

## Appetizers

<b>FRENCH ONION SOUP</b> baked with gruyère and parmesan cheeses	13.50
<b>AHI TUNA POKE*</b> wasabi cream aioli and crispy wonton chips	18.50
<b>ROASTED PORTOBELLO MUSHROOM RAVIOLI</b> porcini butter sauce	14.95
<b>HOUSEMADE BURRATA</b> charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini	13.95
<b>TENDERLOIN CARPACCIO*</b> caper-creole mustard sauce and red onion	17.95
<b>MAPLE GLAZED SLAB-CUT BACON</b> pan crisped, pickled red onion	17.50
<b>SWEET CHILE CALAMARI</b> lightly breaded and tossed with sweet chile sauce	16.95
<b>COLOSSAL SHRIMP COCKTAIL</b> horseradish-cocktail sauce	20.95
<b>JUMBO LUMP CRAB CAKES</b> roasted red pepper and lime butter sauce	19.95
<b>CHILLED SEAFOOD TOWER FOR TWO*</b> ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments	Market

## Salads

<b>FLEMING'S SALAD</b> candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette	10.95
<b>THE NEW WEDGE</b> seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing	11.50
<b>BLOOMSDALE SPINACH</b> tomatoes, red onion, spiced bacon, sliced almonds, fresh blueberries, chopped egg, chèvre fritter, lemon-truffle dressing	12.50
<b>MODERN CAESAR</b> hearts of romaine, parmesan, fried capers, crisp prosciutto chips	11.50

## Small Plates

<b>SLICED FILET MIGNON*</b> shiitake risotto, chili oil, porcini butter drizzle	29.95
<b>SEARED AHI TUNA*</b> fresh vegetable salad, spicy mustard sauce	21.50
<b>SHRIMP AND SEA SCALLOPS*</b> seared, creamy goat cheese grits, zesty tomato-butter sauce	24.95
<b>NEW ZEALAND LAMB CHOPS*</b> charred campari tomatoes, orange-shoyu demi	27.50
<b>FLEMING'S LOBSTER TEMPURA</b> arugula and jicama salad, soy-ginger dipping sauce	30.95

## Entrées

<b>BARBECUE NEW ZEALAND SALMON FILLET*</b> beech mushrooms, barbecue glaze	43.95
<b>MISO GLAZED CHILEAN SEA BASS*</b> sautéed with sesame-orange spinach and arugula, pickled red onion	45.95
<b>COLOSSAL COLD WATER KING CRAB LEGS</b> with drawn butter	Market
<b>DOUBLE-THICK PORK RIB CHOP*</b> julienne of apples and jicama, apple cider and creole-mustard glaze	39.95
<b>DOUBLE BREAST OF CHICKEN</b> all-natural, roasted, white wine, mushroom, leek and thyme sauce	37.50

<b>SEASONAL FEATURED LOBSTER TAIL</b> with drawn butter	Market
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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.	49.95
<b>PETITE FILET MIGNON*</b> , 8 oz.	44.95
<b>BONE-IN FILET MIGNON*</b> , 14 oz.	60.50
<b>CERTIFIED ANGUS BEEF RIBEYE*</b> , 14 oz.	49.95
<b>PRIME DRY-AGED RIBEYE*</b> , 16 oz.	60.95
<b>PRIME BONE-IN RIBEYE*</b> , 20 oz.	56.95
<b>PRIME NEW YORK STRIP*</b> , 14 oz.	51.95
<b>PRIME DRY-AGED NEW YORK STRIP*</b> , 16 oz.	61.95

## Steak Companions

*an indulgent addition to your steak*

<b>TRUFFLE-POACHED LOBSTER*</b> with béarnaise sauce and caviar	13.95
<b>DIABLO SHRIMP</b> baked with a spicy barbecue butter sauce	12.95
<b>JUMBO LUMP CRABMEAT</b> oscar style with béarnaise sauce	13.95

## Classic Rubs

*our custom enhancement for any steak*

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

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

<b>PRIME RIB DINNER</b> <i>only available on Sunday</i> 12 oz. Prime Rib* served with a trio of sauces; includes your choice of salad, side dish and dessert	41.95
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## Sides to Share

<b>FLEMING'S POTATOES</b> our house specialty with cream, jalapeños and cheddar cheese	11.95
<b>BAKED POTATO</b> plain or loaded	10.95
<b>YUKON GOLD MASHED POTATOES</b>	10.95
<b>DOUBLE-CUT SHOESTRING POTATOES</b>	9.95
<b>SIGNATURE ONION RINGS</b>	9.95
<b>CHIPOTLE CHEDDAR MACARONI &amp; CHEESE</b>	10.95
<b>SAUTÉED MUSHROOMS</b>	11.95
<b>CREAMED SPINACH</b>	10.95
<b>CRISPY BRUSSELS SPROUTS &amp; BACON</b>	11.95
<b>GRILLED HIGH COUNTRY ASPARAGUS</b>	12.95

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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