

Prime Happy Hour

5-7 pm Nightly in Our Bar

Signature Bites

CRISPY CASTELVETRANO OLIVES | 6
500 cal

THE PRIME BURGER* | 10
1330 cal

FLEMING'S POTATO TOTS | 6
670 cal

CALIFORNIA BURGER* | 12
1460 cal

BEEF CARPACCIO* | 12
1060 cal

FILET MIGNON FLATBREAD* | 13
1030 cal

SWEET CHILI CALAMARI | 9
760 cal

Have any plans next week?

THE SUNDAY TABLE

Featuring our Slow-Roasted Beef Tenderloin with cabernet demi-glace and mashed potatoes for your entrée. Choice of Caesar or Fleming's Salad to start and Crème Brûlée, Carrot Cake or Key Lime Pie to finish.

\$45 per Guest

MONDAYS AT FLEMING'S

Join us every Monday for our three-course Filet & Lobster menu featuring buttery Filet Mignon and sweet cold-water lobster. Choice of Caesar or Fleming's Salad to start and Carrot Cake or Key Lime Pie to finish.

\$50 per Guest

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

*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

Bar La Carte

THE PRIME BURGER* | 14
prime beef, Wisconsin cheddar
cheese, peppered bacon 970 cal

CALIFORNIA BURGER* | 16
prime beef, tomato, arugula, bacon,
avocado, cheddar cheese, smoked
jalapeño aioli 1100 cal

MUSHROOM-FARRO BURGER | 14
housemade mushroom, chickpea
and farro veggie patty, goat
cheese, arugula, campari
tomatoes, fried onion rings 560 cal

FILET MIGNON SANDWICH* | 27
sliced filet mignon, caramelized
onions & mushrooms, creamy
horseradish sauce 780 cal

FLEMING'S POTATO TOTS | 9
smoked chili & jalapeño aioli
add pork belly +4
670-1160 cal

**SLICED FILET MIGNON & POTATO
WAFFLE*** | 31
sliced filet mignon, potato waffle,
demi glace, horseradish cream
sauce 670 cal

FILET MIGNON FLATBREAD* | 18
danish blue & monterey jack
cheeses, red onion confit 1030 cal

SHRIMP SCAMPI | 21
roasted tomatoes, white wine
butter, grilled herb sourdough
500 cal

Chef's Butcher Board

selection of charcuterie & artisan cheeses
960 cal | 24



Before placing your order, please inform your Server if anyone in your party has a food allergy.

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Beer Selections

BLUE MOON SEASONAL | 7
Denver, Colorado
150-180 cal

GUINNESS DRAUGHT | / 7
Dublin, Ireland
150-180 cal

PYRAMID HEFEWEIZEN | / 7
Seattle, Washington
150-180 cal

STELLA ARTOIS CIDRE | 7
Belgium (Gluten-Free)
170 cal

HEINEKEN | 7
Holland
140 cal

DUVEL STRONG GOLDEN ALE | 11
Belgium
220 cal

CORONA EXTRA | 7
Mexico
150 cal

SIERRA NEVADA TORPEDO IPA | 7
Chico, California
240 cal

SAMUEL ADAMS BOSTON LAGER | 7
Boston, Massachusetts
170 cal

LAGUNITAS IPA | 7
Petaluma, California
190 cal

STELLA ARTOIS | 7
Belgium
150 cal

KONA BREWING CO.
BIG WAVE GOLDEN ALE | 7
Denver, Colorado
150 cal

BLUE MOON BELGIAN WHITE | 7
Denver, Colorado
170 cal

OMISSION PALE ALE | 7
Portland, Oregon (Gluten-Free)
170 cal

SQUATTERS HOP RISING | / 7
Salt Lake City
150-180 cal



Private Dining Available

Let us help make the most of your all-day meeting, lunch or dinner event. Your personal Private Dining Director, will take care of every detail.

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Hand-Crafted Cocktails

CALIFORNIA COOLER | 14

Ketel One vodka fresh cucumber, poblano syrup & fresh mint
370 cal

SPANISH HERITAGE | 13

Bacardi Ocho rum, lime, bitters & a spicy kick from housemade poblano syrup
180 cal

BLUEBERRY LEMON DROP | 13

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

NOPALES MARGARITA | 13

El Jimador Silver tequila, a classic margarita with lime
250 cal

OLD FASHIONED | 14

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

COLUMBIA ROSE SOUR | 13

Four Roses Single Barrel bourbon, honey syrup and float of Columbia Valley cabernet sauvignon
110 cal

THE MANHATTAN | 15

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

DOMINICAN CUP | 11

Pimm's No.1 with an fino sherry, fresh lemon with fruit & herbs
200 cal

CITRUS MULE | 13

Wheatley vodka, house-made ginger syrup, juicy orange & fresh squeezed lemon juice
200 cal

HEMINGWAY V&T | 15

Absolut Elyx vodka, modern V&T with notes of grapefruit and herbs
120 cal

ROYALE PAL | 14

Woodford Reserve Rye, Dolin Blanc & Aperol with a hint of strawberry
170 cal

ALPINE FLIGHTPLAN | 14

Aviation American gin, alpine vermouth, local jam, fresh herbs
260 cal

War of the Rosé

6 oz. 150 cal

MIRAVAL BY JOLIE-PITT AND PERRIN, Rosé Côtes de Provence France, 2016/17 | 17

GRUET, Sparkling Rosé New Mexico, NV | 13

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