



GLUTEN-FREE

"I take the dietary needs of our guests as seriously as they do. That's why we have such an extensive gluten-free menu without a lot of substitutions. We want our guests to experience what dining at Fleming's is all about and enjoy all of the great flavors we offer. And because we make everything from scratch our chefs can ensure that your meal will be the best it can be."

— Executive Chef Russell Skall

Fleming's will make every attempt to meet your individual dietary needs. Although our kitchen is not gluten-free, the following menu items are appropriate for a gluten-restricted diet. Please advise your Server you are ordering gluten-free.

APPETIZERS

- TENDERLOIN CARPACCIO order without croutons
- FRENCH QUARTER BARBECUE SHRIMP order without crostini
- PAN CRISPED PORK BELLY
- SHRIMP COCKTAIL
- CHILLED SEAFOOD TOWER

SMALL PLATES

- SLICED FILET MIGNON
- COLOSSAL SHRIMP SKEWERS
- PETITE LAMB CHOPS order without polenta fries and F-17 sauce
- BRAISED SHORT RIBS OF BEEF
- SEARED AHI TUNA order without spicy mustard sauce, request caper creole mustard sauce
- NEW BEDFORD SCALLOPS order without flour

SALADS

- all dressings are gluten-free with the exception of red onion balsamic vinaigrette
- FLEMING'S SALAD order without crostini
- THE NEW WEDGE
- HEIRLOOM TOMATO & HOUSEMADE BURRATA
- MODERN CAESAR order without fried capers and crostini

STEAKS, CHOPS & MEAT

- MAIN FILET MIGNON
- PETITE FILET MIGNON
- NEWPORT FILET MIGNON served with Fleming's potatoes
- PRIME RIBEYE
- PRIME BONE-IN RIBEYE
- PRIME NEW YORK STRIP
- PORCINI RUBBED FILET MIGNON
- PEPPERCORN STEAK order without F-17 sauce
- DOUBLE THICK PORK RIB CHOP
- DOUBLE BREAST OF CHICKEN
- SUNDAY PRIME RIB DINNER order without au jus and horseradish mustard sauce

The following sauces are gluten-free:
Peppercorn
Horseradish Cream
Madeira
Béarnaise
Porcini Mushroom
Lemon Butter
Smoked Jalapeño Aioli
Lobster Sauce

SEAFOOD

- BROILED PACIFIC SWORDFISH order without couscous, request mashed potatoes
- ALASKAN KING CRAB LEGS
- NORTH ATLANTIC LOBSTER TAILS

SIDES

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| FLEMING'S POTATOES | SAUTÉED MUSHROOMS |
| BAKED POTATO | SAUTÉED SWEET CORN |
| all toppings are gluten-free | SAUTÉED SPINACH |
| MASHED POTATOES | SAUTÉED FRENCH GREEN BEANS |
| all varieties are gluten-free | GRILLED ASPARAGUS |

DESSERT

- CREME BRULEE
- MIXED BERRIES whipped cream and/or vanilla ice cream
- VANILLA ICE CREAM fudge sauce

This menu is an informational resource only and should not be considered a substitute for individualized medical advice from personal physicians or registered dietitians. We take great care to ensure the foods offered on this menu are free of gluten and gluten derivatives, however we are not responsible for individual reactions to any foods. Menu items are prepared to order so slight variations may be present.

Before placing your order, please inform your Server if anyone in your party has a food allergy. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.