

## Appetizers

<b>FRENCH ONION SOUP</b> baked with gruyère and parmesan cheeses	13.95
<b>AHI TUNA POKE*</b> wasabi cream aioli and crispy wonton chips	18.95
<b>ROASTED PORTOBELLO MUSHROOM RAVIOLI</b> porcini butter sauce	15.95
<b>HOUSEMADE BURRATA</b> charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini	14.50
<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	18.50
<b>SWEET CHILE CALAMARI</b> lightly breaded and tossed with sweet chile sauce	17.95
<b>COLOSSAL SHRIMP COCKTAIL</b> horseradish-cocktail sauce	21.50
<b>JUMBO LUMP CRAB CAKES</b> roasted red pepper and lime butter sauce	20.95
<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	11.95
<b>THE NEW WEDGE</b> seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing	12.50
<b>BLOOMSDALE SPINACH</b> tomatoes, red onion, spiced bacon, sliced almonds, fresh blueberries, chopped egg, chèvre fritter, lemon-truffle dressing	12.95
<b>MODERN CAESAR</b> hearts of romaine, parmesan, fried capers, crisp prosciutto chips	12.50

## Small Plates

<b>SLICED FILET MIGNON*</b> shiitake risotto, chili oil, porcini butter drizzle	30.95
<b>SEARED AHI TUNA*</b> fresh vegetable salad, spicy mustard sauce	22.50
<b>SHRIMP AND SEA SCALLOPS*</b> seared, creamy goat cheese grits, zesty tomato-butter sauce	25.95
<b>NEW ZEALAND LAMB CHOPS*</b> charred campari tomatoes, orange-shoyu demi	28.50
<b>FLEMING'S LOBSTER TEMPURA</b> arugula and jicama salad, soy-ginger dipping sauce	31.95

## Entrées

<b>BARBECUE NEW ZEALAND SALMON FILLET*</b> beech mushrooms, barbecue glaze	44.95
<b>MISO GLAZED CHILEAN SEA BASS*</b> sautéed with sesame-orange spinach and arugula, pickled red onion	46.95
<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	40.95
<b>DOUBLE BREAST OF CHICKEN</b> all-natural, roasted, white wine, mushroom, leek and thyme sauce	38.50

<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.	51.50
<b>PETITE FILET MIGNON*</b> , 8 oz.	46.50
<b>BONE-IN FILET MIGNON*</b> , 14 oz.	61.50
<b>CERTIFIED ANGUS BEEF RIBEYE*</b> , 14 oz.	50.95
<b>PRIME DRY-AGED RIBEYE*</b> , 16 oz.	61.95
<b>PRIME BONE-IN RIBEYE*</b> , 20 oz.	57.95
<b>PRIME NEW YORK STRIP*</b> , 14 oz.	52.95
<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> with béarnaise sauce and caviar	14.50
<b>DIABLO SHRIMP</b> baked with a spicy barbecue butter sauce	13.50
<b>JUMBO LUMP CRABMEAT</b> oscar style with béarnaise sauce	14.50

## 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	42.95
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## Sides to Share

<b>FLEMING'S POTATOES</b> our house specialty with cream, jalapeños and cheddar cheese	12.50
<b>BAKED POTATO</b> plain or loaded	11.50
<b>YUKON GOLD MASHED POTATOES</b>	11.50
<b>DOUBLE-CUT SHOESTRING POTATOES</b>	10.50
<b>SIGNATURE ONION RINGS</b>	10.50
<b>CHIPOTLE CHEDDAR MACARONI &amp; CHEESE</b>	11.95
<b>SAUTÉED MUSHROOMS</b>	12.50
<b>CREAMED SPINACH</b>	11.50
<b>CRISPY BRUSSELS SPROUTS &amp; BACON</b>	12.50
<b>GRILLED HIGH COUNTRY ASPARAGUS</b>	13.50

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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# SONOMA SUNDAY

