



## APPETIZERS

**FRENCH ONION SOUP** baked with gruyère and parmesan cheeses

**ROASTED MUSHROOM RAVIOLI** portobello and shiitake mushrooms, porcini butter sauce

**BAKED BRIE** in puff pastry, candied walnuts and sliced gala apples

**TENDERLOIN CARPACCIO** caper creole mustard sauce and red onion

**PAN CRISPED PORK BELLY** creamy goat cheese grits, sweet onion chutney

**SWEET CHILE CALAMARI** lightly breaded and tossed with sweet chile sauce

**FRENCH QUARTER BARBECUE SHRIMP** marinated with a flair of garlic and spices, herbed crostini

**SHRIMP COCKTAIL** colossal shrimp, horseradish cocktail sauce

**JUMBO LUMP CRAB CAKES** roasted red pepper and lime butter sauce

**CHILLED SEAFOOD TOWER** for 2 or more

lobster, shrimp, crab and seasonal selections served with traditional accompaniments

## SMALL PLATES

**SLICED FILET MIGNON** shiitake risotto, chili oil, porcini butter drizzle

**COLOSSAL SHRIMP SKEWERS** chimichurri dipping sauce, fennel citrus salad

**NEW ZEALAND PETITE LAMB CHOPS** pistachio-mint pesto, "F17" sauce, polenta fries

**BRAISED SHORT RIBS OF BEEF** boneless, savory arugula and spinach, natural au jus

**SEARED AHI TUNA** fresh vegetable salad, spicy mustard sauce

**NEW BEDFORD SCALLOPS** meyer lemon-honey glaze, carrots, green beans, asparagus

**FLEMING'S LOBSTER TEMPURA** soy-ginger dipping sauce, arugula, jicama salad

## SALADS

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

**THE NEW WEDGE** grape tomatoes, crispy onions, caramelized bacon, blue cheese

**HEIRLOOM TOMATO & HOUSEMADE BURRATA** baby red and golden beets, arugula, lemon-pistachio vinaigrette

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, crisp prosciutto chips

## SIDES

**FLEMING'S POTATOES** our house specialty with cream, jalapeños and cheddar cheese

**BAKED POTATO** plain or loaded

**MASHED POTATOES** blue cheese, parmesan peppercorn or roasted garlic

**DOUBLE CUT FRENCH FRIES**

**SIGNATURE ONION RINGS**

**CHIPOTLE CHEDDAR MACARONI & CHEESE**

**SAUTÉED MUSHROOMS**

**SAUTÉED or CREAMED SWEET CORN**

**SAUTÉED or CREAMED SPINACH**

**SAUTÉED FRENCH GREEN BEANS**

**GRILLED HIGH COUNTRY ASPARAGUS**



Fleming's serves USDA aged Prime beef because nothing else compares. Only the top 2% of all beef is graded "prime" making our steaks the finest in quality and the ultimate in tenderness, texture and flavor. Each of our steaks is individually selected, seasoned with kosher salt and black pepper then broiled at 1600 degrees to your preferred temperature.

**MAIN FILET MIGNON**

**PETITE FILET MIGNON**

**NEWPORT FILET MIGNON** served with Fleming's potatoes

**PRIME RIBEYE**

**PRIME BONE-IN RIBEYE**

**PRIME NEW YORK STRIP**

### *Fleming's* NEW CLASSICS

**PORCINI RUBBED FILET MIGNON** center cut, grilled high country asparagus spears, gorgonzola cream sauce

**PEPPERCORN STEAK** prime new york strip, cracked black and white peppercorns, proprietary "F17" steak sauce, french green beans

**DOUBLE THICK PORK RIB CHOP** julienne of apples and jicama, apple cider and creole mustard glaze

**DOUBLE BREAST OF CHICKEN** roasted, white wine, mushroom, leek and thyme sauce

### **SEAFOOD**

**BARBECUE SCOTTISH SALMON FILLET** slow roasted, mushroom salad, barbecue glaze

**BROILED PACIFIC SWORDFISH** line-caught, center cut, israeli couscous with pine nuts, fennel cream

**ALASKAN KING CRAB LEGS** with drawn butter

**NORTH ATLANTIC LOBSTER TAILS** with drawn butter

### **PRIME RIB DINNER AVAILABLE ON SUNDAYS**

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

### **DESSERT**

**CHOCOLATE LAVA CAKE** rich chocolate cake with a molten chocolate center of belgian chocolate, served with 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**



## CHILDREN'S MENU

\$14.95\* for children 12 and under

### STARTER

#### FRESH CARROT AND CELERY STICKS WITH SLICED APPLES

ranch dressing for dipping

### ENTRÉE

choice of one

#### STEAK AND FRIES

Filet mignon and baked potato fries

#### CHICKEN STRIPS AND FRIES

Crispy baked chicken breast strips with honey-mustard dipping sauce and baked potato fries

#### SPAGHETTI AND MEATBALLS

Spaghetti in red marinara sauce with prime steakhouse meatballs

### BEVERAGE

choice of one

**2% MILK, SOFT DRINK or JUICE**

### DESSERT

add \$1.00, choice of one

**HOT FUDGE SUNDAE or FRESH FRUIT SORBET**

\*Does not include tax or gratuity.