



## FOR IMMEDIATE RELEASE

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### ***Fleming's Introduces Steakhouse Cobb Salads New seared scallops entrée and reinvented shrimp cocktail now on the menu***

**Newport Beach, California - May 2011** – Never content to rest on their culinary laurels, **Fleming's Prime Steakhouse & Wine Bar** has introduced two new entrée salads, while reinventing the classic shrimp cocktail and lightening and brightening their scallop offering (*images available*).

After months of research, experimentation, numerous tasting sessions, and dozens of recipe refinements, Executive Chef Russell Skall and his team have perfected the new **Steakhouse Cobb Salad** entrée and **Seared New Bedford Scallops** entrée, and Shrimp Cocktail appetizer. Fleming's Steakhouse Cobb has ditched the classic chicken and offers guests the choice of sweet, succulent North Atlantic lobster or tender filet mignon. Both salads, presented and tossed tableside, include freshly chopped romaine, blue cheese, crisp bacon, tomato, and avocado; the additions of fresh sliced white mushrooms and asparagus elevate Fleming's interpretation of the popular salad. The Steakhouse Lobster Cobb is tossed with tarragon ranch dressing; the sliced Filet Mignon version is paired with a signature red onion balsamic vinaigrette dressing.

**Seared New Bedford Scallops**, with four to five large scallops in the entrée, showcases the delicate flavor and texture of the shellfish, with an emphasis on the fresh, clean taste of the sea. Lightly seasoned with a spice blend to enhance their flavor, the scallops are quickly seared, locking in the sweet juices, and then finished with a simple Meyer lemon-honey glaze. The fresh, light theme is carried out in an edible garnish of shaved young vegetables of green beans, asparagus and baby carrots in lemon balsamic dressing. The tender scallops, paired with a crisp white wine, make for a perfect summer selection.

Fleming's **Shrimp Cocktail** has been recreated with drama and luxe in mind. Three colossal fresh shrimp are presented on a bed of crushed ice. The appetizer is served tableside, with the signature chipotle horseradish sauce in a silver shaker. A shot of Grey Goose vodka is added and shaken vigorously. "We found the vodka notes actually mellow out the assertive flavor of the horseradish," Chef Russell Skall noted. "It's a fun, contemporary play on a classic."

**more**

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**About Fleming's Prime Steakhouse & Wine Bar**

The nationally acclaimed Fleming's Prime Steakhouse & Wine Bar offers the best in steakhouse dining – Prime meats and chops, fresh fish and poultry, generous salads and side orders—with a unique wine list known as the Fleming's 100, which features over 100 wines served by the glass. Fleming's was launched in Newport Beach, California in 1998 by successful restaurant industry veterans Paul Fleming and Bill Allen. Today there are 64 restaurants nationwide. Fleming's is the recipient of numerous prestigious awards, including Wine Enthusiast's annual Award of Distinction and Wine Spectator Magazine's Award of Excellence.

For more information about Fleming's Prime Steakhouse & Wine Bar and the Fleming's 100, please visit [www.FlemingsSteakhouse.com](http://www.FlemingsSteakhouse.com)

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