

Appetizers

FRENCH ONION SOUP	13.50
baked with gruyère and parmesan cheeses	
ROASTED PORTOBELLO MUSHROOM RAVIOLI	14.95
porcini butter sauce	
HOUSEMADE BURRATA	13.95
charred grape tomatoes, wild arugula, toasted garlic crostini	
TENDERLOIN CARPACCIO*	17.50
capers-creole mustard sauce and red onion	
MAPLE GLAZED SLAB-CUT BACON	17.95
pan crisped, pickled red onion	
SWEET CHILE CALAMARI	16.50
lightly breaded and tossed with sweet chile sauce	
COLOSSAL SHRIMP COCKTAIL	19.50
horseradish-cocktail sauce	
JUMBO LUMP CRAB CAKES	20.50
roasted red pepper and lime butter sauce	
CHILLED SEAFOOD TOWER* FOR TWO OR MORE	Market
lobster, shrimp and crab served with traditional accompaniments	

Salads

FLEMING'S SALAD	11.50
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette	
THE NEW WEDGE	11.95
slab-cut bacon, blistered tomatoes, crumbled gorgonzola, pickled red onion, toasted pepitas, danish blue cheese dressing	
BLOOMSDALE SPINACH	12.95
tomatoes, red onion, spiced bacon, sliced almonds, fresh blueberries, chopped egg, chèvre fritter, lemon-truffle dressing	
MODERN CAESAR	11.95
hearts of romaine, parmesan, fried capers, crisp prosciutto chips	

Small Plates

SLICED FILET MIGNON*	30.95
shiitake risotto, chili oil, porcini butter drizzle	
BONELESS BRAISED SHORT RIBS OF BEEF	21.95
truffle-parsley mashed potatoes, natural au jus, horseradish-cream sauce	
SEARED AHI TUNA*	21.50
fresh vegetable salad, spicy mustard sauce	
SHRIMP AND SEA SCALLOPS*	25.50
seared, creamy goat cheese grits, zesty tomato-butter sauce	
NEW ZEALAND LAMB CHOPS*	28.50
roasted red pepper and carrot purée, orange-shoyu demi	
FLEMING'S LOBSTER TEMPURA	28.95
arugula and jicama salad, soy-ginger dipping sauce	

Entrées

BARBECUE SCOTTISH SALMON FILLET*	39.95
slow roasted, mushroom salad, barbecue glaze	
MISO GLAZED CHILEAN SEA BASS*	46.50
sautéed with sesame-orange spinach and arugula, pickled red onion	
COLD WATER KING CRAB LEGS with drawn butter	47.95
NORTH ATLANTIC LOBSTER TAILS with drawn butter	54.95
DOUBLE-THICK PORK RIB CHOP*	39.95
julienne of apples and jicama, apple cider and creole-mustard glaze	
DOUBLE BREAST OF CHICKEN	37.95
all-natural, roasted, white wine, mushroom, leek and thyme sauce	

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

MAIN FILET MIGNON* , 12 oz.	50.95
PETITE FILET MIGNON* , 8 oz.	45.95
BONE-IN FILET MIGNON* , 14 oz.	56.50
CERTIFIED ANGUS BEEF RIBEYE* , 14 oz.	49.95
PRIME DRY-AGED RIBEYE* , 16 oz.	59.95
PRIME BONE-IN RIBEYE* , 20 oz.	57.95
PRIME NEW YORK STRIP* , 14 oz.	52.95
PRIME DRY-AGED NEW YORK STRIP* , 16 oz.	60.95

Steak Companions

an indulgent addition to your steak

TRUFFLE-POACHED LOBSTER* with béarnaise sauce and caviar	14.50
DIABLO SHRIMP baked with a spicy barbecue butter sauce	12.95
JUMBO LUMP CRABMEAT oscar style with béarnaise sauce	13.95

Classic Rubs

our custom enhancement for any steak

PORCINI MUSHROOM with gorgonzola cream	4.95
BLACK & WHITE PEPPERCORNS with F17 sauce	4.95
GENUINE KONA COFFEE with orange-shoyu demi	4.95

COMPLIMENTARY SAUCES UPON REQUEST
peppercorn, béarnaise, horseradish-mustard

PRIME RIB DINNER* *only available on Sunday*
served with a trio of sauces; includes your choice of salad, side dish and dessert 42.95

Sides to Share

FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese	12.50
BAKED POTATO plain or loaded	11.50
TRUFFLE-PARSLEY MASHED POTATOES	10.95
DOUBLE-CUT SHOESTRING POTATOES	9.95
SIGNATURE ONION RINGS	9.95
CHIPOTLE CHEDDAR MACARONI & CHEESE	11.50
SAUTÉED MUSHROOMS	11.95
CREAMED SPINACH	11.50
CRISPY BRUSSELS SPROUTS	12.50
GRILLED HIGH COUNTRY ASPARAGUS	12.95

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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