

Appetizers

FRENCH ONION SOUP	14
baked with gruyère and parmesan cheeses	
AHI TUNA POKE*	19
wasabi cream aioli and crispy wonton chips	
ROASTED PORTOBELLO MUSHROOM RAVIOLI	16
porcini butter sauce	
HOUSEMADE BURRATA	14
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini	
TENDERLOIN CARPACCIO*	18
caper-creole mustard sauce and red onion	
MAPLE GLAZED SLAB-CUT BACON	18
pan crisped, pickled red onion	
SWEET CHILE CALAMARI	18
lightly breaded and tossed with sweet chile sauce	
COLOSSAL SHRIMP COCKTAIL	21
horseradish-cocktail sauce	
JUMBO LUMP CRAB CAKES	21
roasted red pepper and lime butter sauce	
CHILLED SEAFOOD TOWER FOR TWO*	Market
ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments	

Salads

FLEMING'S SALAD	12
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette	
THE NEW WEDGE	12
seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing	
BLOOMSDALE SPINACH	13
tomatoes, red onion, spiced bacon, sliced almonds, fresh blueberries, chopped egg, chèvre fritter, lemon-truffle dressing	
MODERN CAESAR	12
hearts of romaine, parmesan, fried capers, crisp prosciutto chips	

Small Plates

SLICED FILET MIGNON*	31
shiitake risotto, chili oil, porcini butter drizzle	
SEARED AHI TUNA*	23
fresh vegetable salad, spicy mustard sauce	
SHRIMP AND SEA SCALLOPS*	26
seared, creamy goat cheese grits, zesty tomato-butter sauce	
NEW ZEALAND LAMB CHOPS*	29
charred campari tomatoes, orange-shoyu demi	
FLEMING'S LOBSTER TEMPURA	32
arugula and jicama salad, soy-ginger dipping sauce	

Entrées

BARBECUE NEW ZEALAND SALMON FILLET*	45
beech mushrooms, barbecue glaze	
MISO GLAZED CHILEAN SEA BASS*	47
sautéed with sesame-orange spinach and arugula, pickled red onion	
COLOSSAL COLD WATER KING CRAB LEGS	Market
with drawn butter	
DOUBLE-THICK PORK RIB CHOP*	41
julienne of apples and jicama, apple cider and creole-mustard glaze	
DOUBLE BREAST OF CHICKEN	38
all-natural, roasted, white wine, mushroom, leek and thyme sauce	
SEASONAL FEATURED LOBSTER TAIL	Market
with drawn butter	

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

MAIN FILET MIGNON* , 12 oz.	51
PETITE FILET MIGNON* , 8 oz.	46
BONE-IN FILET MIGNON* , 14 oz.	61
CERTIFIED ANGUS BEEF RIBEYE* , 14 oz.	51
PRIME DRY-AGED RIBEYE* , 16 oz.	62
PRIME BONE-IN RIBEYE* , 20 oz.	58
PRIME NEW YORK STRIP* , 14 oz.	53
PRIME DRY-AGED NEW YORK STRIP* , 16 oz.	63

Steak Companions

an indulgent addition to your steak

TRUFFLE-POACHED LOBSTER*	15
with béarnaise sauce and caviar	
DIABLO SHRIMP	14
baked with a spicy barbecue butter sauce	
JUMBO LUMP CRABMEAT	15
oscar style with béarnaise sauce	

Classic Rubs

our custom enhancement for any steak

PORCINI MUSHROOM	5
with gorgonzola cream	
BLACK & WHITE PEPPERCORNS	5
with F17 sauce	
GENUINE KONA COFFEE	5
with orange-shoyu demi	

COMPLIMENTARY SAUCES UPON REQUEST
peppercorn, béarnaise, horseradish-mustard

PRIME RIB DINNER *only available on Sunday*
12 oz. Prime Rib* served with a trio of sauces; includes your choice of salad, side dish and dessert 43

Sides to Share

FLEMING'S POTATOES	13
our house specialty with cream, jalapeños and cheddar cheese	
BAKED POTATO	12
plain or loaded	
YUKON GOLD MASHED POTATOES	12
DOUBLE-CUT SHOESTRING POTATOES	11
SIGNATURE ONION RINGS	11
CHIPOTLE CHEDDAR MACARONI & CHEESE	12
SAUTÉED MUSHROOMS	13
CREAMED SPINACH	12
CRISPY BRUSSELS SPROUTS & BACON	13
GRILLED HIGH COUNTRY ASPARAGUS	14

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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