Appetizers

FRENCH ONION SOUP 12.95
baked with gruyère and parmesan cheeses

ROASTED PORTOBELLO MUSHROOM RAVIOLI 14.50
porcini butter sauce

HOUSEMADE BURRATA 13.50
charred grape tomatoes, wild arugula, toasted garlic crostini

TENDERLOIN CARPACCIO* 16.95
caper-creole mustard sauce and red onion

PAN-CRISPED PORK BELLY 17.50
creamy goat cheese grits, dark cherry and sweet onion chutney

SWEET CHILE CALAMARI 15.95
lightly breaded and tossed with sweet chile sauce

PRINCE EDWARD ISLAND MUSSELS 18.50
sautéed with fresh garlic and shallots, oven roasted tomatoes, white wine and italian sausage

SHRIMP COCKTAIL 18.95
colossal shrimp, horseradish cocktail sauce

JUMBO LUMP CRAB CAKES 19.50
roasted red pepper and lime butter sauce

CHILLED SEAFOOD TOWER* for two or more Market
lobster, shrimp and crab served with traditional accompaniments

Salads

FLEMING'S SALAD 10.50
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

THE NEW WEDGE 10.95
grape tomatoes, crispy onions, caramelized bacon, blue cheese

BLOOMSDALE SPINACH 11.50
tomatoes, red onion, spiced bacon, almonds, fresh blueberries, cauliflower couscous, chopped egg, chevre fritter, lemon-truffle dressing

MODERN CAESAR 10.50
hearts of romaine, parmesan, fried capers, crisp prosciutto chips

Small Plates

BRAISED SHORT RIBS OF BEEF 19.95
boneless, with savory arugula and spinach, natural au jus

SEARED AHI TUNA* 19.50
fresh vegetable salad, spicy mustard sauce

GULF SHRIMP AND SEA SCALLOPS* 23.50
scampi style with squash vermicelli

CERTIFIED ANGUS BEEF HANGER STEAK* 21.95
broiled, poblano cream sauce, chilaquiles casserole, crisp fennel slaw

FLEMING'S LOBSTER TEMPURA 26.95
soy-ginger dipping sauce, arugula, jicama salad

Entrées

BARBECUE SCOTTISH SALMON FILLET* 37.95
slow roasted, mushroom salad, barbecue glaze

CHILEAN SEA BASS 43.50
sautéed and braised in a light, southwest-style broth, wilted greens, crisp potatoes, chile-cilantro oil

ALASKAN KING CRAB LEGS with drawn butter 46.50

NORTH ATLANTIC LOBSTER TAILS with drawn butter 52.95

DOUBLE-THICK PORK RIB CHOP* 37.95
julienne of apples and jicama, apple cider and creole mustard glaze

DOUBLE BREAST OF CHICKEN 34.95
all-natural, roasted, white wine, mushroom, leek and thyme sauce

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 1600º and finished with butter and fresh parsley

MAIN FILET MIGNON*, 12 oz. 48.95

PETITE FILET MIGNON*, 8 oz. 43.95

NEWPORT FILET MIGNON*, 6 oz., with Fleming's potatoes 39.95

DRY-AGED PRIME RIBEYE*, 16 oz. 57.95

PRIME BONE-IN RIBEYE*, 20 oz. 54.95

CERTIFIED ANGUS BEEF BLOCK-CUT CRAFTSMAN RIBEYE*, 11 oz. 47.95

WAGYU NEW YORK STRIP*, 14 oz. 57.95

PRIME NEW YORK STRIP*, 16 oz. 50.95

Steak Companions

an indulgent addition to your steak

TRUFFLE-POACHED LOBSTER 13.50
with béarnaise sauce and caviar

DIABLO SHRIMP 11.95
baked with a spicy barbecue butter sauce

JUMBO LUMP CRABMEAT 12.95
oscar style with béarnaise sauce

PRIME RIB DINNER* *only available on Sunday* 40.95
served with a trio of sauces; includes your choice of The New Wedge, Modern Caesar or Fleming's Salad, one side dish and dessert

Classic Rubs

our custom enhancement for any steak

PORCINI MUSHROOM 4.50
black truffle butter with gorgonzola cream

BLACK & WHITE PEPPERCORNS 4.50
with F17 sauce

GENUINE KONA COFFEE 4.50
with orange-shoyu demi

COMPLIMENTARY SAUCES UPON REQUEST
peppercorn, béarnaise, cabernet-mustard

Sides to Share

FLEMING'S POTATOES 11.95
our house specialty with cream, jalapeños and cheddar cheese

BAKED POTATO 10.95
plain or loaded

TRUFFLE-PARSLEY MASHED POTATOES 10.50

DOUBLE-CUT FRENCH FRIES 9.50

SIGNATURE ONION RINGS 9.50

CHIPOTLE CHEDDAR MACARONI & CHEESE 10.95

SAUTÉED MUSHROOMS 11.50

CREAMED SPINACH 10.50

SPICY THAI GREEN BEANS 10.95

GRILLED HIGH COUNTRY ASPARAGUS 11.95

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

GOLD | 10.15

SONOMA SUNDAY

Welcome to wine country! It's time to relax and enjoy a dining experience that's inspired by the vineyards of Sonoma.

