

FLEMING'S PRIME STEAKHOUSE

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

French Onion Soup

Baked With Gruyere And Parmesan Cheeses

Flemings Salad

Walnuts, Tomatoes, Dried Cranberries, Red Onion, Lemon Balsamic Vinaigrette

SECOND COURSE

Barbecue Scottish Salmon Fillet

Mushrooms, Barbecue Glaze

Double Breast Of Chicken

Roasted, White Wine, Mushroom, Leek, Thyme Sauce

Roasted Portobello And Cauliflower Steak

Crispy Potato Marrow With Chimichurri, Farro, Asparagus, Pickled Onions, Mushroom Demi-Glace

8oz Filet \$59.00

11oz Filet \$66.00

OVER THE TOP CHOICES

Truffled-Poached Lobster - Béarnaise And Caviar add \$19.00*

Diablo Shrimp - Spicy Barbecue Butter Sauce Béarnaise add \$16.00

Jumbo Lump Crabmeat - Oscar Style With Béarnaise Sauce add \$15.00

Crispy Maitake Mushroom - Tarragon Aioli add \$13.00

THIRD COURSE

Cheesecake

Chocolate Goopy Butter Cake



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.