



## Hors d'Oeuvres

### Hot, Hand-Passed priced per piece (minimum 15 pieces per order)

<b>SWEET &amp; SPICY FILET MIGNON SKEWERS*</b> peppercorn sauce	\$4
<b>CHICKEN SATAY</b> light teriyaki marinade, smoked jalapeño aioli	\$3
<b>MAPLE GLAZED SLAB-CUT BACON BITES</b> pan crisped, pickled onion	\$3
<b>PROSCUITTO-WRAPPED HIGH COUNTRY ASPARAGUS</b> parmesan cheese	\$3
<b>TENDERLOIN OF BEEF CROSTINI*</b> gruyère cheese, spinach, caper-creole mustard	\$3
<b>FLEMING'S PRIME MEATBALLS</b> with peppercorn and F17 sauces	\$3
<b>CRISPY SEA SCALLOPS*</b> bacon-wrapped, orange-tarragon vinaigrette	\$4
<b>JUMBO LUMP MINI CRAB CAKES</b> red pepper sauce	\$5
<b>LOBSTER TEMPURA BITES</b> soy-ginger sauce	\$4
<b>SALT &amp; PEPPER SHRIMP</b> creamy mustard sauce	\$4
* <b>POLENTA BITES</b> smoked jalapeño aioli	\$2
* <b>BRAISED MUSHROOM CROSTINI</b> creamy chèvre, sun-dried tomato relish	\$3
* <b>SAVORY CHEESE PUFFS</b> melted gruyère cheese	\$2
* <b>PANKO-CRUSTED GOAT CHEESE BITES</b> jalapeño jelly	\$3

### Chilled, Hand-Passed priced per piece (minimum 15 pieces per order)

<b>COLOSSAL SHRIMP COCKTAIL</b> horseradish-cocktail sauce	\$4
<b>SEARED AHI TUNA*</b> spicy mustard sauce	\$3
<b>AHI TUNA TARTARE*</b> on sesame wontons	\$3
* <b>HOUSEMADE BURRATA CROSTINI</b> blistered tomatoes, arugula	\$3
* <b>CAPRESE KABOBS</b> fresh mozzarella, herb-marinated tomatoes, balsamic glaze	\$3

### Displayed priced per guest (minimum 15 pieces per order)

* <b>SPINACH-ARTICHOKE DIP</b> parmesan herbed crostini	\$3
* <b>IMPORTED AND DOMESTIC CHEESES</b> served with fresh fruit	\$4
* <b>VEGETABLE CRUDITÉS</b> roquefort and ranch dipping sauces	\$2
* <b>BRAISED MUSHROOM &amp; ARTICHOKE FLATBREAD</b> christopher ranch garlic	\$3
<b>FILET MIGNON FLATBREAD*</b> danish blue & monterey jack cheese, red onion confit	\$3
<b>GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES</b> for your Guests to take home	\$6

### Displayed priced per order

<b>CHILLED SEAFOOD TOWER*</b> lobster, shrimp, king crab legs, traditional accompaniments, serves 6 Guests	\$147
<b>HOT SEAFOOD PLATTER</b> lobster tempura, salt & pepper shrimp, mini crab cakes, bacon-wrapped scallops, serves 6 Guests	\$80
<b>ASSORTED HOUSEMADE MINI DESSERTS</b> carrot cake bars, cheesecake bites, chocolate truffles, serves 8-10 Guests	\$75

\*vegetarian

\*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



## Hors d'Oeuvres

Reception packages, minimum of 15 Guests

### Vines Pre-Event Package

*1 hour, hors d'oeuvres reception*

#### **HAND-PASSED**

savory cheese puffs, fleming's prime meatballs, braised mushroom crostini, crispy bacon-wrapped scallops

#### **DISPLAYED**

spinach-artichoke dip with parmesan-herbed crostini, imported and domestic cheeses served with fresh fruit, braised mushroom & artichoke flatbread

**\$25 per Guest**

### Malbec Reception Package

*1.5 hour, hors d'oeuvres reception*

#### **HAND-PASSED**

panko-crusted goat cheese bites with jalapeño jelly, sweet & spicy filet mignon skewers\*, caprese skewers, crispy bacon-wrapped scallops, prime meatballs with your choice of blue cheese, barbecue, F17 or peppercorn sauce

#### **DISPLAYED**

spinach-artichoke dip with parmesan-herbed crostini, vegetable crudités with blue cheese dipping sauce, imported and domestic cheeses served with fresh fruit, filet mignon flatbread\*

**\$35 per Guest**

### Cabernet Franc Reception Package

*2 hour, hors d'oeuvres reception*

#### **HAND-PASSED**

panko-crusted goat cheese bites with jalapeño jelly, tenderloin crostini, ahi tuna tartare\* on crispy wontons, lobster tempura bites, prosciutto-wrapped asparagus, cocktail crab cakes, braised mushroom & artichoke flatbread

#### **DISPLAYED**

sweet chile calamari, colossal shrimp cocktail, filet mignon flatbread\*, spinach-artichoke dip with parmesan-herbed crostini, imported and domestic cheeses served with fresh fruit