Every Sunday from 11am to 3pm

## Chef's Prix Fixe Selections

**FRESH SEASONAL BERRIES** 22.50  
served with chantilly cream

**BLUE CRAB OMELET**  
gruyère cheese, fresh spinach, mushrooms and blistered tomatoes; dill-hollandaise sauce

**BEVERLY HILLS FLOURLESS CHOCOLATE CAKE**

**FRESH SEASONAL BERRIES** 25.95  
served with chantilly cream

**VINTNER'S BUTTERMILK FRIED CHICKEN**  
crispy apple cider slaw and lemon-honey dipping sauce

**SUNDAY SUNDAE**

## Children's Prix Fixe

*12 and under* 14.95

**FRESH SLICED APPLES**  
caramel sauce for dipping

*choice of one*

**BUTTERMILK PANCAKES**  
country link sausage, maple syrup, fresh berries, chantilly cream

**STEAK & FRIES\***  
filet mignon and double-cut shoestring potatoes

**CHICKEN STRIPS & FRIES**  
crispy baked chicken breast strips and double-cut shoestring potatoes

**MAC & CHEESE**  
a Fleming's favorite, topped with crispy bacon

*choice of one*

**2% MILK, SOFT DRINK or JUICE**

*add \$1*

**HOT FUDGE SUNDAE or WILDBERRY SORBET**

## Sides to Share 6.50

**ROSEMARY-BROWN SUGAR BACON**

**COUNTRY LINK SAUSAGE**

**CHÈVRE CHEESE GRITS**

**SAUTÉED MUSHROOMS**

**GRILLED HIGH COUNTRY ASPARAGUS**

**CRISPY BRUSSELS SPROUTS & BACON**

**FLEMING'S POTATOES**

**PARSLIED BABY POTATOES**

**SIGNATURE ONION RINGS**

## Starters

**FRESH SEASONAL BERRIES** 5.95  
served with chantilly cream

**FLEMING'S SALAD** 7.50  
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

**HOUSEMADE BURRATA SALAD** 7.95  
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

**SAVORY POTATO LEEK SOUP** 7.95  
crisp potato straws, crumbled bacon

**SWEET CHILE CALAMARI** 8.95  
lightly breaded, tossed with sweet chile sauce

**TENDERLOIN CARPACCIO\*** 11.50  
caper-creole mustard sauce and red onion

## Salads & Sandwiches

**BUTCHER'S CUT SALAD\*** 17.95  
mâche, watercress, chèvre, fresh apples, raisins, toasted marcona almonds and cabernet vinaigrette paired with chile-soy marinated filet mignon or herb-roasted chicken

**SPICY THAI SOBA NOODLE SALAD\*** 16.50  
avocado, cucumber, tomato, red pepper, orange, soba noodles and spicy thai vinaigrette paired with seared ahi tuna, new zealand salmon fillet or herb-grilled shrimp

**NEW ENGLAND LOBSTER ROLL\*** 19.95  
north atlantic lobster, crisp celery, lemon-infused mayonnaise, grilled brioche roll

**THE PRIME RIB DIP\*** 14.95  
caramelized onions, rosemary au jus, sour cream-horseradish sauce, sourdough baguette

**THREE CHEESE PANINI** 12.95  
gruyère, brie and jack cheeses, oven-roasted tomatoes, basil pesto; choice of potato leek soup or Fleming's salad

**THE PRIME BURGER\*** 13.95  
wisconsin cheddar cheese, peppered bacon, double-cut shoestring potatoes

## Entrées

**FILET MIGNON BENEDICT\*** 22.95  
sliced filet mignon served on a crisp potato cake, wilted arugula, béarnaise sauce

**SONOMA COUNTY PANCAKES** 14.95  
dotted with housemade lemon-ricotta; served with country link sausage, wildflower honey and blueberry-maple syrup

**CRISPY CHICKEN & WAFFLES** 18.50  
our buttermilk recipe with genuine toasted pecan-maple syrup; served with fresh seasonal berries

**THE CALIFORNIA OMELET** 16.50  
three eggs with jack cheese, crisp bacon, roasted red peppers, sautéed beech mushrooms and spinach, fresh avocado, hollandaise sauce, served with parslid baby potatoes

**PRIME RIB HASH\*** 16.50  
our famous prime rib, blended with fresh vegetables, potatoes, herbs and spices; pan-crisped and served with creamy scrambled eggs

**PORCINI-CRUSTED FILET MIGNON\*** 28.50  
beech mushrooms, baby carrots, gorgonzola cream sauce

**PRIME BLOCK-CUT NEW YORK STRIP\*** 29.95  
bacon-wrapped, fresh herb butter, crispy brussels sprouts

**MISO GLAZED CHILEAN SEA BASS\*** 27.95  
sautéed with sesame-orange spinach and arugula, pickled red onion

**BARBECUE NEW ZEALAND SALMON FILLET\*** 24.50  
beech mushrooms, barbecue glaze

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