Appetizers

FRENCH ONION SOUP 14
baked with gruyère and parmesan cheeses

AHI TUNA POKE* 19
wasabi cream aioli and crispy wonton chips

ROASTED PORTOBELLO MUSHROOM RAVIOLI 15
porcini butter sauce

HOUSEMADE BURRATA 14
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

TENDERLOIN CARPACCIO* 18
caper-creole mustard sauce and red onion

MAPLE GLAZED SLAB-CUT BACON 18
pan crisped, pickled red onion

SWEET CHILE CALAMARI 17
lightly breaded and tossed with sweet chile sauce

COLOSSAL SHRIMP COCKTAIL 21
horseradish-cocktail sauce

CRAB CAKES 20
roasted red pepper and lime butter sauce

CHILLED SEAFOOD TOWER FOR TWO* 60
ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments

Salads

FLEMING'S SALAD 12
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

THE NEW WEDGE 12
seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing

BLOOMSDALE SPINACH 13
tomatoes, red onion, spiced bacon, sliced almonds, fresh blueberries, chopped egg, chèvre fritter, lemon-truffle dressing

MODERN CAESAR 12
hearts of romaine, parmesan, fried capers, crisp prosciutto chips

Small Plates

SLICED FILET MIGNON* 30
shiitake risotto, chili oil, porcini butter drizzle

SEARED AHI TUNA* 22
fresh vegetable salad, spicy mustard sauce

SHRIMP AND SEA SCALLOPS* 25
seared, creamy goat cheese grits, zesty tomato-butter sauce

NEW ZEALAND LAMB CHOPS* 28
charred campari tomatoes, orange-shoyu demi

FLEMING'S LOBSTER TEMPURA 31
arugula and jicama salad, soy-ginger dipping sauce

Entrées

BARBECUE SCOTTISH SALMON FILLET* 44
beech mushrooms, barbecue glaze

MISO GLAZED CHILEAN SEA BASS* 46
sautéed with sesame-orange spinach and arugula, pickled red onion

COLOSSAL COLD WATER KING CRAB LEGS 84
with drawn butter

DOUBLE-THICK PORK RIB CHOP* 40
julienne of apples and jicama, apple cider and creole-mustard glaze

DOUBLE BREAST OF CHICKEN 38
all-natural, roasted, white wine, mushroom, leek and thyme sauce

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SEASONAL FEATURED LOBSTER TAIL 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 1600º and finished with butter and fresh parsley

MAIN FILET MIGNON*, 12 oz. 52

PETITE FILET MIGNON*, 8 oz. 45

BONE-IN FILET MIGNON*, 14 oz. 62

CERTIFIED ANGUS BEEF RIBEYE*, 14 oz. 50

PRIME DRY-AGED RIBEYE*, 16 oz. 63

PRIME BONE-IN RIBEYE*, 20 oz. 57

PRIME NEW YORK STRIP*, 14 oz. 54

Steak Companions

an indulgent addition to your steak

TRUFFLE-POACHED LOBSTER* 17
with béarnaise sauce and caviar

DIABLO SHRIMP 13
baked with a spicy barbecue butter sauce

JUMBO LUMP CRABMEAT 12
oscar style with béarnaise sauce

Classic Rubs

our custom enhancement for any steak

PORCINI MUSHROOM 5
with gorgonzola cream

BLACK & WHITE PEPPERCORNS 5
with F17 sauce

GENUINE KONA COFFEE 5
with orange-shoyu demi

COMPLIMENTARY SAUCES UPON REQUEST
peppercorn, béarnaise, horseradish-mustard

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

Sides to Share

FLEMING'S POTATOES 12
our house specialty with cream, jalapeños and cheddar cheese

BAKED POTATO 11
plain or loaded

YUKON GOLD MASHED POTATOES 11

DOUBLE-CUT SHOESTRING POTATOES 10

SIGNATURE ONION RINGS 10

CHIPOTLE CHEDDAR MACARONI & CHEESE 11

SAUTÉED MUSHROOMS 12

CREAMED SPINACH 11

CRISPY BRUSSELS SPROUTS & BACON 12

GRILLED HIGH COUNTRY ASPARAGUS 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

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

Happy Hour

FIVE SIX SEVEN

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

5 Cocktails

PURELY FRESH MARGARITA, Sauza Signature Blue reposado tequila 7

EMERALD ISLE, Tullamore D.E.W. irish whiskey 6

BOURBON BASIL SMASH, Maker's Mark bourbon 7

BLUEBERRY LEMON DROP, Svedka vodka 7

DEBONAIR MARTINI, Reyka vodka 8

5 Wines by the Glass

SAUVIGNON BLANC, TerraNoble, Chile 7

CHARDONNAY, Flat Rock, California 6

PINOT NOIR, Mark West, California 7

CABERNET BLEND, Colby Red, California 7

CABERNET SAUVIGNON, 14 Hands, Washington 8

5 Appetizers

ROASTED PORTOBELLO MUSHROOM RAVIOLI 6

HOUSEMADE BURRATA 6

SWEET CHILE CALAMARI 8

TENDERLOIN CARPACCIO* 8

FILET MIGNON FLATBREAD* 8

From Our Bar la Carte Menu

THE PRIME BURGER* wisconsin cheddar cheese, peppered bacon 9

THE PRIME RIB DIP* caramelized onions, rosemary au jus, sour cream-horseradish sauce, sourdough baguette 12

BLUE MOON SEASONAL, $4

ONLY AVAILABLE IN THE BAR

**Appetizer prices in effect from 5-7 pm in the bar
Fleming's abides by all state and local liquor laws

Drink Responsibly
Drive **Responsibly.**

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