



Tysons Corner, Virginia
January Local Selects

Chef Jackie's Table

Appetizer

STEAK TARTARE* | 18

mixed table side, Tabasco Sauce, Worcestershire Sauce, diced red onion, capers, dijon mustard, toast points

Salad

KALE & QUINOA SALAD | 13

roasted almonds, tomatoes, red onions, maple vinaigrette

Entrées

FILET DIANE* | 52

filet medallions, sautéed spinach, traditional Diane Sauce

BRAISED PORK OSSO BUCO | 42

saffron risotto, asparagus

PAN SEARED ROCKFISH | 44

sun dried tomatoes, capers, red onion, roasted artichokes

Dessert

RUM RAISIN BREAD PUDDING | 15

apples & raisins, vanilla rum sauce

Local Wines

Presented by your Wine Manager, ROBERT MEE

PIPER SONOMA | 15 / 70 8 YEARS IN THE
Brut Sparkling DESERT by ORIN SWIFT

LVE and RAYMOND | 12 / 46 | 27 / 108
Chardonnay Red Blend

MIRAVAL | 17 / 68 ROMBAUER | 22 / 85
Rosé by Jolie-Pitt and Zinfandel
Perrin

ROBERT OATLEY | 16 / 64 SBRAGIA | 15 / 60
Chardonnay Finisterre Zinfandel Gino's
Vineyard

SIXTO | 19 / 75 UPSHOT | 12 / 48
Chardonnay Uncovered Red Blend

YALUMBA | 13 / 52
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 770 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 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

Our Sunday Three-Course Menu

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

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**
770 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**
1200 cal

NORTH ATLANTIC LOBSTER MACARONI &
CHEESE | **20**
1710 cal

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