



Restaurant Week

Includes choice of starter, entrée, and dessert. Starting at \$35 per Guest

Starter

choice of

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 290 cal

FLEMING'S SALAD**

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

Entrée

choice of

6 OZ PETITE FILET MIGNON*

roasted asparagus & campari tomatoes

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

BARBECUE SCOTTISH SALMON FILLET*

mushrooms, barbecue glaze

CALIFORNIA POWER BOWL**

farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

personalize your menu and upgrade to

MISO GLAZED CHILEAN SEA BASS* (+\$13)

sautéed with sesame-orange spinach & arugula, pickled red onion

8 OZ PETITE FILET MIGNON* (+\$10)

11 OZ MAIN FILET MIGNON* (+\$17)

14 OZ CERTIFIED ANGUS BEEF RIBEYE* (+\$15)

Dessert

choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel

Does not include tax or gratuity

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

*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.