**\$49 per Guest**

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## Executive Estate Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

### **Apetizers for the Table**

**CHILLED SEAFOOD TOWER\*** lobster, king crab legs, shrimp, traditional accompaniments

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

**SELECTION OF IMPORTED & DOMESTIC CHEESES** served with fresh fruit

**Starters** choose three for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**THE NEW WEDGE** slab-cut bacon, blistered tomatoes, crumbled gorgonzola

**BLOOMSDALE SPINACH** tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

**Entrées** choose five for your Guests to select from

**BONE-IN FILET MIGNON\***

**PRIME BONE-IN RIBEYE\***

**PRIME NEW YORK STRIP\***

**PETITE FILET MIGNON & LOBSTER TAIL\***

**DOUBLE-THICK PORK RIB CHOP\*** julienne of apples, jicama, creole-mustard glaze

**COLD WATER KING CRAB LEGS** with drawn butter

**MISO GLAZED CHILEAN SEA BASS\*** sesame-orange spinach and arugula

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

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

**Entrée Companion** Guests may add one of the following selections to their entrée

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose three for your Guests

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**SAUTÉED MUSHROOMS**

**LOBSTER MACARONI & CHEESE**

**CHIPOTLE CHEDDAR MACARONI & CHEESE**

**CRISPY BRUSSELS SPROUTS**

**LOBSTER MASHED POTATOES**

**Desserts** choose three for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

**CRÈME BRÛLÉE** creamy tahitian vanilla bean custard served with fresh seasonal berries

**WALNUT TURTLE PIE** housemade caramel, walnuts, chocolate, chocolate pie crust

**FRESH BERRIES & CHANTILLY CREAM** seasonal berries, housemade whipped cream

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

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**\$119 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

\*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



## Estate Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizers for the Table** choose two for your Guests

**CHILLED SEAFOOD TOWER\*** lobster, king crab legs, shrimp, traditional accompaniments

**HOT SEAFOOD PLATTER** tempura lobster, salt & pepper shrimp, mini crab cakes, bacon-wrapped scallops

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

**SELECTION OF IMPORTED & DOMESTIC CHEESES** served with fresh fruit

**Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**THE NEW WEDGE** slab-cut bacon, blistered tomatoes, crumbled gorgonzola

**BLOODDALE SPINACH** tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

**Entrées** choose four for your Guests to select from

**PRIME NEW YORK STRIP\***

**MAIN FILET MIGNON\***

**PETITE FILET MIGNON & LOBSTER TAIL\***, add \$20 per Guest

**CERTIFIED ANGUS BEEF RIBEYE\***

**DOUBLE-THICK PORK RIB CHOP\*** julienne of apples, jicama, creole-mustard glaze

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

**MISO GLAZED CHILEAN SEA BASS\*** sesame-orange spinach and arugula, pickled red onion

**BARBECUE SCOTTISH SALMON FILLET\*** slow-roasted, braised mushrooms, barbecue glaze

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add \$8

**BONE-IN FILET MIGNON\*** or **PRIME BONE-IN RIBEYE\***

**Entrée Companion** Guests may add one of the following selections to their entrée, add \$10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose three for your Guests

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**SAUTÉED MUSHROOMS**

**LOBSTER MACARONI & CHEESE,**

add \$6 per Guest

**CHIPOTLE CHEDDAR MACARONI & CHEESE**

**CRISPY BRUSSELS SPROUTS**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES,**

add \$6 per Guest

**Desserts** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

**CRÈME BRÛLÉE** creamy tahitian vanilla bean custard served with fresh seasonal berries

**WALNUT TURTLE PIE** housemade caramel, walnuts, chocolate, chocolate pie crust

**FRESH BERRIES & CHANTILLY CREAM** seasonal berries, housemade whipped cream

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

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**\$99 per Guest**

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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## Select Reserve Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizers for the Table** choose two for your Guests

**COLOSSAL SHRIMP COCKTAIL** horseradish-cocktail sauce

**FILET MIGNON FLATBREAD\*** danish blue and monterey jack cheeses, red onion confit

**BRAISED MUSHROOM & ARTICHOKE FLATBREAD** christopher ranch garlic

**SELECTION OF IMPORTED & DOMESTIC CHEESES** served with fresh fruit

**Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**THE NEW WEDGE** slab-cut bacon, blistered tomatoes, crumbled gorgonzola

**Entrées** choose four for your Guests to select from

**MAIN FILET MIGNON\***

**PETITE FILET MIGNON & LOBSTER TAIL\*** add \$20 per Guest

**CERTIFIED ANGUS BEEF RIBEYE\***

**DOUBLE-THICK PORK RIB CHOP\*** julienne of apples, jicama, creole-mustard glaze

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

**BARBECUE SCOTTISH SALMON FILLET\*** slow-roasted, braised mushrooms, barbecue glaze

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add \$8

**BONE-IN FILET MIGNON\*** or **PRIME BONE-IN RIBEYE\***

**Entrée Companion** Guests may add one of the following selections to their entrée, add \$10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose two for your Guests

