

Tomahawk Tuesday

Our Prime Tomahawk three-course menu | Only available on Tuesdays | Two Guests, \$135

Starter

choose two

CAESAR SALAD
250 cal

FLEMING'S SALAD**
330 cal

WEDGE SALAD
540 cal

Entrée

35 OZ PRIME TOMAHAWK* TO SHARE 1700 cal

served with a choice of our signature butters: béarnaise 160 cal, smoked chili 160 cal, herbed horseradish 130 cal

Sides To Share

choose two

BAKED POTATO PLAIN OR LOADED
370/760 cal

NORTH ATLANTIC LOBSTER

MACARONI & CHEESE (+10) 1520 cal

CHIPOTLE CHEDDAR MAC & CHEESE
1270 cal

NORTH ATLANTIC LOBSTER MASHED

POTATOES (+10) 820 cal

CREAMED SPINACH 870 cal

CRISPY BRUSSELS SPROUTS & BACON
800 cal

ROASTED ASPARAGUS 260 cal

FLEMING'S POTATOES 1040 cal

SAUTÉED MUSHROOMS 550 cal

MASHED POTATOES 580 cal

SIGNATURE ONION RINGS 610 cal

Dessert

choose two

CHOCOLATE GOOEY BUTTER CAKE
780 cal

CHOCOLATE LAVA CAKE 1340 cal

NEW YORK CHEESECAKE 1100 cal

FRESH FRUIT & CHANTILLY CREAM

220 cal

CARROT CAKE 1260 cal

CRÈME BRÛLÉE 820 cal

KEY LIME PIE 740 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information is available upon request

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.

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



HOLIDAYS *with*
DUCKHORN®

4-COURSE WINE DINNER

Starting at \$105 per Guest | Includes four courses & wine pairings

1st Course

SEAFOOD LOUIE SALAD

shrimp and jumbo lump crab tossed in a creamy mustard, pickled onions with lemon balsamic vinaigrette & old bay seasoning

paired with

DUCKHORN VINEYARDS, NAPA VALLEY CHARDONNAY

2nd Course

WILD MUSHROOM POLENTA CAKE

lightly fried creamy goat cheese with mushrooms, balsamic glaze, peppercorn sauce & green onions

paired with

DUCKHORN VINEYARDS, NAPA VALLEY MERLOT

3rd Course

choice of

PETITE FILET MIGNON*

& NORTH ATLANTIC LOBSTER TAIL | 120

mushrooms, demi glace & merlot salt served with drawn butter

paired with

DUCKHORN, NAPA VALLEY CABERNET SAUVIGNON

- or -

PETITE FILET MIGNON*

& SHRIMP SCAMPI | 105

topped with four shrimp, sautéed roasted campari tomatoes, white wine herb butter & toasted croutons

paired with

DUCKHORN, NAPA VALLEY CABERNET SAUVIGNON

- or -

Guest may substitute for 11oz Main Filet Mignon +6
or 20oz Bone In Ribeye +14

4th Course

ORANGE OLIVE OIL CAKE

orange segments with housemade orange chantilly cream & curd

paired with

DECOY, CALIFORNIA BRUT CUVÉE

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