



Tysons Corner, Virginia  
October Local Selects

## Chef Jackie's Table

### Appetizer

**FRIED EGGPLANT | 15**  
creamy mustard mayonnaise

### Salad

**ASPARAGUS & ARTICHOKE SALAD | 14**  
brûléed lemon, parmesan vinaigrette

### Small Plate

**BRAISED SHORT RIBS\* | 29**  
sweet potato purée

### Entrées

**NEW ZEALAND LAMB CHOPS\* | 45**  
kona rub, roasted root vegetables

**SEAFOOD PAELLA\* | 48**  
scallops, shrimp, whitefish, risotto, saffron broth

### Dessert

**UPSIDE DOWN APPLE PIE | 13**  
golden raisins, vanilla ice cream

### Local Wines

Presented by your Wine Manager, ROBERT MEE

<b>MAS FI   9 / 36</b> Brut Cava	<b>14 HANDS   9 / 36</b> Cabernet Sauvignon
<b>KIM CRAWFORD   15 / 60</b> Sauvignon Blanc	<b>ELOUAN   13 / 52</b> Pinot Noir
<b>MASO CANALI   13 / 52</b> Pinot Grigio	<b>LES CADRANS de LASSÈGUE   15 / 60</b> Merlot Blend Saint-Émilion Grand Cru
<b>MILBRANDT VINEYARDS   9 / 36</b> Chardonnay Traditions	<b>RODNEY STRONG   25 / 99</b> Symmetry
<b>MIRAVAL   17 / 68</b> Rosé by Jolie-Pitt and Perrin	<b>YALUMBA   13 / 52</b> Shiraz Patchwork

## Starters

### COLD

**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

**AHI TUNA POKE\* | 19**  
wasabi cream aioli, crispy wonton chips 420 cal

### ON ICE

**SHRIMP COCKTAIL | 21**  
horseradish cocktail sauce 300 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 1220/2010 cal

### HOT

**FRENCH ONION SOUP | 14**  
baked with gruyère & parmesan cheeses 510 cal

**LOBSTER BISQUE | 15**  
north atlantic lobster, spiced sherry cream 530 cal

**CRAB CAKES | 21**  
roasted red pepper & lime butter sauce 730 cal

**SWEET CHILI CALAMARI | 17**  
lightly breaded, tossed with sweet chili sauce 760 cal

**SEARED PORK BELLY | 15**  
pan seared, creamy goat cheese grits, fig demi glace 760 cal

## Salads

**FLEMING'S CHOPPED SALAD | 12**  
walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette 500 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

## Two Passions, Eight Years, One Wine

We work tirelessly to bring you new releases that live up to the hype. We found one.  
**8 YEARS IN THE DESERT** by Orin Swift, Red Blend California, 2017  
**27 / 108**

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

BONE-IN FILET MIGNON\*  
14 OZ | **62**  
480 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

PRIME NEW YORK STRIP\*  
16 OZ | **57**  
1180 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

## Beyond Steak

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

DOUBLE-THICK PORK RIB CHOP\* | **40**  
julienne of apples & jicama, apple cider &  
creole-mustard glaze  
780 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

POTATOES  
FLEMING'S POTATOES | **12**  
1060 cal

BAKED POTATO PLAIN OR LOADED | **11**  
380/730 cal

YUKON GOLD MASHED POTATOES | **11**  
570 cal

VEGETABLES  
SAUTÉED MUSHROOMS | **12**  
580 cal

CREAMED SPINACH | **11**  
510 cal

SIGNATURE ONION RINGS | **10**  
610 cal

CRISPY BRUSSELS SPROUTS & BACON | **13**  
750 cal

GRILLED HIGH COUNTRY ASPARAGUS | **13**  
210 cal

ROASTED CAULIFLOWER STEAK | **13**  
370 cal

ROASTED RAINBOW CARROTS | **11**  
280 cal

PASTA  
CHIPOTLE CHEDDAR MACARONI & CHEESE | **11**  
1210 cal

NORTH ATLANTIC LOBSTER MACARONI &  
CHEESE | **20**  
1720 cal

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