

## Appetizers

<b>FRENCH ONION SOUP</b> baked with gruyère and parmesan cheeses	11.95
<b>ROASTED BUTTERNUT SQUASH RAVIOLI</b> parmesan, ricotta and mascarpone cheese, fennel cream sauce	14.50
<b>HOUSEMADE BURRATA</b> charred grape tomatoes, wild arugula, toasted garlic crostinis	13.50
<b>TENDERLOIN CARPACCIO*</b> caper-creole mustard sauce and red onion	16.95
<b>PAN-CRISPED PORK BELLY</b> creamy goat cheese grits, dark cherry and sweet onion chutney	17.50
<b>SWEET CHILE CALAMARI</b> lightly breaded and tossed with sweet chile sauce	15.95
<b>PRINCE EDWARD ISLAND MUSSELS</b> sautéed with fresh garlic and shallots, oven roasted tomatoes, white wine and italian sausage	18.50
<b>SHRIMP COCKTAIL</b> colossal shrimp, horseradish cocktail sauce	18.95
<b>JUMBO LUMP CRAB CAKES</b> roasted red pepper and lime butter sauce	19.50
<b>CHILLED SEAFOOD TOWER* for two or more</b> lobster, shrimp and crab served with traditional accompaniments	Market

## Salads

<b>FLEMING'S SALAD</b> candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette	10.50
<b>THE NEW WEDGE</b> grape tomatoes, crispy onions, caramelized bacon, blue cheese	10.95
<b>BLOOMSDALE SPINACH</b> tomato, red onion, spiced bacon, almonds, fresh blueberries, cauliflower couscous, chopped egg, chevre fritter, lemon-truffle dressing	11.50
<b>MODERN CAESAR</b> hearts of romaine, parmesan, fried capers, crisp prosciutto chips	10.50

## Small Plates

<b>BRAISED SHORT RIBS OF BEEF</b> boneless, with savory arugula and spinach, natural au jus	19.95
<b>SEARED AHI TUNA*</b> fresh vegetable salad, spicy mustard sauce	19.95
<b>GULF SHRIMP AND SEA SCALLOPS</b> scampi style with squash vermicelli	23.95
<b>CERTIFIED ANGUS BEEF HANGER STEAK</b> broiled, poblano cream sauce, chilaquiles casserole, crisp fennel slaw	21.95
<b>FLEMING'S LOBSTER TEMPURA</b> soy-ginger dipping sauce, arugula, jicama salad	26.95

## Entrées

<b>BARBECUE SCOTTISH SALMON FILLET*</b> slow roasted, mushroom salad, barbecue glaze	37.50
<b>CHILEAN SEA BASS</b> sautéed and braised in a light, southwest style broth, wilted greens, crisp potatoes, chile-cilantro oil	42.95
<b>ALASKAN KING CRAB LEGS</b> with drawn butter	45.95
<b>NORTH ATLANTIC LOBSTER TAILS</b> with drawn butter	53.95
<b>DOUBLE-THICK PORK RIB CHOP*</b> julienne of apples and jicama, apple cider and creole mustard glaze	36.95
<b>FREE RANGE LEMON-ROSEMARY BRICK CHICKEN</b> oven roasted with olive oil, garlic, natural pan juices; accompanied by spinach gnocchi	34.95

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

<b>MAIN FILET MIGNON*</b> , 12 oz.	48.95
<b>PETITE FILET MIGNON*</b> , 8 oz.	43.95
<b>NEWPORT FILET MIGNON*</b> , 6 oz., with Fleming's potatoes	39.95
<b>DRY-AGED PRIME RIBEYE*</b> , 16 oz.	57.95
<b>PRIME BONE-IN RIBEYE*</b> , 20 oz.	54.95
<b>CRAFTSMAN PRIME RIBEYE*</b> , 12 oz.	47.95
<b>WAGYU NEW YORK STRIP*</b> , 14 oz.	57.95
<b>PRIME NEW YORK STRIP*</b> , 16 oz.	51.95
<b>CERTIFIED ANGUS BEEF PORTERHOUSE FOR TWO*</b> , 32 oz., presented tableside	99.00

## Steak Companions

*an indulgent addition to your steak*

<b>TRUFFLE-POACHED LOBSTER</b> with béarnaise sauce and caviar	13.50
<b>DIABLO SHRIMP</b> baked with a spicy barbecue butter sauce	11.95
<b>JUMBO LUMP CRABMEAT</b> oscar style with béarnaise sauce	12.95
<b>PRIME RIB DINNER*</b> <i>only available on Sunday</i> served with a trio of sauces; includes your choice of The New Wedge, Modern Caesar or Fleming's Salad, one side dish and dessert	39.95

## Classic Rubs

*our custom enhancement for any steak*

<b>PORCINI MUSHROOM</b> black truffle butter with gorgonzola cream	4.00
<b>BLACK &amp; WHITE PEPPERCORNS</b> with F17 sauce	4.00
<b>GENUINE KONA COFFEE</b> with orange-shoyu demi	4.00

**COMPLIMENTARY SAUCES UPON REQUEST**  
peppercorn, béarnaise, cabernet-mustard

## Sides

<b>FLEMING'S POTATOES</b> our house specialty with cream, jalapeños and cheddar cheese	11.95
<b>BAKED POTATO</b> plain or loaded	10.95
<b>TRUFFLE-PARSLEY MASHED POTATOES</b>	10.50
<b>DOUBLE-CUT FRENCH FRIES</b>	10.95
<b>SIGNATURE ONION RINGS</b>	10.95
<b>CHIPOTLE CHEDDAR MACARONI &amp; CHEESE</b>	10.95
<b>SAUTÉED MUSHROOMS</b>	11.50
<b>CREAMED SPINACH</b>	10.50
<b>SPICY THAI GREEN BEANS</b>	10.95
<b>GRILLED HIGH COUNTRY ASPARAGUS</b>	11.95

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. © 2015 Fleming's Prime Steakhouse & Wine Bar. Menu items and prices subject to change.

