These wines are hand-selected by your local Wine Manager, Geoff Leichnetz, and only found at your Richmond Fleming’s.

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

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PINOT NOIR
- A TO Z WINERWORKS, Oregon 16 / 64
- BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara 21 / 84
- BÖEN, Monterey, Sonoma & Santa Barbara County 15 / 60
- CHERRY PIE, Tri-County 14 / 56
- KINGS RIDGE, Willamette Valley 16 / 84
- SILVER GATE, California 11 / 44
- WALT, La Brisa Sonoma Coast 23 / 92

RED WINES OF INTEREST
- ABSTRACT by ORIN SWIFT, Red Blend California 24 / 96
- CASTELLO DI VOLPAIA, Chianti Classico Italy 15 / 60
- CATENA, Vista Flores Malbec Mendoza Argentina 15 / 60
- CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast 24 / 96
- COSENTINO, Cigar Old Vines Zinfandel Lodi 14 / 56
- MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain 15 / 60
- MOLLYDOKER, The Boxer Shiraz McLaren Vale, Australia 18 / 72
- PESSIMIST by DAOU, Red Blend Paso Robles 15 / 60
- RIDGE VINEYARDS, Zinfandel Blend Sonoma County 22 / 88
- WHITE HALL, Cabernet Franc Crozet, Virginia 15 / 60

MERLOT
- EMMOLO, Napa Valley 24 / 96
- LES CADRANS DE LASSEGUE, Saint-émillion Grand Cru France 23 / 92
- MILBRANDT VINEYARDS, Family Grown Columbia Valley 12 / 48

CABERNET BLENDS
- CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley 12 / 48
- DECOY LIMITED by DUCKHORN, Red Blend Napa Valley 21 / 84
- FRANCIS FORD COPPOLA, Gold Tier Red Blend Paso Robles 13 / 52

CABERNET SAUVIGNON
- BELLA UNION by FAR NIENTE, Napa Valley 32 / 128
- CAYMUS, Napa Valley (IL) 35 / 196
- DUCKHORN VINEYARDS, Paso Robles 18 / 72
- DUCKHORN, Napa Valley 30 / 120
- ELLIE’S by HALL, Napa Valley 25 / 100
- GOOSE RIDGE, First Flight Goose Gap Yakima Valley 18 / 84
- HONIG, Napa Valley 28 / 113
- JOSH CELLARS, Craftsman Collection California 13 / 52
- POST & BEAM by FAR NIENTE, Napa Valley 32 / 128
- QUILT, Napa Valley 21 / 84
- SCATTERED PEAKS, Napa Valley 19 / 76
- TALL SAGE, Columbia Valley 9 / 36

The DAOU Cabernet Sauvignon presents a deep ruby-purple color, foreshadowing intense aromas of cherry and blackberry jam complemented by dark chocolate, tobacco leaf and desert sage. The nose also reveals secondary nuances of wet gravel, sandalwood and plum pudding with subtle notes of fennel, black olive and eucalyptus.

On the palate, a swirl of black raspberry, pomegranate, cherry preserve and Zante currant melds seamlessly with crushed herbs, fig and cranberry. An impeccably balanced finish flows effortlessly from the juicy mid palate, leaving lovely notes of boysenberry, rhubarb, graphite and dried thyme.

18 Glass / 72 Bottle
As the seasons change, our menu does too. Our seasonal offerings are composed using the freshest ingredients, all harvested at their peak. Each dish features a deliciously diverse range of flavors that you may not see year around, so we highly encourage exploring them today.

**RAW & CHILLED**

**CHILLED SHELLFISH TOWER**
*North Atlantic lobster, colossal shrimp, alaskan golden king crab legs, chappell creek oysters*  
Serves 1-2 1090 cal | 82  
Serves 4-6 2400 cal | 154  

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce

while supplies last

**CHAPPELL CREEK OYSTERS (PEI)**
*Harvested by hand, flown in daily, freshly shucked and served with house-made mignonette while supplies last*  
Half 180 cal | 24  
Dozen 340 cal | 48

