

HAND - CRAFTED COCKTAILS

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 160 cal

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 250 cal

NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 220 cal

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 150 cal

CALIFORNIA JAM JAR

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 320 cal

BERRY PATCH PAL

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 190 cal

FONSECA SOUR

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lemon, finished with a touch of Fonseca Bin 27 Port 220 cal

THE SCARLET CLOVER

Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry 310 cal

SALTED CARAMEL ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, Bailey's Irish Cream & freshly brewed espresso 290 cal

ZERO - PROOF COCKTAILS

GOLDEN STATE OF MIND

Seedlip Grove 42, pineapple, turmeric syrup, topped with Fever-Tree Ginger Beer 90 cal

GARDEN GIMLET

Lyre's Dry London Spirit, fresh herbs, muddled cucumber & Fever-Tree Sparkling Lime Yuzu 70 cal

 These wines are hand-selected by your local Wine Manager, Kate Scott, and only found at your Dayton Fleming's.

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

WINES

SPARKLING

GRUET, Brut Rosé New Mexico

MIONETTO, Avantgarde Prosecco Treviso Italy

SCHRAMSBERG, Brut Blanc De Blancs North Coast

 VIETTI, Moscato D'asti

 VILLA M, Brachetto

WHITE WINES & BLENDS

BELLE GLOS, Rosé Oeil De Perdrix Sonoma County

DUCKHORN VINEYARDS,
Sauvignon Blanc North Coast

 FOUR GRACES, Pinot Gris Willamette Valley

GIESEN ESTATE,
Sauvignon Blanc Marlborough New Zealand

HONIG, Sauvignon Blanc Napa Valley

LOOSEN BROS., Dr. L Riesling Mosel Germany

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France

DIATOM, Santa Barbara County

HESS COLLECTION, Napa Valley

ROMBAUER, Napa Valley Carneros

SEA SUN, California

STONECAP ESTATE, Columbia Valley



Social HOUR

Join us at the bar for \$9 hand-crafted cocktails and shareable bar bites starting at \$13. Available Sunday - Thursday from 4PM - 6PM.

PINOT NOIR

A TO Z WINEWORKS, Oregon

BALADE by BELLE GLOS, Arroyo Seco

BÖEN, Monterey, Sonoma & Santa Barbara County

CHERRY PIE, Tri-County

🍷 JOEL GOTT, Willamette Valley

SILVER GATE, California

WALT, La Brisa Sonoma Coast

RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California

CASTELLO DI VOLPAIA, Chianti Classico Italy

CATENA, Vista Flores Malbec Mendoza Argentina

CAYMUS-SUISUN,

The Walking Fool Suisun Valley, North Coast

🍷 CHATEAU DES MOULINS,

Grand Vin De Bordeaux Medoc France

COSENTINO, Cigar Old Vines Zinfandel Lodi

MARQUES DE CACERES,

Excellens Cuvée Especial Rioja Spain

MOLLYDOOKER,

The Boxer Shiraz McLaren Vale, Australia

PESSIMIST by DAOU, Red Blend Paso Robles

MERLOT

EMMOLO, Napa Valley

LES CADRANS DE LASSÈGUE,

Saint-émilion Grand Cru France

MILBRANDT VINEYARDS,

Family Grown Columbia Valley

CABERNET BLENDS

CHARLES & CHARLES,

Double Trouble Red Blend Columbia Valley

DECOY LIMITED by DUCKHORN,

Red Blend Alexander Valley

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CABERNET SAUVIGNON

DAOU VINEYARDS, Paso Robles

ELLIE'S by HALL, Napa Valley

FPS by B.R. COHN, Napa Valley

GOOSE RIDGE, First Flight Goose Gap Yakima Valley

HONIG, Napa Valley

🍷 IRON & SAND, Paso Robles

JOSH CELLARS, Craftsman Collection California

POST & BEAM by FAR NIENSTE, Napa Valley

QUILT, Napa Valley

SCATTERED PEAKS, Napa Valley

TALL SAGE, Columbia Valley



QUILT, CABERNET SAUVIGNON

Winemaker, **Joe Wagner**, crafts **Quilt Cabernet Sauvignon**, to represent a patchwork of prime Napa Valley vineyards to create the perfect cuvee the way his family has crafted wine for the past five generations. Vineyards range from the valley floor to add richness, while well-drained vineyards found in the slopes of mountainous areas add structure & complexity.

