



Restaurant Week January 21st- February 2nd 2019

Starter - choice of

BEEF TENDERLOIN STEAK SOUP

beef broth, vegetables, tenderloin pieces

FLEMING'S CHOPPED SALAD

walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette

Entrée - choice of

6 OZ FILET MIGNON*

our leanest, most tender beef

6 OZ BARBECUE SCOTTISH SALMON FILLET*

mushrooms, barbecue glaze

BREAST OF CHICKEN

all natural, roasted, white wine, mushroom, leek and thyme sauce

Dessert

PUMPKIN CHEESECAKE

Over the Top – An indulgent addition to your experience

JUMBO LUMP CRABMEAT

12

oscar style with béarnaise sauce

DIABLO SHRIMP

13

baked with a spicy barbecue butter sauce

TRUFFLE-POACHED LOBSTER*

17

with béarnaise sauce and caviar

35.00 per guest

Price does not include tax, gratuity or applicable private dining fees.

*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 medical condition; these items may contain raw or undercooked ingredients