**AHI TUNA POKE STACK**
*Avocado, cucumber, caviar, lavash crackers, soy ginger*  
290 cal | 23

**COLOSSAL SHRIMP COCKTAIL**
*Horseradish cocktail sauce*  
290 cal | 23

**STARTERS**

**SWEET CHILI CALAMARI**
*Lightly breaded, tossed with sweet chili sauce*  
960 cal | 21

**BURRATA WITH PROSCIUTTO**
*Charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini*  
770 cal | 17

**SIGNATURE ONION RINGS**
*Panko-crusted, smoked jalapeño aioli*  
1320 cal | 14

**SEARED PORK BELLY**
*Pan-seared, creamy goat cheese grits, fig demi-glace*  
770 cal | 19

**MARKET SALADS**

**WEDGE SALAD**
*Bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze*  
560 cal | 16

**FLEMING’S SALAD**
*Walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette*  
300 cal | 15

**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

**CLASSIC SOUPS**

**LOBSTER BISQUE**
*North Atlantic lobster, spiced sherry cream*  
510 cal | 18

**FRENCH ONION SOUP**
*Baked with gruyère & parmesan cheeses*  
520 cal | 17

*Seasonal*

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*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.**
Only 2% of all beef earns the top-tier industry rating of USDA Prime. We’re proud to be one of a select few in the nation to offer USDA Prime beef.

<table>
<thead>
<tr>
<th>PRIME BONE-IN RIBEYE*</th>
<th>PRIME DRY-AGED RIBEYE*</th>
<th>PRIME TOMAHAWK*</th>
<th>PRIME NEW YORK STRIP*</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 OZ</td>
<td>1470 cal</td>
<td>67</td>
<td></td>
</tr>
<tr>
<td>16 OZ</td>
<td>1130 cal</td>
<td>69</td>
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</tr>
<tr>
<td>35 OZ</td>
<td>1870 cal</td>
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</tr>
<tr>
<td>16 OZ</td>
<td>1000 cal</td>
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</tbody>
</table>

**CLASSIC CUTS**

<table>
<thead>
<tr>
<th>MAIN FILET MIGNON*</th>
<th>PETITE FILET MIGNON*</th>
<th>BONE-IN FILET MIGNON*</th>
<th>CERTIFIED ANGUS BEEF RIBEYE*</th>
</tr>
</thead>
<tbody>
<tr>
<td>11 OZ</td>
<td>590 cal</td>
<td>58</td>
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<tr>
<td>8 OZ</td>
<td>440 cal</td>
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</tr>
<tr>
<td>14 OZ</td>
<td>550 cal</td>
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</tr>
<tr>
<td>14 OZ</td>
<td>1010 cal</td>
<td>56</td>
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</tbody>
</table>

All steaks served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal

**ENHANCE YOUR STEAK EXPERIENCE**

Complement any of our Prime or Classic Cuts with an indulgent topping or seafood pairing

**OVER THE TOP**

- **DIABLO SHRIMP** 520 cal | 17
- **CRISPY MAITAKE MUSHROOM** 370 cal | 13
- **OSCAR-STYLE JUMBO LUMP CRAB MEAT** 280 cal | 16
- **TRUFFLE-POACHED LOBSTER** 560 cal | 20

**BEYOND STEAKS**

- **SEARED欧盟SCALLOPS** miso butter, shiitake, scallions, ginger salsa verde 600 cal | 45
- **BARBECUE SALMON FILLET** mushrooms, barbecue glaze 580 cal | 48
- **MISO-ROMAZED CHILEAN SEA BASS** sautéed with sesame-orange spinach & arugula, pickled red onion 680 cal | 50
- **NORTH ATLANTIC LOBSTER TAILS** with drawn butter 770 cal | 61
- **ALASKAN GOLDEN KING CRAB LEGS** with drawn butter 810 cal | 82
- **DOUBLE BREAST OF CHICKEN** all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 39
- **ROASTED PORTOBELLO & CAULIFLOWER STEAK** crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1080 cal | 41
- **DOUBLE-THICK PORK RIB CHOP** julienne of apples, jicama, creole-mustard glaze 720 cal | 43

**SHAREABLE SIDES**

- **CRISPY BRUSSELS SPROUTS & BACON** 730 cal | 15
- **ROASTED ASPARAGUS** 150 cal | 16
- **ROASTED SWEET POTATO** 670 cal | 15
- **CREAMED SPINACH** 480 cal | 14
- **BAKED POTATOES** 930 cal | 16
- **BAKED POTATO PLAIN OR LOADED** 500/910 cal | 13
- **FLEMING'S POTATOES** 930 cal | 16
- **BAKED POTATO MASHED OR LOADED** 500/910 cal | 13
- **BAKED POTATO PLAIN OR LOADED** 500/910 cal | 13
- **BAKED POTATO MASHED OR LOADED** 500/910 cal | 13
- **CHIPOTLE CHEDDAR MAC & CHEESE** 1580 cal | 14

**SEASONAL**

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