Palo Alto

Starters

COLD

HOUSEMADE BURRATA
WITH PROSCIUTTO | **15**

BEEF CARPACCIO* | **19**

AHI TUNA POKE* | **19**

HOT

FRENCH ONION SOUP | **15**

MAPLE GLAZED SLAB-CUT BACON | **19**

CRAB CAKES | **21**

SWEET CHILE CALAMARI | **18**

On Ice

SHRIMP COCKTAIL | **22**

CHILLED SEAFOOD TOWER* | **76**
colossal cold water king crab,
ahi tuna poke, shrimp cocktail,
north atlantic lobster tails

Salads

SEASONAL SALAD | **13**
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

WEDGE SALAD | **13**
seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing

CAESAR SALAD | **13**
hearts of romaine, parmesan, fried capers, crisp prosciutto chip

Signature Steaks

Served with a choice of our signature butters: béarnaise, smoked chile, herbed horseradish

Classic Cuts

FILET MIGNON*
8 OZ. **48** OR 12 OZ. **55**

BONE-IN FILET MIGNON*
14 OZ. | **65**

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ. | **53**

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ. | **60**

PRIME DRY-AGED RIBEYE*
16 OZ. | **66**

PRIME NEW YORK STRIP*
14 OZ. | **57**

PRIME TOMAHAWK*
35 OZ. | **90**

Over The Top

DIABLO SHRIMP | **14**
baked with a spicy barbecue butter sauce

JUMBO LUMP CRABMEAT | **13**
oscar style with béarnaise sauce

TRUFFLE-POACHED LOBSTER* | **18**
with béarnaise sauce and caviar

Beyond Steak

DOUBLE BREAST OF CHICKEN | **39**
all-natural, roasted, white wine, mushroom, leek and thyme sauce

DOUBLE-THICK PORK RIB CHOP* | **42**
julienne of apples and jicama, apple cider and creole-mustard glaze

BARBECUE SCOTTISH SALMON FILLET* | **46**
beech mushrooms, barbecue glaze

MISO GLAZED CHILEAN SEA BASS* | **48**
sautéed with sesame-orange spinach and arugula, pickled red onion

COLOSSAL COLD WATER KING CRAB LEGS | **86**
with crab nectar

SEASONAL FEATURED LOBSTER TAIL | **58**
with drawn butter

Sides

POTATOES

FLEMING'S POTATOES | **13**

BAKED POTATO PLAIN OR LOADED | **12**

YUKON GOLD MASHED POTATOES | **12**

VEGETABLES

SAUTÉED MUSHROOMS | **13**

CREAMED SPINACH | **12**

SIGNATURE ONION RINGS | **11**

CRISPY BRUSSELS SPROUTS & BACON | **13**

GRILLED HIGH COUNTRY ASPARAGUS | **14**

PASTA

CHIPOTLE CHEDDAR MACARONI & CHEESE | **13**

We offer Acqua Panna Natural Spring Water & San Pellegrino Natural Sparkling Water
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

Brunch Menu

Every Sunday 11 am to 3 pm

ENTRÉES

SIGNATURE EGGS BENEDICT* | **23**
your choice of sliced filet mignon & hollandaise sauce or housemade crab cake & tomato hollandaise sauce or one of each style

CINNAMON APPLE BRIOCHE FRENCH TOAST | **15**
brioche bread, candied walnuts, caramelized apples and orange chantilly cream, served with crisp bacon

STEAK & EGG SCRAMBLE* | **25**
sliced filet mignon, blistered tomatoes and caramelized onions, served with a scramble of farm fresh eggs and vegetables

SALMON COBB SALAD* | **19**
king salmon fillet, baby iceberg lettuce, hard-boiled eggs, bacon, tomatoes with lemon balsamic vinaigrette, ranch dressing and gorgonzola cheese

PORCINI-CRUSTED FILET MIGNON* | **29**
6 oz., beech mushrooms, gorgonzola cream sauce

CRISPY CHICKEN & WAFFLES | **19**
our buttermilk recipe with genuine toasted pecan-maple syrup, served with fresh seasonal berries

SIDES

THICK-CUT SMOKED BACON | **10**
LYONNAISE POTATOES | **7**
FRESH FRUIT AND BERRIES | **7**

Featured Beverages

PASSION FRUIT MIMOSA | **11**
BACON & BLUE CHEESE BLOODY MARY | **9**
FRESHLY BREWED COFFEE | **4**
ESPRESSO | **5**
CAPPUCCINO | **6**

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

©2018 Fleming's Prime Steakhouse & Wine Bar. Menu items and prices subject to change.

Prime Happy Hour

5-7 pm Nightly in Our Bar

Cocktails

BLUEBERRY LEMON DROP | **9**
Grey Goose vodka

OLD CUBAN | **10**
Bacardi Ocho rum, Mas Fi

SOUR GRAPES | **11**
Hendrick's gin

OLD FASHIONED | **11**
Basil Hayden bourbon

THE MANHATTAN | **12**
Knob Creek rye, Carpano Antica vermouth

Wine By the Glass

CHATEAU STE. MICHELLE | **10**
Cabernet Sauvignon
Columbia Valley

ELOUAN | **10**
Pinot Noir
Oregon

MASO CANALI | **9**
Pinot Grigio
Trentino

SONOMA-CUTRER | **12**
Chardonnay
Sonoma Coast

TAKEN | **15**
Red Blend
Napa Valley

Beer

SIERRA NEVADA TORPEDO IPA | **5**

Signature Bites

FILET MIGNON FLATBREAD* | **9**

SWEET CHILE CALAMARI | **9**

HOUSEMADE BURRATA | **10**
WITH PROSCIUTTO

THE PRIME BURGER* | **10**

BEEF CARPACCIO* | **12**

CRAB CAKES | **14**

Fleming's abides by all state and local liquor laws

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

©2018 Fleming's Prime Steakhouse & Wine Bar. Menu items and prices subject to change.