



Restaurant Week

Includes choice of starter, entrée, and dessert. Starting at \$55 per Guest

Starter

choice of

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 300 cal

FLEMING'S SALAD**

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

FRENCH ONION SOUP

baked with gruyère & parmesan cheeses 580 cal

Entrée

choice of

8 OZ PETITE FILET MIGNON*

roasted asparagus & campari tomatoes

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 580 cal

FARRO POWER BOWL

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

personalize your menu and upgrade to

MISO GLAZED CHILEAN SEA BASS* (+\$3)*

sautéed with sesame-orange spinach & arugula, pickled red onion 730 cal

11 OZ MAIN FILET MIGNON* (+\$7)

14 OZ CERTIFIED ANGUS BEEF RIBEYE* (+\$5)* 1010 cal

Dessert

choice of

CARROT CAKE

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

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint

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.

*This item may be cooked to order. 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.