



5 FOR \$6 'TIL 7

Each selection \$6, nightly until 7 pm*

5 COCKTAILS

TROPICAL MARTINI, Malibu Coconut Rum

WHITE COSMO, Svedka Vodka

POMTINI, Smirnoff Vodka

LIMONCELLO MARTINI, Smirnoff Vodka

☀ STOLI BOMBSHELL, Stoli Vodka

5 WINES BY THE GLASS

SPARKLING, Mas Fi Cava, Spain

CHARDONNAY, Canyon Road, California

PINOT NOIR, Mark West, California

MERLOT, Red Diamond, Washington

CABERNET, 14 Hands, Washington

5 APPETIZERS

BAKED BRIE IN PUFF PASTRY

SWEET CHILE CALAMARI

ROASTED MUSHROOM RAVIOLI

TENDERLOIN CARPACCIO*

WICKED CAJUN BARBECUE SHRIMP

FLEMING'S PRIME BURGER cheese and bacon

WIDMER BROTHERS BREWING,

Rotator IPA Series, 2 for \$6

ONLY AVAILABLE IN THE BAR

☀ 99 calories

* Hours and offerings subject to change in compliance with local or state liquor laws.

Prices in effect from open to close in certain markets (IL).

Liquor-by-the-drink tax embedded for cocktail; liquor-by-the-drink and sales tax embedded for wine (TN).

Due to local and/or state liquor laws, we are unable to offer alcoholic beverages on the "5 for \$6 'til 7" menu in MA, Charlotte, NC, OK, RI and UT.

In CA, IL, IN, NC and VA, selling two or more drinks for the price of one is prohibited, so the beer selection will be offered at \$3 each.

At our Los Angeles/L.A. LIVE location, "5-6-7" is served from 4 to 6 pm, 7 nights a week.



APPETIZERS

- FRENCH ONION SOUP** baked with gruyère and parmesan cheeses
- ROASTED MUSHROOM RAVIOLI** portobello and shiitake mushrooms, porcini butter sauce
- BAKED BRIE** in puff pastry dough, candied walnuts, sliced gala apples
- TENDERLOIN CARPACCIO*** caper creole mustard sauce and red onion
- SWEET CHILE CALAMARI** lightly breaded and tossed with sweet chile sauce
- WICKED CAJUN BARBECUE SHRIMP** marinated with a flair of garlic and spices
- SHRIMP COCKTAIL** jumbo shrimp, chipotle horseradish cocktail sauce
- BRAISED SHORT RIBS OF BEEF** cabernet butter sauce, horseradish slaw
- JUMBO LUMP CRAB CAKES** roasted red pepper and lime butter sauce
- CHILLED SEAFOOD TOWER*** for 2 or more
lobster, shrimp, crab and seasonal selections served with traditional accompaniments

SMALL PLATES

- SLICED FILET MIGNON*** on shiitake risotto, chili oil, drizzled with porcini butter
- JUMBO SHRIMP SCAMPI SKEWERS** chimichurri dipping sauce, avocado citrus salad
- NEW ZEALAND PETITE LAMB CHOPS*** pistachio-mint pesto, "F17" sauce, polenta fries
- SEARED AHI TUNA*** on a fresh vegetable salad with spicy mustard sauce
- NEW BEDFORD SCALLOPS*** meyer lemon-honey glaze, baby carrots, green beans, asparagus
- FILET MIGNON SKEWERS*** gorgonzola-bacon fondue, mozzarella and sweet tomato salad
- FLEMING'S LOBSTER TEMPURA** soy-ginger dipping sauce, arugula, jicama and apple salad

SALADS

- FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions and croutons
- THE WEDGE** crisp iceberg lettuce, grape tomatoes, red onions and blue cheese
- FRESH MOZZARELLA & SWEET TOMATO** drizzled with balsamic vinegar, olive oil, fresh basil
- CLASSIC CAESAR** hearts of romaine, parmesan, croutons baked with whole-grain mustard

