



Father's Day Weekend

THREE-COURSE MENU

Available Friday, June 16 - Monday, June 19.

All entrées include salad and dessert.

Salad choice of _____

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of _____

PETITE FILET MIGNON & CRAB-STUFFED SHRIMP SCAMPI* | 85

three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter

PETITE FILET MIGNON & LOBSTER TAIL SCAMPI* | 95

sautéed roasted campari tomatoes & white wine herb butter

PRIME SURF & TURF | 109

20 oz USDA Prime Bone-In Ribeye*, north atlantic lobster tail with drawn butter

THE PRIME EVENT | 140

35 oz USDA Prime Tomahawk*, north atlantic lobster tail with drawn butter

Dessert choice of _____

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint

Featured Beverages

OLD FASHIONED | 17

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 190 cal

POST & BEAM BY FAR NIENTE, CABERNET SAUVIGNON NAPA VALLEY | 32 / 132

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

*This item may be cooked to order. 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.

Excludes tax and gratuity. Fleming's abides by all state and local liquor laws