Sundays from 11:00 am to 3:00 pm

Chef's Prix Fixe Selections

FRESH SEASONAL BERRIES 22.50
chantilly cream

BLUE CRAB OMELET
gruyère cheese, fresh spinach, mushrooms and blistered tomatoes; dill-hollandaise sauce

BEVERLY HILLS FLOURLESS CHOCOLATE CAKE

CRISPY APPLE CIDER SLAW 25.95

VINTNER'S BUTTERMILK FRIED CHICKEN
lemon-honey dipping sauce

SUNDAY SUNDAE

Children's Prix Fixe 14.95

12 and under

FRESH SLICED APPLES
housemade caramel sauce for dipping

choice of one

BUTTERMILK PANCAKES
country link sausage, maple syrup, fresh berries, chantilly cream

STEAK & FRIES*
filet mignon and baked potato fries

CHICKEN STRIPS & FRIES
crispy baked chicken breast strips and baked potato fries

MAC & CHEESE
a Fleming's favorite, topped with crispy bacon

choice of one

2% MILK, SOFT DRINK or JUICE

add $1

HOT FUDGE SUNDAE or FRESH FRUIT SORBET

Sides to Share 6.50

ROSEMARY-BROWN SUGAR BACON

COUNTRY LINK SAUSAGE

CHÈVRE CHEESE GRITS

SAUTÉED MUSHROOMS

HIGH COUNTRY ASPARAGUS

FLEMING'S POTATOES

PARSLIED BABY POTATOES

SIGNATURE ONION RINGS

Starters

FRESH SEASONAL BERRIES 5.95
served with chantilly cream

FLEMING'S SALAD 7.50
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

HOUSEMADE BURRATA SALAD 7.95
charred grape tomatoes, wild arugula, toasted garlic crostini

SAVORY POTATO LEEK SOUP 5.95
garnished with crisp potato straws and crumbled bacon

SWEET CHILE CALAMARI 9.75
lightly breaded, tossed with sweet chile sauce

TENDERLOIN CARPACCIO* 10.95
caper creole mustard sauce

Salads & Sandwiches

BUTCHER'S CUT STEAK SALAD* 17.50
certified angus beef hanger steak, mâche, watercress, chèvre, fresh apples, raisins, toasted marcona almonds, lemon-truffle dressing

SEARED AHI TUNA SALAD* 15.95
avocado, cucumber, tomato, red pepper, orange, soba noodles, spicy thai vinaigrette

NEW ENGLAND LOBSTER ROLL 19.50
north atlantic lobster, crisp celery, lemon-infused mayonnaise

THE PRIME RIB DIP* 14.75
caramelized onions, rosemary au jus, sour cream - horseradish sauce, sourdough baguette

THREE CHEESE PANINI 12.50
gruyère, brie and jack cheeses, oven-roasted tomatoes; served with choice of potato leek soup or Fleming's salad

THE CUSTOM PRIME BURGER* 15.95
select from cheddar, gruyère and blue cheese; spicy bacon, crispy pork belly and "sunny side" egg; fresh avocado, caramelized onions, sautéed mushrooms and seared tomato; cabernet-mustard or F17 sauce

Entrées

FILET MIGNON BENEDICT* 22.95
sliced filet mignon served on a crisp potato cake, wilted arugula, béarnaise sauce

SONOMA COUNTY PANCAKES 14.95
dotted with housemade lemon-ricotta; served with country sausage, wildflower honey and blueberry-maple syrup

CRISPY CHICKEN & WAFFLES 18.50
our buttermilk recipe with genuine toasted pecan-maple syrup; served with fresh seasonal berries

THE CUSTOM OMELET 16.50
select from cheddar, jack and swiss cheese; spicy bacon, crispy pork belly and country sausage; fresh avocado, caramelized onions, roasted red peppers and sautéed spinach; béarnaise or hollandaise sauce; served with parslied baby potatoes

PRIME RIB HASH 16.50
our famous prime rib, blended with fresh vegetables, potatoes, herbs and spices, pan-crisped and served with creamy scrambled eggs

PORCINI-CRUSTED FILET MIGNON* 26.95
braised mushrooms, baby carrots, gorgonzola cream sauce

CERTIFIED ANGUS BEEF BLOCK-CUT CRAFTSMAN RIBEYE* 29.50
bacon-wrapped, herb butter, roasted brussels sprouts

CHILEAN SEA BASS 25.95
sautéed and braised in a light southwest-style broth, wilted greens, crisp potatoes, chile-cilantro oil

BARBECUE SCOTTISH SALMON FILLET* 22.50
slow-roasted, barbecue glaze

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