SIDES

- FLEMING'S POTATOES** our house specialty with cream, jalapeños and cheddar cheese
- BAKED POTATO** plain or loaded
- MASHED POTATOES** blue cheese, parmesan peppercorn or roasted garlic
- HALF AND HALF** double cut shoestring fries and our signature onion rings
- CHIPOTLE MACARONI & CHEESE**
- SAUTÉED MUSHROOMS**
- SAUTÉED or CREAMED SWEET CORN**
- SAUTÉED or CREAMED SPINACH**
- SAUTÉED FRENCH GREEN BEANS**
- GRILLED HIGH COUNTRY ASPARAGUS**

We offer Acqua Panna Natural Spring Water and San Pellegrino Natural Sparkling Water in full and half liters.

Before placing your order, please inform your Server if anyone in your party has a food allergy.

* Consuming raw or undercooked 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.



Fleming's serves USDA aged Prime beef because nothing else compares. Only the top 2% of all beef is graded "prime" making our steaks the finest in quality and the ultimate in tenderness, texture and flavor. Each of our steaks is individually selected, seasoned with kosher salt and black pepper then broiled at 1600 degrees to your preferred temperature.

MAIN FILET MIGNON*

PETITE FILET MIGNON*

LITE FILET MIGNON* served with Fleming's potatoes

PRIME RIBEYE*

PRIME BONE-IN RIBEYE*

PRIME NEW YORK STRIP*

Fleming's NEW CLASSICS

PORCINI RUBBED FILET MIGNON* center cut, grilled asparagus spears, gorgonzola cream sauce

PEPPERCORN STEAK* prime new york strip, cracked black and white peppercorns, proprietary "F17" steak sauce on the side

COMPLIMENTRY SAUCES UPON REQUEST

peppercorn • madeira • béarnaise • chimichurri

DOUBLE THICK PORK RIB CHOP* julienne of apples and jicama, apple cider and creole mustard glaze

DOUBLE BREAST OF CHICKEN* baked in a white wine, mushroom, shallot and thyme sauce

STEAKHOUSE COBB SALAD* filet mignon or north atlantic lobster

blue cheese, bacon, avocado, egg and tomato, tarragon ranch or red onion balsamic vinaigrette dressing

SEAFOOD

BARBECUE SCOTTISH SALMON FILLET* slow roasted mushroom salad, barbecue glaze

SHRIMP SCAMPI summer squash vermicelli, lemon-garlic butter sauce

ALASKAN KING CRAB LEGS with drawn butter

NORTH ATLANTIC LOBSTER TAILS with drawn butter

PRIME RIB DINNER* Available on Sundays

served with a trio of sauces, includes your choice of The Wedge, Fleming's or Caesar salad, one side dish & dessert

DESSERTS

CHEESECAKE Classic New York style cheesecake on a graham cracker crust, served with blueberry sauce and white chocolate shavings

CHOCOLATE LAVA CAKE rich chocolate cake with a molten chocolate center of belgian chocolate, served with vanilla ice cream and chopped pistachios

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE homemade caramel, walnuts and chocolate baked in a chocolate pie crust

CARROT CAKE three layer cake with cream cheese frosting topped with a drizzle of dark rum caramel

FRESH BERRIES & CHANTILLY CREAM

ICE CREAM & SORBETS



CHILDREN'S MENU

\$14.95* for children 12 and under

STARTER

FRESH CARROT AND CELERY STICKS WITH SLICED APPLES

ranch dressing for dipping

ENTRÉE

choice of one

STEAK AND FRIES

Filet mignon and baked potato fries

CHICKEN STRIPS AND FRIES

Crispy baked chicken breast strips with honey-mustard dipping sauce and baked potato fries

SPAGHETTI AND MEATBALLS

Spaghetti in red marinara sauce with prime steakhouse meatballs

BEVERAGE

choice of one

2% MILK, SOFT DRINK or JUICE

DESSERT

add \$1.00, choice of one

HOT FUDGE SUNDAE or FRESH FRUIT SORBET

* Does not include tax or gratuity.