**TRUFFLE-PARSLEY MASHED POTATOES**

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**CRISPY BRUSSELS SPROUTS**

**LOBSTER MASHED POTATOES**, add \$6 per Guest

**LOBSTER MACARONI & CHEESE**, add \$6 per Guest

**Dessert** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

**WALNUT TURTLE PIE** housemade caramel, walnuts, chocolate, chocolate pie crust

**CRÈME BRÛLÉE** creamy tahitian vanilla bean custard served with fresh seasonal berries

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

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**\$90 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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## Reserve Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizer** choose one for your Guests

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

**SELECTION OF IMPORTED & DOMESTIC CHEESES** served with fresh fruit

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**Entrées** choose three for your Guests to select from

**PETITE FILET MIGNON\***

**PETITE FILET MIGNON & LOBSTER TAIL\*** add \$20 per Guest

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

**SHRIMP AND SEA SCALLOPS\*** seared, creamy goat cheese grits, tomato-butter sauce

**BARBECUE SCOTTISH SALMON FILLET\*** slow-roasted, braised mushrooms, barbecue glaze

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

**Entrée Companion** Guests may add one of the following selections to their entrée, add \$10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose two for your Guests

**TRUFFLE-PARSLEY MASHED POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES**, add \$6 per Guest

**LOBSTER MACARONI & CHEESE**, add \$6 per Guest

**Desserts** choose one for your Guests

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

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**\$80 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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## Signature Lunch

**ARTISAN HOUSEMADE BREAD** served with infused spreads

### ***Appetizers for the Table*** choose two for your Guests

**SEARED SEA SCALLOPS** crispy bacon-wrapped, orange-tarragon vinaigrette

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

**BRAISED MUSHROOM & ARTICHOKE FLATBREAD** christopher ranch garlic

**SELECTION OF IMPORTED & DOMESTIC CHEESES** served with fresh fruit

### ***Starters*** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**THE NEW WEDGE** slab-cut bacon, blistered tomatoes, crumbled gorgonzola, pickled red onion, toasted pepitas

### ***Entrées*** choose three for your Guests to select from

**PETITE FILET MIGNON\***

**PRIME NEW YORK STRIP\***

**MISO GLAZED CHILEAN SEA BASS\*** sesame-orange spinach and arugula, pickled red onion

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

**SHRIMP AND SEA SCALLOPS\*** seared, creamy goat cheese grits, tomato-butter sauce

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

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

### ***Entrée Companion*** Guests may add one of the following selections to their entrée, add \$8 per Guest

**DIABLO SHRIMP** spicy barbecue butter sauce

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

### ***Sides to Share*** choose two for your Guests

**TRUFFLE-PARSLEY MASHED POTATOES**

**CHIPOTLE CHEDDAR MACARONI & CHEESE**

**CRISPY BRUSSELS SPROUTS**

**LOBSTER MACARONI & CHEESE,**  
add \$6 per Guest

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**SAUTÉED MUSHROOMS**

**LOBSTER MASHED POTATOES,**  
add \$6 per Guest

### ***Dessert*** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

**CRÈME BRÛLÉE** creamy tahitian vanilla bean custard served with fresh seasonal berries

**WALNUT TURTLE PIE** housemade caramel, walnuts, chocolate, chocolate pie crust

**FRESH BERRIES** served with housemade chantilly cream

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home,  
add \$6 per Guest

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**\$55 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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## Classic Lunch

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizer** choose one for your Guests

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

**SELECTION OF IMPORTED & DOMESTIC CHEESES** served with fresh fruit

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**Entrées** choose three for your Guests to select from

**PETITE FILET MIGNON\***

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

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

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

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

**Entrée Companion** Guests may add one of the following selections to their entrée, add \$8 per Guest

**DIABLO SHRIMP** spicy barbecue butter sauce

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**Sides to Share** choose two for your Guests

**FLEMING'S POTATOES**

**CRISPY BRUSSELS SPROUTS**

**TRUFFLE-PARSLEY MASHED POTATOES**

**SAUTÉED MUSHROOMS**

**LOBSTER MASHED POTATOES** add \$6 per Guest

**LOBSTER MACARONI & CHEESE** add \$6 per Guest

**Dessert** choose one for your Guests

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**WALNUT TURTLE PIE** housemade caramel, walnuts, chocolate, chocolate pie crust

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

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**\$45 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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## Club Lunch

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

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

**Entrées** choose three for your Guests to select from

**THE PRIME BURGER\*** melted wisconsin cheddar cheese, peppered bacon, double-cut shoestring potatoes

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

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

**CHICKEN CAESAR SALAD** hearts of romaine, parmesan, fried capers, crisp prosciutto chips, herbed crostini

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

## Sides to Share

**TRUFFLE-PARSLEY MASHED POTATOES**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES**, *add \$6 per Guest*

**LOBSTER MACARONI & CHEESE**, *add \$6 per Guest*

**Dessert** choose one for your Guests

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home,  
*add \$6 per Guest*

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**\$35 per Guest**

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