

Appetizers

FRENCH ONION SOUP baked with gruyère and parmesan cheeses	12.50
ROASTED BUTTERNUT SQUASH RAVIOLI parmesan, ricotta and mascarpone cheese, fennel cream sauce	14.95
HOUSEMADE BURRATA charred grape tomatoes, wild arugula, toasted garlic crostinis	13.95
TENDERLOIN CARPACCIO* caper-creole mustard sauce and red onion	17.50
PAN-CRISPED PORK BELLY creamy goat cheese grits, dark cherry and sweet onion chutney	17.95
SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce	16.50
PRINCE EDWARD ISLAND MUSSELS sautéed with fresh garlic and shallots, oven roasted tomatoes, white wine and italian sausage	18.95
SHRIMP COCKTAIL colossal shrimp, horseradish cocktail sauce	19.50
JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce	19.95
CHILLED SEAFOOD TOWER* for two or more lobster, shrimp and crab served with traditional accompaniments	Market

Salads

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette	10.95
THE NEW WEDGE grape tomatoes, crispy onions, caramelized bacon, blue cheese	11.50
BLOOMSDALE SPINACH tomato, red onion, spiced bacon, almonds, fresh blueberries, cauliflower couscous, chopped egg, chevre fritter, lemon-truffle dressing	11.95
MODERN CAESAR hearts of romaine, parmesan, fried capers, crisp prosciutto chips	10.95

Small Plates

BRAISED SHORT RIBS OF BEEF boneless, with savory arugula and spinach, natural au jus	20.95
SEARED AHI TUNA* fresh vegetable salad, spicy mustard sauce	20.95
GULF SHRIMP AND SEA SCALLOPS scampi style with squash vermicelli	24.95
CERTIFIED ANGUS BEEF HANGER STEAK broiled, poblano cream sauce, chilaquiles casserole, crisp fennel slaw	22.95
FLEMING'S LOBSTER TEMPURA soy-ginger dipping sauce, arugula, jicama salad	27.95

Entrées

BARBECUE SCOTTISH SALMON FILLET* slow roasted, mushroom salad, barbecue glaze	38.50
CHILEAN SEA BASS sautéed and braised in a light, southwest style broth, wilted greens, crisp potatoes, chile-cilantro oil	43.95
ALASKAN KING CRAB LEGS with drawn butter	46.95
NORTH ATLANTIC LOBSTER TAILS with drawn butter	54.95
DOUBLE-THICK PORK RIB CHOP* julienne of apples and jicama, apple cider and creole mustard glaze	37.95
FREE RANGE LEMON-ROSEMARY BRICK CHICKEN oven roasted with olive oil, garlic, natural pan juices; accompanied by spinach gnocchi	35.95

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

MAIN FILET MIGNON* , 12 oz.	49.95
PETITE FILET MIGNON* , 8 oz.	44.95
NEWPORT FILET MIGNON* , 6 oz., with Fleming's potatoes	40.95
DRY-AGED PRIME RIBEYE* , 16 oz.	58.95
PRIME BONE-IN RIBEYE* , 20 oz.	55.95
CRAFTSMAN PRIME RIBEYE* , 12 oz.	49.95
WAGYU NEW YORK STRIP* , 14 oz.	59.95
PRIME NEW YORK STRIP* , 16 oz.	52.95
CERTIFIED ANGUS BEEF PORTERHOUSE FOR TWO* , 32 oz., presented tableside	99.00

Steak Companions

an indulgent addition to your steak

TRUFFLE-POACHED LOBSTER with béarnaise sauce and caviar	13.95
DIABLO SHRIMP baked with a spicy barbecue butter sauce	12.50
JUMBO LUMP CRABMEAT oscar style with béarnaise sauce	13.50
PRIME RIB DINNER* <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

PORCINI MUSHROOM black truffle butter with gorgonzola cream	4.00
BLACK & WHITE PEPPERCORNS with F17 sauce	4.00
GENUINE KONA COFFEE with orange-shoyu demi	4.00

COMPLIMENTARY SAUCES UPON REQUEST

peppercorn, béarnaise, cabernet-mustard

Sides

FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese	12.50
BAKED POTATO plain or loaded	11.50
TRUFFLE-PARSLEY MASHED POTATOES	10.95
DOUBLE-CUT FRENCH FRIES	11.50
SIGNATURE ONION RINGS	11.50
CHIPOTLE CHEDDAR MACARONI & CHEESE	11.50
SAUTÉED MUSHROOMS	11.95
CREAMED SPINACH	10.95
SPICY THAI GREEN BEANS	11.50
GRILLED HIGH COUNTRY ASPARAGUS	12.50

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.





