August 4th - September 3rd

LUNCH | 24

Starter choice of

WEDGE SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette
MUSHROOM BRIE SOUP garnished with button mushroom chips and truffle oil

Entrée choice of

SUMMER SHRIMP SALAD pickled nectarines, smoked corn, arugula, grilled shrimp

FLEMING'S PRIME STEAKHOUSE BURGER signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato, iceberg lettuce, Fleming's butter pickles

CHICKEN CAESAR SALAD grilled chicken, romaine, Campari tomatoes, parmesan crisps, balsamic glaze, house-made Caesar dressing FILET MIGNON SANDWICH sliced filet mignon, caramelized onions, gruyere cheese, arugula, smoked jalapeno aioli, toasted potato baguette

DINNER | 49

Starter choice of

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette FRENCH ONION SOUP baked with gruyere and parmesan cheeses CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of

6 OZ. FILET MIGNON

BARBECUE SCOTTISH SALMON FILLET mushrooms, barbecue glaze

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

CALIFORNIA POWER BOWL farro, mushroom medley, roasted <u>campari</u> tomatoes, carrots, sautéed spinach, pickled onions, toasted walnuts, avocado

Dessert choice of

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel
CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

EXPERIENCE | 99

DINNER ACCOMPANIED BY CHOICE OF RESTAURANT WEEK WINE, BEER, OR COCKTAIL OFFERINGS

Trinchero Family Wines | 6666 Grit & Glory Beer | Cincoro Blanco Margarita

Starter choice of

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

FRENCH ONION SOUP baked with gruyere and parmesan cheeses

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto

LOBSTER BISQUE north Atlantic lobster, spiced Sherry cream

Entrée choice of

8 OZ. FILET MIGNON

140Z. CERTIFIED ANGUS BEEF RIBEYE

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

BARBECUE SCOTTISH SALMON FILLET mushrooms, barbecue glaze

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

ROASTED PORTABELLO & CAULIFLOWER STEAK potato marrow, chimichurri, farro, asparagus, pickled onions, mushroom demi-glaze

Dessert choice of

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel **CHOCOLATE GOOEY BUTTER CAKE** honeycomb brittle, chocolate sauce & caramel

OLIVE OIL CAKE

CHOCOLATE LAVA CAKE Belgian chocolate, vanilla bean ice cream