

## Appetizers

<b>FRENCH ONION SOUP</b>	13.95
baked with gruyère and parmesan cheeses	
<b>ROASTED PORTOBELLO MUSHROOM RAVIOLI</b>	15.95
porcini butter sauce	
<b>HOUSEMADE BURRATA</b>	14.50
charred grape tomatoes, wild arugula, toasted garlic crostini	
<b>TENDERLOIN CARPACCIO*</b>	17.95
caper-creole mustard sauce and red onion	
<b>MAPLE GLAZED SLAB-CUT BACON</b>	18.50
pan crisped, pickled red onion	
<b>SWEET CHILE CALAMARI</b>	17.95
lightly breaded and tossed with sweet chile sauce	
<b>COLOSSAL SHRIMP COCKTAIL</b>	21.50
horseradish-cocktail sauce	
<b>JUMBO LUMP CRAB CAKES</b>	20.95
roasted red pepper and lime butter sauce	
<b>SEARED AHI TUNA*</b>	23.50
fresh vegetable salad, spicy mustard sauce	
<b>FLEMING'S LOBSTER TEMPURA</b>	30.95
arugula and jicama salad, soy-ginger dipping sauce	
<b>CHILLED SEAFOOD TOWER FOR TWO*</b>	Market
lobster, shrimp and crab served with traditional accompaniments	

## Salads

<b>FLEMING'S SALAD</b>	11.95
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette	
<b>THE NEW WEDGE</b>	12.95
seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing	
<b>BLOOMSDALE SPINACH</b>	13.50
tomatoes, red onion, spiced bacon, sliced almonds, fresh blueberries, chopped egg, chèvre fritter, lemon-truffle dressing	
<b>MODERN CAESAR</b>	12.50
hearts of romaine, parmesan, fried capers, crisp prosciutto chips	

## Entrées

<b>BARBECUE NEW ZEALAND SALMON FILLET*</b>	45.95
beech mushrooms, barbecue glaze	
<b>MISO GLAZED CHILEAN SEA BASS*</b>	47.95
sautéed with sesame-orange spinach and arugula, pickled red onion	
<b>COLD WATER KING CRAB LEGS</b>	49.95
with drawn butter	
<b>NORTH ATLANTIC LOBSTER TAILS</b>	56.95
with drawn butter	
<b>DOUBLE-THICK PORK RIB CHOP*</b>	41.50
julienne of apples and jicama, apple cider and creole-mustard glaze	
<b>DOUBLE BREAST OF CHICKEN</b>	38.95
all-natural, roasted, white wine, mushroom, leek and thyme sauce	
<b>SHRIMP AND SEA SCALLOPS*</b>	45.95
creamy goat cheese grits, zesty tomato-butter sauce	
<b>NEW ZEALAND LAMB CHOPS*</b>	49.95
three double-cut chops, orange-shoyu demi	

At Fleming's we deliver an indulgent steak experience customized for you; we serve the finest available hand-selected USDA Prime and Certified Angus 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 1600° and finished with butter and fresh parsley

<b>MAIN FILET MIGNON*</b> , 12 oz.	52.95
<b>PETITE FILET MIGNON*</b> , 8 oz.	47.95
<b>BONE-IN FILET MIGNON*</b> , 14 oz.	63.50
<b>CERTIFIED ANGUS BEEF RIBEYE*</b> , 14 oz.	51.95
<b>PRIME DRY-AGED RIBEYE*</b> , 16 oz.	61.95
<b>PRIME BONE-IN RIBEYE*</b> , 20 oz.	59.95
<b>PRIME NEW YORK STRIP*</b> , 14 oz.	54.95
<b>PRIME DRY-AGED NEW YORK STRIP*</b> , 16 oz.	62.95

## Steak Companions

*an indulgent addition to your steak*

<b>TRUFFLE-POACHED LOBSTER*</b>	14.95
with béarnaise sauce and caviar	
<b>DIABLO SHRIMP</b>	13.95
baked with a spicy barbecue butter sauce	
<b>JUMBO LUMP CRABMEAT</b>	14.95
oscar style with béarnaise sauce	

## Classic Rubs

*our custom enhancement for any steak*

<b>PORCINI MUSHROOM</b>	4.95
with gorgonzola cream	
<b>BLACK &amp; WHITE PEPPERCORNS</b>	4.95
with F17 sauce	
<b>GENUINE KONA COFFEE</b>	4.95
with orange-shoyu demi	

**COMPLIMENTARY SAUCES UPON REQUEST**  
peppercorn, béarnaise, horseradish-mustard

**PRIME RIB DINNER** *only available on Sunday* 44.95  
12 oz. Prime Rib\* served with a trio of sauces; includes your choice of salad, side dish and dessert

## Sides to Share

<b>FLEMING'S POTATOES</b>	12.95
our house specialty with cream, jalapeños and cheddar cheese	
<b>BAKED POTATO</b>	11.95
plain or loaded	
<b>TRUFFLE-PARSLEY MASHED POTATOES</b>	11.95
<b>DOUBLE-CUT SHOESTRING POTATOES</b>	10.95
<b>SIGNATURE ONION RINGS</b>	10.95
<b>CHIPOTLE CHEDDAR MACARONI &amp; CHEESE</b>	12.50
<b>SAUTÉED MUSHROOMS</b>	12.95
<b>CREAMED SPINACH</b>	11.95
<b>CRISPY BRUSSELS SPROUTS</b>	12.95
<b>GRILLED HIGH COUNTRY ASPARAGUS</b>	13.95

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  
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