WEEKDAY LUNCH

Offered Monday through Friday from 11:30am to 2:30pm

Maeve's Ravas 8.50
Wines by the Glass

- PROSECCO**
Mionetto, Italy
- SAUVIGNON BLANC**
Villa Maria, New Zealand
- CHARDONNAY**
DeLoach La Reine, Sonoma Coast
- RED BLEND**
CMS by Hedges, Columbia Valley
- CABERNET SAUVIGNON**
Liberty School, Paso Robles

Craft Cocktails 8.50

- LA PALOMA**
Maestro Dobel Tequila, fresh grapefruit
- ORANGE GROVE PALMER**
Fleming's version of the classic Arnold Palmer with Cointreau
- QUEEN'S PARK SWIZZLE**
Zaya 12-year-old rum, fresh mint over crushed ice

Housemade Spirit-Free Sodas 4.95

- ROSEMARY-TANGERINE**
- ELDERFLOWER FIZZ**

Sides to Share 6.95

- HIGH COUNTRY ASPARAGUS SAUTÉED MUSHROOMS**
- FLEMING'S POTATOES**
- SIGNATURE ONION RINGS**

Desserts 7.50

- NEW YORK CHEESECAKE**
classic preparation, blueberry sauce, white chocolate shavings
- BEVERLY HILLS FLOURLESS CHOCOLATE CAKE**
dark belgian chocolate, strawberry sauce, chantilly cream
- CRÈME BRÛLÉE**
creamy tahitian vanilla bean custard served with fresh seasonal berries
- FLEMING'S CHOCOLATE TRUFFLES**
our signature callebaut belgian chocolate truffles
- ICE CREAM & SORBETS**

Starters

- AHI TUNA TOWER** 8.95
avocado and sesame salad, bell pepper, cilantro, jalapeño, chile-ponzu sauce
- SHRIMP COCKTAIL** 14.95
colossal shrimp, horseradish cocktail sauce
- SWEET CHILE CALAMARI** 9.95
lightly breaded, tossed with sweet chile sauce
- TENDERLOIN CARPACCIO*** 11.50
caper creole mustard sauce
- TOMATO BASIL BISQUE** 7.95
prepared fresh daily
- FLEMING'S SALAD** 7.50
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Salads & Sandwiches

- BUTCHER'S CUT STEAK SALAD*** 17.95
certified angus beef hanger steak, mâche, watercress, chèvre, fresh apples, raisins, toasted marcona almonds, lemon-truffle dressing
- SEARED AHI TUNA SALAD*** 16.50
avocado, cucumber, tomato, red pepper, orange, soba noodles, spicy thai vinaigrette
- MEDITERRANEAN SALAD WITH ANCIENT GRAINS** 12.95
roasted beets, baby carrots, cured black and green olives, grape tomatoes, raisins, crumbled feta, farro, red quinoa, meyer lemon dressing
- NEW ENGLAND LOBSTER ROLL** 19.95
north atlantic lobster, crisp celery, lemon-infused mayonnaise, grilled brioche roll
- THE PRIME RIB DIP** 14.95
caramelized onions, rosemary au jus, sour cream-horseradish sauce, sourdough baguette
- CHICKEN CONFIT SANDWICH** 13.95
french brie, pesto, roasted tomatoes, country grain mustard, parmesan sourdough bread
- THREE CHEESE PANINI** 12.95
gruyère, brie and jack cheeses, oven-roasted tomatoes, basil pesto; choice of Tomato Basil Bisque or Fleming's salad
- PRIME "SUNNY SIDE" BURGER*** 13.50
wisconsin cheddar cheese, peppered bacon, "sunny side" egg, toasted challah roll

Fleming's Lunch Prix Fixe 29.95

Choice of starter, entrée and dessert

- TOMATO BASIL BISQUE or FLEMING'S SALAD**
- PORCINI-CRUSTED FILET MIGNON* or SCOTTISH SALMON**
- N.Y. CHEESECAKE or B.H. FLOURLESS CHOCOLATE CAKE**

Entrées

- PORCINI-CRUSTED FILET MIGNON*** 27.95
braised mushrooms, baby carrots, gorgonzola cream sauce
- CRAFTSMAN PRIME RIBEYE STEAK*** 29.95
bacon-wrapped, fresh herb butter, roasted brussels sprouts
- CHILEAN SEA BASS** 26.50
sautéed and braised in light southwest-style broth, wilted greens, crisp potatoes, chile-cilantro oil
- BARBECUE SCOTTISH SALMON FILLET** 23.50
slow-roasted, barbecue glaze