

## Appetizers

<b>FRENCH ONION SOUP</b>	14
baked with gruyère and parmesan cheeses	
<b>AHI TUNA POKE*</b>	19
wasabi cream aioli and crispy wonton chips	
<b>ROASTED PORTOBELLO MUSHROOM RAVIOLI</b>	15
porcini butter sauce	
<b>HOUSEMADE BURRATA</b>	14
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini	
<b>TENDERLOIN CARPACCIO*</b>	18
caper-creole mustard sauce and red onion	
<b>MAPLE GLAZED SLAB-CUT BACON</b>	18
pan crisped, pickled red onion	
<b>SWEET CHILE CALAMARI</b>	17
lightly breaded and tossed with sweet chile sauce	
<b>COLOSSAL SHRIMP COCKTAIL</b>	21
horseradish-cocktail sauce	
<b>CRAB CAKES</b>	20
roasted red pepper and lime butter sauce	
<b>CHILLED SEAFOOD TOWER FOR TWO*</b>	60
ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments	

## Salads

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

## Small Plates

<b>SLICED FILET MIGNON*</b>	30
shiitake risotto, chili oil, porcini butter drizzle	
<b>SEARED AHI TUNA*</b>	22
fresh vegetable salad, spicy mustard sauce	
<b>SHRIMP AND SEA SCALLOPS*</b>	25
seared, creamy goat cheese grits, zesty tomato-butter sauce	
<b>NEW ZEALAND LAMB CHOPS*</b>	28
charred campari tomatoes, orange-shoyu demi	
<b>FLEMING'S LOBSTER TEMPURA</b>	31
arugula and jicama salad, soy-ginger dipping sauce	

## Entrées

<b>BARBECUE SCOTTISH SALMON FILLET*</b>	44
beech mushrooms, barbecue glaze	
<b>MISO GLAZED CHILEAN SEA BASS*</b>	46
sautéed with sesame-orange spinach and arugula, pickled red onion	
<b>COLOSSAL COLD WATER KING CRAB LEGS</b>	84
with drawn butter	
<b>DOUBLE-THICK PORK RIB CHOP*</b>	40
julienne of apples and jicama, apple cider and creole-mustard glaze	
<b>DOUBLE BREAST OF CHICKEN</b>	38
all-natural, roasted, white wine, mushroom, leek and thyme sauce	
<b>SEASONAL FEATURED LOBSTER TAIL</b>	56
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

<b>MAIN FILET MIGNON*</b> , 12 oz.	52
<b>PETITE FILET MIGNON*</b> , 8 oz.	45
<b>BONE-IN FILET MIGNON*</b> , 14 oz.	62
<b>CERTIFIED ANGUS BEEF RIBEYE*</b> , 14 oz.	50
<b>PRIME DRY-AGED RIBEYE*</b> , 16 oz.	63
<b>PRIME BONE-IN RIBEYE*</b> , 20 oz.	57
<b>PRIME NEW YORK STRIP*</b> , 14 oz.	54

## Steak Companions

*an indulgent addition to your steak*

<b>TRUFFLE-POACHED LOBSTER*</b>	17
with béarnaise sauce and caviar	
<b>DIABLO SHRIMP</b>	13
baked with a spicy barbecue butter sauce	
<b>JUMBO LUMP CRABMEAT</b>	12
oscar style with béarnaise sauce	

## Classic Rubs

*our custom enhancement for any steak*

<b>PORCINI MUSHROOM</b>	5
with gorgonzola cream	
<b>BLACK &amp; WHITE PEPPERCORNS</b>	5
with F17 sauce	
<b>GENUINE KONA COFFEE</b>	5
with orange-shoyu demi	

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

<b>PRIME RIB DINNER</b> <i>only available on Sunday</i>	42
12 oz. Prime Rib* served with a trio of sauces; includes your choice of salad, side dish and dessert	

## Sides to Share

<b>FLEMING'S POTATOES</b>	12
our house specialty with cream, jalapeños and cheddar cheese	
<b>BAKED POTATO</b>	11
plain or loaded	
<b>YUKON GOLD MASHED POTATOES</b>	11
<b>DOUBLE-CUT SHOESTRING POTATOES</b>	10
<b>SIGNATURE ONION RINGS</b>	10
<b>CHIPOTLE CHEDDAR MACARONI &amp; CHEESE</b>	11
<b>SAUTÉED MUSHROOMS</b>	12
<b>CREAMED SPINACH</b>	11
<b>CRISPY BRUSSELS SPROUTS &amp; BACON</b>	12
<b>GRILLED HIGH COUNTRY ASPARAGUS</b>	13

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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## Happy Hour

### FIVE SIX SEVEN

*Selections starting at \$6, from 5-7 pm nightly*

#### 5 Cocktails

<b>PURELY FRESH MARGARITA</b> , Sauza Signature Blue reposado tequila	8
<b>EMERALD ISLE</b> , Tullamore D.E.W. irish whiskey	6
<b>BOURBON BASIL SMASH</b> , Maker's Mark bourbon	8
<b>BLUEBERRY LEMON DROP</b> , Svedka vodka	8
<b>DEBONAIR MARTINI</b> , Reyka vodka	9

#### 5 Wines by the Glass

<b>SAUVIGNON BLANC</b> , TerraNoble, Chile	8
<b>CHARDONNAY</b> , Flat Rock, California	6
<b>PINOT NOIR</b> , Mark West, California	8
<b>CABERNET BLEND</b> , Colby Red, California	8
<b>CABERNET SAUVIGNON</b> , 14 Hands, Washington	8

#### 5 Appetizers

<b>ROASTED PORTOBELLO MUSHROOM RAVIOLI</b>	6
<b>HOUSEMADE BURRATA</b>	7
<b>SWEET CHILE CALAMARI</b>	7
<b>TENDERLOIN CARPACCIO*</b>	9
<b>FILET MIGNON FLATBREAD*</b>	9

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#### From Our Bar la Carte Menu

<b>THE PRIME BURGER*</b> wisconsin cheddar cheese, peppered bacon	9
<b>THE PRIME RIB DIP*</b> caramelized onions, rosemary au jus, sour cream-horseradish sauce, sourdough baguette	12

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#### BLUE MOON SEASONAL, \$4

#### ONLY AVAILABLE IN THE BAR

Fleming's abides by all state and local liquor laws



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