



Father's Day Weekend

THREE-COURSE MENU

Available Friday, June 14 - Monday, June 17.

All entrées include salad and dessert.

Salad choice of _____

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of _____

PETITE FILET MIGNON* & CRAB-STUFFED SHRIMP SCAMPI | 88

three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter

PETITE FILET MIGNON* & LOBSTER TAIL SCAMPI | 98

sautéed roasted campari tomatoes & white wine herb butter

GO BIG: PRIME SURF & TURF | 112

20 oz USDA Prime Bone-In Ribeye* & north atlantic lobster tail served with drawn butter

GO BIGGER: THE PRIME EVENT | 143

35 oz USDA Prime Tomahawk* & north atlantic lobster tail served with drawn butter

Dessert choice of _____

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint

Featured Beverages

SMALL BATCH SMASH | 17

1792 Small Batch bourbon, softly muddled mint, touch of maple syrup & fresh-squeezed lemon juice 230 cal

THE MANHATTAN | 20

Angel's Envy rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal

CATENA, Vista Flores, Malbec Mendoza | 15 / 60

Crafted together by father-daughter team, Nicolás & Laura Catena

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.

Excludes tax and gratuity. Fleming's abides by all state and local liquor laws