



WHAT: *Fleming's Summer Prix Fixe Menu – Three Tantalizing Courses for \$35.95*

Fleming's Summer Prix Fixe Menu celebrates the fresh, flavorful bounty of the season. Guests can enjoy this new flavorful menu with family and friends, all at an affordable price.

WHEN: Available Tuesday, June 23 through September 21, 2009

WHERE: *Fleming's Prime Steakhouse & Wine Bar*
Please visit FlemingsSteakhouse.com for your closest restaurant.

COST: \$35.95 per person (tax and gratuity not included)

MENU: Choice of one of three entrées and the option of Spinach Salad or Chilled Potato Leek Soup, one side dish, and dessert.

To take the guesswork out of the dining experience, Director of Wine Marian Jansen op de Haar provides suggested wine pairings for each course.

- **Peppercorn Crusted Filet Mignon:** Truffle-infused pan juices finished with cream, served with yukon gold potato croquettes

Suggested wine pairing: *Pascual Toso, Malbec Mendoza Argentina, 2007*

- **Roasted Sesame Chicken:** Breast of chicken served with cracked wheat herbed pilaf
Suggested wine pairing: *Peter Lehmann, Clancy's Shiraz Blend Barossa Australia, 2005*

- **Broiled Sea Scallops:** Roasted tomato beurre blanc and orzo pasta

Suggested wine pairing: *Ruffino, Chardonnay Toscana Libaio Italy, 2006*

Dessert: Caramelized Banana Crème Brûlée with chantilly crème

ABOUT

FLEMING'S: 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” that features 100 wines served by the glass. *Fleming's* is the recipient of numerous prestigious awards, including *Wine Enthusiast's* annual Awards of Distinction and *Wine Spectator's* annual Awards of Excellence.

NEWS

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