

Appetizers

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

Salads

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

Small Plates

SLICED FILET MIGNON* shiitake risotto, chili oil, porcini butter drizzle	29.95
SEARED AHI TUNA* fresh vegetable salad, spicy mustard sauce	21.50
SHRIMP AND SEA SCALLOPS* seared, creamy goat cheese grits, zesty tomato-butter sauce	24.95
NEW ZEALAND LAMB CHOPS* roasted red pepper and carrot purée, orange-shoyu demi	27.50
FLEMING'S LOBSTER TEMPURA arugula and jicama salad, soy-ginger dipping sauce	28.95

Entrées

BARBECUE NEW ZEALAND SALMON FILLET* beech mushrooms, barbecue glaze	43.95
MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach and arugula, pickled red onion	45.95
COLD WATER KING CRAB LEGS with drawn butter	47.95
NORTH ATLANTIC LOBSTER TAILS with drawn butter	54.95
DOUBLE-THICK PORK RIB CHOP* julienne of apples and jicama, apple cider and creole-mustard glaze	39.95
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek and thyme sauce	37.50

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.	49.95
PETITE FILET MIGNON* , 8 oz.	44.95
BONE-IN FILET MIGNON* , 14 oz.	60.50
CERTIFIED ANGUS BEEF RIBEYE* , 14 oz.	48.95
PRIME DRY-AGED RIBEYE* , 16 oz.	58.95
PRIME BONE-IN RIBEYE* , 20 oz.	56.95
PRIME NEW YORK STRIP* , 14 oz.	51.95
PRIME DRY-AGED NEW YORK STRIP* , 16 oz.	59.95

Steak Companions

an indulgent addition to your steak

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

Classic Rubs

our custom enhancement for any steak

PORCINI MUSHROOM with gorgonzola cream	4.95
BLACK & WHITE PEPPERCORNS with F17 sauce	4.95
GENUINE KONA COFFEE with orange-shoyu demi	4.95

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 41.95

Sides to Share

FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese	11.95
BAKED POTATO plain or loaded	10.95
TRUFFLE-PARSLEY MASHED POTATOES	10.95
DOUBLE-CUT SHOESTRING POTATOES	9.95
SIGNATURE ONION RINGS	9.95
CHIPOTLE CHEDDAR MACARONI & CHEESE	10.95
SAUTÉED MUSHROOMS	11.95
CREAMED SPINACH	10.95
CRISPY BRUSSELS SPROUTS	11.95
GRILLED HIGH COUNTRY ASPARAGUS	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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