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## SHARED STARTERS & SOUPS

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### FRESH BURRATA WITH HEIRLOOM TOMATOES

heirloom & campari tomatoes, parmesan crisps  
finished with vegetable caviar & basil oil 600 cal | 14

### FILET TARTARE\*

capers, pickled onions, radish slices, passion fruit gel & black garlic aioli served with  
housemade crostinis 400 cal | 20

### MUSHROOM BRIE SOUP

garnished with button mushroom chips & truffle oil 230 cal | 12

*Ask your Server about our Chef's Local Seasonal Soup*

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## ENTRÉE SALADS & BOWLS

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*choice of filet\* +15 (180 cal), salmon\* +8 (240 cal),  
chicken +4 (150 cal) or grilled shrimp +6 (110 cal)*

### CAESAR SALAD

romaine, campari tomatoes, parmesan crisps, balsamic glaze & freshly grated  
Parmigiano Reggiano with our signature housemade Caesar dressing 380 cal | 14

### BABY KALE & BEET SALAD\*\*

shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit,  
crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider  
vinaigrette 560 cal | 15

### WEDGE SALAD

bacon, campari tomatoes, red onion,  
danish blue cheese crumbles & blue cheese dressing 560 cal | 14

### CALIFORNIA POWER BOWL\*\*

farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled  
onions, toasted walnuts, avocado 790 cal | 14

### ROASTED VEGETABLE CAVATAPPI PASTA

maitake mushrooms, spinach, red bell peppers, yellow squash & freshly grated  
Parmigiano Reggiano in a white wine sauce 830 cal | 17

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## SIGNATURE SANDWICHES

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*served with parmesan truffle fries (1140 cal) or baby kale & beet salad\*\* (230 cal)*

### FLEMING'S PRIME STEAKHOUSE BURGER\*

signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato,  
iceberg lettuce & Fleming's butter pickles 930 cal | 17

### CHICKEN SANDWICH

crispy or grilled, arugula, romesco, pickled red onion & heirloom tomato 690/570 cal | 16

### FILET MIGNON SANDWICH\*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli  
on toasted potato baguette 1230 cal | 26

### CRISPY KING TRUMPET MUSHROOM POBOY

smoked jalapeño aioli, romaine, fresh burrata, pickled red onions, campari tomatoes on  
toasted potato baguette 890 cal | 18

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## ENTRÉES

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### SALINAS VALLEY CAULIFLOWER STEAK

barbecue glaze & basil oil, served with cracked potatoes in rosemary herb butter,  
campari tomatoes & sautéed broccolini 660 cal | 17

### FAROE ISLAND SALMON\*

wilted baby kale, red onion & king trumpet mushrooms with sriracha white balsamic  
vinaigrette and basil oil 480 cal | 24

### CABERNET FILET\*

6oz. hand-cut filet mignon topped with danish blue cheese butter over cabernet  
demi-glace, sautéed spinach & garlic with campari tomatoes 570 cal | 26

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## SIDES

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### PARMESAN TRUFFLE FRIES

freshly grated Parmigiano Reggiano, truffle oil & tarragon aioli 1140 cal | 7

### SRIRACHA BALSAMIC BROCCOLINI

sriracha white balsamic vinaigrette, campari tomatoes & Parmigiano Reggiano 260 cal | 8  
*steamed broccolini (160 cal) available upon request*

### CRACKED POTATOES

rosemary herb butter served with tarragon aioli 440 cal | 6

### BABY KALE & BEET SALAD\*\*

shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit,  
crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider  
vinaigrette 230 cal | 10

*All dinner steaks available upon request. Preparation may take extra time.*

**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.



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## WINES

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### SPARKLING

GRUET, Brut Rosé, New Mexico | Glass 14 | Bottle 56  
MIONETTO, Avantgarde Prosecco, Treviso, Italy | Glass 11 | Bottle 44

### WHITE WINE OF INTEREST

BELLE GLOS, Rosé Oeil de Perdrix, Sonoma County | Glass 15 | Bottle 60  
BENVOLIO, Pinot Grigio, Friuli DOC, Italy | Glass 10 | Bottle 40  
DUCKHORN VINEYARDS, Sauvignon Blanc, North Coast | Glass 16 | Bottle 64  
LOOSEN BROS., Dr. L Riesling, Mosel, Germany | Glass 10 | Bottle 40

### CHARDONNAY

SEA SUN, California | Glass 13 | Bottle 52  
STONECAP ESTATE, Columbia Valley | Glass 10 | Bottle 40  
HESS COLLECTION, Napa Valley | Glass 16 | Bottle 64  
ROMBAUER, Napa Valley Carneros | Glass 26 | Bottle 104

### PINOT NOIR

SILVER GATE, California | Glass 11 | Bottle 44  
BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara | Glass 21 | Bottle 84

### RED WINE OF INTEREST

CAYMUS SUISUN, The Walking Fool, Suisun Valley, North Coast | Glass 24 | Bottle 96  
PESSIMIST by DAOU, Red Blend, Paso Robles | Glass 15 | Bottle 60

### CABERNET BLEND

DECOY LIMITED by DUCKHORN, Red Blend, Napa Valley | Glass 21 | Bottle 84

### CABERNET SAUVIGNON

POST & BEAM by FAR NIENTE, Napa Valley | Glass 32 | Bottle 128  
FPS by B.R. COHN, California | Glass 15 | Bottle 60  
TALL SAGE, Columbia Valley | Glass 9 | Bottle 36  
QUILT, Napa Valley | Glass 21 | Bottle 84

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## HAND-CRAFTED COCKTAILS

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### THE SCARLET CLOVER

Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry 310 cal | 17

### SO CAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 120 cal | 17

### BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon,  
balanced with fragrant ripe blueberry 230 cal | 17

### NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila,  
a classic margarita with lime 210 cal | 17

### CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus  
with savory hints on the nose 250 cal | 17

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## NON-ALCOHOLIC BEVERAGES

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### STRAWBERRY LEMONADE

lightly muddled strawberries, simple syrup, lemon 90 cal | 5

### SIGNATURE CITRUS MINT SPARKLER

housemade with honey syrup and freshly muddled mint 70 cal | 5

ICED TEA 0 cal | 5

ACQUA PANNA 0 cal | 8

SAN PELLEGRINO 0 cal | 8

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## DESSERTS

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### NEW YORK CHEESECAKE

strawberry coulis & fresh mint 490 cal | 10

### LEMON BLUEBERRY MOUSSE CAKE

graham cracker crust, candied blueberries,  
lemon zest & fresh mint 800 cal | 13

### DARK CHOCOLATE TRUFFLE GELATO

chocolate cookie crumbs, salted caramel, orange chocolate truffle with  
chantilly cream, black Hawaiian lava salt & fresh mint 310 cal | 11

### CHOCOLATE CHUNK COOKIES

freshly baked & served warm 750 cal | 7

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## COFFEE SERVICE

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FRESHLY BREWED COFFEE 0 cal | 5

ESPRESSO 0 cal | 6

CAPPUCCINO 0 cal | 7

LATTE 170 cal | 7

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