

Appetizers

FRENCH ONION SOUP

baked with gruyère and parmesan cheeses

ROASTED BUTTERNUT SQUASH RAVIOLI

parmesan, ricotta and mascarpone cheese, fennel cream sauce

HOUSEMADE BURRATA

charred grape tomatoes, wild arugula, toasted garlic crostinis

TENDERLOIN CARPACCIO*

caper-creole mustard sauce and red onion

PAN-CRISPED PORK BELLY

creamy goat cheese grits, dark cherry and sweet onion chutney

SWEET CHILE CALAMARI

lightly breaded and tossed with sweet chile sauce

PRINCE EDWARD ISLAND MUSSELS

sautéed with fresh garlic and shallots, oven roasted tomatoes, white wine and italian sausage

SHRIMP COCKTAIL

colossal shrimp, horseradish cocktail sauce

JUMBO LUMP CRAB CAKES

roasted red pepper and lime butter sauce

CHILLED SEAFOOD TOWER* for two or more

lobster, shrimp and crab served with traditional accompaniments

Salads

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

THE NEW WEDGE

grape tomatoes, crispy onions, caramelized bacon, blue cheese

BLOOMSDALE SPINACH

tomato, red onion, spiced bacon, almonds, fresh blueberries, cauliflower couscous, chopped egg, chevre fritter, lemon-truffle dressing

MODERN CAESAR

hearts of romaine, parmesan, fried capers, crisp prosciutto chips

Small Plates

BRAISED SHORT RIBS OF BEEF

boneless, with savory arugula and spinach, natural au jus

SEARED AHI TUNA*

fresh vegetable salad, spicy mustard sauce

GULF SHRIMP AND SEA SCALLOPS

scampi style with squash vermicelli

CERTIFIED ANGUS BEEF HANGER STEAK

broiled, poblano cream sauce, chilaquiles casserole, crisp fennel slaw
FLEMING'S LOBSTER TEMPURA
soy-ginger dipping sauce, arugula, jicama salad

Entrées

BARBECUE SCOTTISH SALMON FILLET*
slow roasted, mushroom salad, barbecue glaze
CHILEAN SEA BASS
sautéed and braised in a light, southwest style broth, wilted greens, crisp potatoes, chile-cilantro oil
ALASKAN KING CRAB LEGS
with drawn butter
NORTH ATLANTIC LOBSTER TAILS
with drawn butter
DOUBLE-THICK PORK RIB CHOP*
julienne of apples and jicama, apple cider and creole mustard glaze
FREE RANGE LEMON-ROSEMARY BRICK CHICKEN
oven roasted with olive oil, garlic, natural pan juices; accompanied by spinach gnocchi

Steaks

At Fleming's we deliver an indulgent steak experience customized for you; we serve the finest available hand-selected USDA Prime, Certified Angus and Wagyu beef expertly aged a minimum of 21 days; your steak will be prepared to your exact preferences, seasoned with kosher salt and black pepper, then broiled at 1,600° and finished with butter and fresh parsley
MAIN FILET MIGNON*, 12 oz.
PETITE FILET MIGNON*, 8 oz.
NEWPORT FILET MIGNON*, 6 oz.
with Fleming's potatoes
DRY-AGED PRIME RIBEYE*, 16 oz.
PRIME BONE-IN RIBEYE*, 20 oz.
CRAFTSMAN PRIME RIBEYE*, 12 oz.
WAGYU NEW YORK STRIP*, 14 oz.
PRIME NEW YORK STRIP*, 16 oz.
CERTIFIED ANGUS BEEF PORTERHOUSE FOR TWO*, 32 oz.
presented tableside

Steak Companions

an indulgent addition to your steak
TRUFFLE-POACHED LOBSTER
with béarnaise sauce and caviar
DIABLO SHRIMP
baked with a spicy barbecue butter sauce

LUMP CRABMEAT

oscar style with béarnaise sauce

PRIME RIB DINNER*

only available on Sunday

served with a trio of sauces, includes your choice of The New Wedge, Modern Caesar or Fleming's Salad, one side dish and dessert

Classic Rubs

our custom enhancement for any steak

PORCINI MUSHROOM

with gorgonzola cream

BLACK & WHITE PEPPERCORNS

with F17 sauce

GENUINE KONA COFFEE

with orange-shoyu demi

COMPLIMENTARY SAUCES UPON REQUEST

peppercorn, béarnaise, cabernet-mustard

Sides

FLEMING'S POTATOES

our house specialty with cream, jalapeños and cheddar cheese

BAKED POTATO

plain or loaded

TRUFFLE-PARSLEY MASHED POTATOES

DOUBLE-CUT FRENCH FRIES

SIGNATURE ONION RINGS

CHIPOTLE CHEDDAR MACARONI & CHEESE

SAUTÉED MUSHROOMS

CREAMED SPINACH

SPICY THAI GREEN BEANS

GRILLED HIGH COUNTRY ASPARAGUS

Desserts

CHOCOLATE LAVA CAKE

rich chocolate cake with a molten center of belgian chocolate, served with premium vanilla ice cream and chopped pistachios

CHEESECAKE

classic new york style cheesecake on a graham cracker crust, served with blueberry sauce and white chocolate shavings

CRÈME BRÛLÉE

creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE

housemade caramel, walnuts and chocolate baked in a chocolate pie crust

CARROT CAKE

three layer cake with cream cheese frosting topped with a drizzle of dark rum caramel

FRESH BERRIES & CHANTILLY CREAM

seasonal berries served with a side of housemade whipped cream

ICE CREAM & SORBETS