



## Fleming's Prime Steakhouse & Wine Bar

*Restaurant Week August 11<sup>th</sup> – 25<sup>th</sup>, 2018*

### **Starter** *choice of*

BEEF AND VEGETABLE SOUP beef broth, vegetables, tenderloin pieces

SEASONAL SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

### **Entrée** *choice of*

6 OZ. FILET MIGNON\* our leanest, most tender beef

BARBECUE SCOTTISH SALMON FILLET\* mushrooms, barbecue glaze

BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

### **Over The Top** *for an additional cost*

DIABLO SHRIMP spicy barbecue butter sauce 13

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce 12

TRUFFLE-POACHED LOBSTER\* with béarnaise sauce and caviar 17

### **Sides** *choice of*

YUKON GOLD MASHED POTATOES

CREAMED SPINACH

### **Dessert**

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

45 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