Quilt Cabernet opens with aromas of dark plum & ripe blackberry & flavors of cocoa nibs. This cabernet is elegant on the palate with notes of boysenberry jam & the sweet spice of clove provide soft, supple structure to stand up to our hand-cut steaks.

This cabernet is the perfect complement to our **Diablo Shrimp topped Main Filet Mignon**. The fruit forward structure of the wine cuts through the richness of the creamy sauce accompanying our colossal shrimp for a spiced twist on a classic Surf & Turf.

21 Glass / 84 Bottle



As the seasons change, our menu does too. Our seasonal offerings are composed using the freshest ingredients, all harvested at their peak. Each dish features a deliciously diverse range of flavors that you may not see year around, so we highly encourage exploring them today.

RAW & CHILLED

CHILLED SHELLFISH TOWER* north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters 1090/2400 cal

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce while supplies last

FRESH OYSTERS* harvested by hand, flown in daily, freshly shucked and served with house-made mignonette 180/340 cal

while supplies last

AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 290 cal

STARTERS

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 850 cal

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 1320 cal

SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 770 cal

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal

CRAB CAKES roasted red pepper & lime butter sauce 700 cal


CRISPY MAITAKE MUSHROOM lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal

MARKET SALADS

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 310 cal

 **PEAR & BLUE CHEESE SALAD**** bitter greens, crunchy walnuts, dried cranberry and agave lime vinaigrette 420 cal

CLASSIC SOUPS

LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 520 cal

SEASONAL

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

*This item may be cooked to order. 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.

** Item contains or may contain nuts.

USDA Prime CUTS

Only 2% of all beef earns the top-tier industry rating of USDA Prime. We're proud to be one of a select few in the nation to offer USDA Prime beef.

PRIME BONE-IN
RIBEYE*

PRIME DRY-AGED
RIBEYE*

PRIME
TOMAHAWK*

PRIME NEW YORK
STRIP*

CLASSIC CUTS

MAIN FILET
MIGNON*

PETITE FILET
MIGNON*

BONE-IN FILET
MIGNON*

CERTIFIED ANGUS
BEEF RIBEYE*

All steaks served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal

ENHANCE YOUR STEAK EXPERIENCE

Complement any of our Prime or Classic Cuts with an indulgent topping or seafood pairing.

OVER THE TOP

DIABLO SHRIMP 520 cal

CRISPY MAITAKE MUSHROOM 370 cal

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal

TRUFFLE-POACHED LOBSTER 560 cal

SURF & TURF

STEAMED LOBSTER TAIL 180 cal

ALASKAN GOLDEN KING CRAB LEGS 470 cal

SEARED SCALLOPS 230 cal

SEARED COLOSSAL SHRIMP 110 cal

BEYOND STEAKS

SEARED SCALLOPS* miso butter, shiitake, scallions, ginger salsa verde 600 cal

BARBECUE SALMON FILLET* mushrooms, barbecue glaze 580 cal

MISO-GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal

NORTH ATLANTIC LOBSTER TAILS with drawn butter 770 cal

ALASKAN GOLDEN KING CRAB LEGS with drawn butter 810 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

ROASTED PORTOBELLO & CAULIFLOWER STEAK crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1060 cal

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze 720 cal

SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS & BACON 730 cal

ROASTED ASPARAGUS 150 cal

 APRICOT & THYME GREEN BEANS 200 cal

CREAMED SPINACH 490 cal

FLEMING'S POTATOES 930 cal

BAKED POTATO PLAIN OR LOADED 500/910 cal

SAUTÉED MUSHROOMS 340 cal

MASHED POTATOES 620 cal

NORTH ATLANTIC LOBSTER
MASHED POTATOES 870 cal

CHIPOTLE CHEDDAR MAC & CHEESE 1580 cal

NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR
MAC & CHEESE 1860 cal

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