

BAR MENU

CHEF'S ARTISAN CHEESE PLATE

an assortment of artisanal cheeses, whole grain mustard and marinated olives

CHILLED SEAFOOD TOWER*

maine lobster tail, Alaskan king crab legs, jumbo shrimp, jumbo lump blue crab, traditional accompaniments prepared for two people, or for four.

TENDERLOIN STEAK SANDWICH*

black pepper rubbed Filet Mignon and soy glazed vegetables, grilled and served on a toasted sourdough baguette

CRAB STUFFED MUSHROOMS

jumbo lump crab baked in large mushroom caps topped with béarnaise sauce

APPETIZERS

FRENCH ONION SOUP

baked with gruyère, swiss and parmesan cheeses

FIRE ROASTED RED PEPPER

stuffed with sautéed vegetables, miso sauce

TENDERLOIN CARPACCIO*

caper creole mustard sauce and red onion

SWEET CHILE CALAMARI**

lightly breaded and tossed with sweet chili sauce

WICKED CAJUN BARBECUE SHRIMP

marinated with a flair of garlic and spices

SHRIMP COCKTAIL

jumbo shrimp served with chipotle horseradish cocktail sauce, vegetable relish

SEARED AHI TUNA*

on a fresh vegetable salad with spicy mustard sauce

JUMBO LUMP CRAB CAKES

roasted red pepper and lime butter sauce

LOBSTER TEMPURA**

red jalapeño pepper and soy-ginger sauces, served with tempura vegetables

CHILLED SEAFOOD TOWER*

lobster, shrimp, crab and seasonal selections served with traditional accompaniments

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.

**These items have been prepared using peanut oil. Please consult your Server if you have any dietary concerns.

SALADS

THE WEDGE

crisp iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese

FRESH MOZZARELLA & SWEET TOMATO

drizzled with balsamic vinegar, olive oil, fresh basil

CLASSIC CAESAR*

julienned hearts of romaine, fresh parmesan, croutons baked with whole grain mustard

FLEMING'S SALAD

seasonal greens, candied walnuts, dried cranberries, tomatoes and croutons

SIDES

BAKED POTATO

with sour cream, butter, chives, bacon and cheddar cheese

FLEMING'S POTATOES

our house specialty with cream, jalapeños and cheddar cheese

MASHED POTATOES

blue cheese, parmesan-peppercorn or roasted garlic

DOUBLE-CUT SHOESTRING POTATOES*

seasoned with salt and pepper

ONION RINGS*

smoked jalapeño aioli

HALF AND HALF*

double-cut shoestring fries and onion rings

CHIPOTLE CHEDDAR MACARONI & CHEESE

SAUTÉED SWEET CORN

shallots, chives, butter

SAUTÉED OR CREAMED SPINACH

GRILLED ASPARAGUS

seasoned with olive oil, butter, salt and pepper

SUGAR SNAP PEAS

with carrots and red onions, soy chili glaze

SAUTÉED MUSHROOMS

fresh button and portobello sautéed in butter with whole garlic

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MEAT

peppercorn, madeira and béarnaise sauces are served with all steaks upon request

PETITE FILET MIGNON*

MAIN FILET MIGNON*

PRIME RIBEYE*

PRIME BONE-IN RIBEYE*

PRIME NEW YORK STRIP*

PRIME BONE-IN NEW YORK STRIP*

TUSCAN VEAL CHOP*

lightly breaded, roma tomatoes, basil

AUSTRALIAN LAMB CHOPS*

three double-thick chops broiled, champagne mint sauce

DOUBLE-THICK PORK RIB CHOP*

baked with apple cider, creole mustard, julienne of apples and jicama

DOUBLE BREAST OF CHICKEN*

baked in a white wine, mushroom, shallot and thyme sauce

PRIME RIB DINNER*

available on Sundays. Prime rib served with a trio of sauces. Includes your choice of The Wedge, Fleming's or Caesar salads, one side dish and dessert.

SEAFOOD

LOBSTER EN FUEGO

generous chunks of lobster, shallots, sriracha chile-soy sauce, orzo

BARBECUE SCOTTISH SALMON FILLET*

three mushroom salad, barbecue glaze

TUNA MIGNON*

seared rare with poppy seed au poivre and tomato sherry vinaigrette

SEARED SCALLOPS*

lobster cream sauce with a puff pastry of sautéed fresh vegetables

AUSTRALIAN LOBSTER TAILS

with drawn butter

ALASKAN KING CRAB LEGS

with drawn butter

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DESSERTS

FROZEN LEMON GINGERSNAP PIE

frozen custard with vanilla and fresh ginger, raspberry lemon foam

CHOCOLATE LAVA CAKE

rich chocolate cake with a molten chocolate center, served with vanilla ice cream and chopped pistachios

CRÈME BRÛLÉE

creamy tahitian vanilla bean custard served with fresh seasonal berries

CHOCOLATE PEANUT BUTTER SANDWICH

chocolate cookie crust, peanut butter mousse, raspberry jam

FRESH BERRIES & CHANTILLY CREAM

ICE CREAM & SORBETS