

Appetizers

FRENCH ONION SOUP baked with gruyère and parmesan cheeses	11.50
ROASTED BUTTERNUT SQUASH RAVIOLI parmesan, ricotta and mascarpone cheese, fennel cream sauce	13.95
HOUSEMADE BURRATA charred grape tomatoes, wild arugula, toasted garlic crostinis	12.95
TENDERLOIN CARPACCIO* caper-creole mustard sauce and red onion	16.50
PAN-CRISPED PORK BELLY creamy goat cheese grits, sweet onion chutney	16.95
SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce	15.50
PRINCE EDWARD ISLAND MUSSELS sautéed with fresh garlic and shallots, oven roasted tomatoes, white wine and italian sausage	17.95
SHRIMP COCKTAIL colossal shrimp, horseradish cocktail sauce	18.50
JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce	18.95
CHILLED SEAFOOD TOWER* for two or more lobster, shrimp and crab served with traditional accompaniments	Market

Salads

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini	9.95
THE NEW WEDGE grape tomatoes, crispy onions, caramelized bacon, blue cheese	10.50
BLOOMSDALE SPINACH tomato, red onion, spiced bacon, almonds, fresh blueberries, cauliflower cous cous, chevre fritter, lemon-truffle dressing	10.95
MODERN CAESAR hearts of romaine, parmesan, fried capers, crisp prosciutto chips	9.95

Small Plates

BRAISED SHORT RIBS OF BEEF boneless, with savory arugula and spinach, natural au jus	18.95
SEARED AHI TUNA* fresh vegetable salad, spicy mustard sauce	18.95
GULF SHRIMP AND SEA SCALLOPS scampi style with squash vermicelli	22.95
CERTIFIED ANGUS BEEF HANGER STEAK broiled, poblano cream sauce, chilaquiles casserole, crisp fennel slaw	20.95
FLEMING'S LOBSTER TEMPURA soy-ginger dipping sauce, arugula, jicama salad	25.95

Entrées

BARBECUE SCOTTISH SALMON FILLET* slow roasted, mushroom salad, barbecue glaze	36.50
CHILEAN SEA BASS sautéed and braised in a light, southwest style broth, wilted greens, crisp potatoes, chile-cilantro oil	39.95
ALASKAN KING CRAB LEGS with drawn butter	44.95
NORTH ATLANTIC LOBSTER TAILS with drawn butter	52.95
DOUBLE-THICK PORK RIB CHOP* julienne of apples and jicama, apple cider and creole mustard glaze	35.95
FREE RANGE LEMON-ROSEMARY BRICK CHICKEN oven roasted with olive oil, garlic, natural pan juices; accompanied by spinach gnocchi	33.95

At Fleming's we deliver an indulgent steak experience customized for you; we serve the finest available hand-selected USDA Prime, Certified Angus and Wagyu 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 1,600° and finished with butter and fresh parsley

MAIN FILET MIGNON* , 12 oz.	47.95
PETITE FILET MIGNON* , 8 oz.	41.95
NEWPORT FILET MIGNON* , 6 oz., with Fleming's potatoes	38.95
DRY-AGED PRIME RIBEYE* , 16 oz.	56.95
PRIME BONE-IN RIBEYE* , 20 oz.	53.95
CRAFTSMAN PRIME RIBEYE* , 12 oz.	46.95
WAGYU NEW YORK STRIP* , 14 oz.	49.95
PRIME NEW YORK STRIP* , 16 oz.	50.95
CERTIFIED ANGUS BEEF PORTERHOUSE FOR TWO* , 40 oz.	55.95 per Guest

Steak Companions

an indulgent addition to your steak

TRUFFLE-POACHED LOBSTER with béarnaise sauce and caviar	12.95
DIABLO SHRIMP baked with a spicy barbecue butter sauce	11.50
LUMP CRABMEAT oscar style with béarnaise sauce	12.50
PRIME RIB DINNER* <i>only available on Sunday</i> served with a trio of sauces, includes your choice of The New Wedge, Modern Caesar or Fleming's Salad, one side dish and dessert	39.95

Classic Rubs

our custom enhancement for any steak

PORCINI MUSHROOM with gorgonzola cream	4.00
BLACK & WHITE PEPPERCORNS with F17 sauce	4.00
GENUINE KONA COFFEE with orange-shoyu demi	4.00

COMPLIMENTARY SAUCES UPON REQUEST
peppercorn, béarnaise, cabernet-mustard

Sides

FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese	11.50
BAKED POTATO plain or loaded	10.50
TRUFFLED MASHED POTATOES	9.95
DOUBLE-CUT FRENCH FRIES	10.50
SIGNATURE ONION RINGS	10.50
CHIPOTLE CHEDDAR MACARONI & CHEESE	10.50
SAUTÉED MUSHROOMS	10.95
CREAMED SPINACH	9.95
SPICY THAI GREEN BEANS	10.50
GRILLED HIGH COUNTRY ASPARAGUS	11.50

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. © 2015 Fleming's Prime Steakhouse & Wine Bar. Menu items and prices subject to change.

