MOON BELGIAN WHITE   7<br>Denver, Colorado 170 cal | DUVEL STRONG GOLDEN ALE   11<br>Belgium 220 cal                          | O'DOULS   7 90 cal   |
| BLUE MOON SEASONAL   7<br>Denver, Colorado 170 cal      | HEINEKEN   7<br>Holland 150 cal  | SAMUEL ADAMS BOSTON LAGER   7<br>Boston, Massachusetts 170 cal |
| BUD LIGHT   7 110 cal                                   | KONA BREWING CO. BIG WAVE GOLDEN ALE   7<br>Kailua-Kona, Hawai'i 130 cal | SIERRA NEVADA TORPEDO IPA   7<br>Chico, California 240 cal     |
| BUDWEISER   7 145 cal                                   | LAGUNITAS IPA   7<br>Petaluma, California 190 cal                        | STELLA ARTOIS CIDRE   7<br>Belgium 170 cal                     |
| COORS LIGHT   7 100 cal                                 | MICHELOB ULTRA   7 95 cal  | STELLA ARTOIS   7<br>Belgium 150 cal                           |
| CORONA EXTRA   7<br>Mexico 135 cal                      | MILLER LITE   7 96 cal   |  |

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# Children's Menu

12 and under; includes choice of beverage

## *Starter*

*your choice of*

### FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

### CHEESE & CRACKERS

prosciutto, cheddar cheese, lavash crackers 210 cal

## *Entrée*

*all entrées except Mac & Cheese served with side of french fries*

### FILET MIGNON\*

our leanest, most tender cut of beef 470 cal | 25

### FILET MIGNON SANDWICH\*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough 1800 cal | 26

### CHICKEN TENDERS

crispy chicken breast tenders 810 cal | 16

### MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1200 cal | 16

## *Dessert*

*your choice of*

### CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 970 cal

### CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 470 cal

### NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus 580 cal

### FRESH FRUIT & CHANTILLY CREAM\*\*

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

Does not include tax or gratuity

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\*\* Item contains or may contain nuts.



# Gluten-Free Menu

## Starters

CHILLED SEAFOOD TOWER\* shrimp cocktail, north atlantic lobster tails 1080/1870 cal **prepared without ahi tuna poke and lavash crackers**

BEEF CARPACCIO\* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal **prepared without crostini**

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 760 cal **prepared without croutons**

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

SEARED PORK BELLY pan-seared, creamy goat cheese grits 700 cal **prepared without fig demi-glace**

## Salads

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal **prepared without fried capers & croutons**

FLEMING'S SALAD\*\* walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal **prepared without croutons**

WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

## Steaks and Beyond

PETITE FILET MIGNON\* 8 OZ 410 cal

PRIME NEW YORK STRIP\* 16 OZ 1180 cal

MAIN FILET MIGNON\* 11 OZ 490 cal

PRIME TOMAHAWK\* 35 OZ 1700 cal

CERTIFIED ANGUS BEEF RIBEYE\* 14 OZ 1150 cal

PRIME DRY-AGED RIBEYE\* 16 OZ 1340 cal

PRIME BONE-IN RIBEYE\* 20 OZ 1360 cal

DOUBLE BREAST OF CHICKEN 580 cal

SEASONAL FEATURED LOBSTER TAILS 750 cal

## Over the Top

SEARED PORK BELLY fig demi-glace 280 cal **prepared without fig demi-glace**

DIABLO SHRIMP spicy barbecue butter sauce 620 cal

JUMBO LUMP CRAB MEAT oscar style with béarnaise sauce 290 cal

TRUFFLE-POACHED LOBSTER\* béarnaise sauce & caviar 460 cal

## Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

ROASTED ASPARAGUS herb butter 260 cal

CAULIFLOWER MASH cilantro oil 550 cal

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

## Desserts

CHOCOLATE LAVA CAKE\*\* rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal **prepared without pistachio tuille**

FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal **prepared without pistachio tuille**

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal

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cal represents calories

With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

\*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.