Starters
BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 17
CRAB CAKES roasted red pepper & lime butter sauce 700 cal | 26

Burgers and Sandwiches
Includes a side of French fries & ketchup
THE PRIME BURGER* our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1480 cal | 15
CALIFORNIA BURGER* our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1790 cal | 17
CRISPY CHICKPEA & EGGPLANT BURGER house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1090 cal | 14
FILET MIGNON SANDWICH** thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1440 cal | 27

Market Salads
FLEMING’S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 300 cal | 15
WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal | 16
CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 310 cal | 15
APPLE & CINNAMON PECAN SALAD** goat cheese, pickled red onion and blackberries tossed with agave lime vinaigrette 330 cal | 15

Signature Steaks
Served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal
Classic Cuts
MAIN FILET MIGNON* 11 OZ 590 cal | 58
PETITE FILET MIGNON* 8 OZ 440 cal | 52
BONE-IN FILET MIGNON* 14 OZ 550 cal | 68
CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1010 cal | 56

Entrées
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 39
BARBECUE SALMON FILLET* mushrooms, barbecue glaze 580 cal | 48
MISO-GLAZED CHILEAN SEA BASS** sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal | 50
NORTH ATLANTIC LOBSTER TAILS with drawn butter 770 cal | 81
BACON-WRAPPED FILET MEDALLIONS* 8 oz, peppercorn sauce 520 cal | 34
FARRO POWER BOWL, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 800 cal | 14
CHICKPEA & EGGPLANT CROQUETTE house-made chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 515 cal | 33

Sides
FLEMING’S POTATOES 930 cal | 16
CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal | 14
ROASTED SWEET POTATO 670 cal | 15
CRISPY BRUSSELS SPROUTS & BACON 730 cal | 15
ROASTED ASPARAGUS 150 cal | 16
CREAMED SPINACH 490 cal | 14
MASHED POTATOES 620 cal | 14
NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1860 cal | 24
NORTH ATLANTIC LOBSTER MASHED POTATOES 870 cal | 24
SAUTÉED MUSHROOMS 340 cal | 14

Desserts
NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 1110 cal | 15
CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1240 cal | 15
SIGNATURE OLIVE OIL CAKE orange-infused with strawberry wine sauce, balsamic seasonal berries & fresh mint 990 cal | 11
FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with house-made chantilly whipped cream & tuille 180 cal | 14

Bottles of Wine & Water

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.

** 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.

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