



Chef Luu's February Selections

Appetizers

BACON WRAPPED STUFFED SHRIMP BROCHETTE* | 25
jalapeno, cream cheese, siracha and cilantro oil, pico de gallo, goat cheese grits, creole cream sauce

TENDERLOIN MADEIRA* | 28
horseradish mashed potatoes, madeira demi reduction

Salad

SLICED FILET SALAD* | 25
campari tomato, avocado, blue cheese vinaigrette

Entrées

SOUTHWEST BACON WRAPPED FILET* | 45
corn and black bean relish, mole sauce

CAJUN RIBEYE AND SEARED SCALLOPS* | 65
seared scallop, bbq butter

SEARED COD AND JUMBO LUMP CRAB PICCATA* | 42
jumbo lump crab, kale, piccata sauce

Side

GINGER SOY GREEN BEANS* | 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

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

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