

APPETIZERS

FRENCH ONION SOUP baked with swiss and parmesan cheeses **9.50**

ROASTED MUSHROOM RAVIOLI portobello and shitake mushrooms, porcini butter sauce **10.50**

LUMP CRAB LOUIS WRAPS butter lettuce, avocado, bacon, egg, tomato, chives **10.95**

TENDERLOIN CARPACCIO caper creole mustard sauce and red onion **13.50**

SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce **12.95**

WICKED CAJUN BARBECUE SHRIMP marinated with a flair of garlic and spices **13.95**

SHRIMP COCKTAIL jumbo shrimp, chipotle horseradish cocktail sauce, vegetable relish **14.95**

LOBSTER TEMPURA red jalapeño pepper and soy-ginger sauces, served with tempura vegetables **20.50**

SEARED AHI TUNA on a fresh vegetable salad with spicy mustard sauce **13.95**

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce **15.95**

SALADS

THE WEDGE crisp iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese **8.95**

FRESH MOZZARELLA & SWEET TOMATO drizzled with balsamic vinegar, olive oil, fresh basil **8.95**

CLASSIC CAESAR chopped hearts of romaine, fresh parmesan, croutons baked with whole grain mustard **8.50**

FLEMING'S SALAD fresh seasonal greens, candied walnuts, dried cranberries, tomatoes and croutons **7.95**

USDA PRIME STEAKS

MAIN FILET MIGNON **38.95**

PETITE FILET MIGNON **35.95**

LITE FILET MIGNON **31.95**

PRIME RIBEYE **40.95**

PRIME BONE-IN RIBEYE **44.50**

PRIME NEW YORK STRIP **40.95**

NEW CLASSICS

PORCINI RUBBED FILET MIGNON center cut, grilled high country asparagus spears, gorgonzola cream sauce **37.95**

PEPPERCORN STEAK prime new york strip, cracked black and white peppercorns, proprietary "F17" steak sauce on the side **40.95**

NAGLE VEAL CHOP broiled to perfection **41.95**

NEW ZEALAND LAMB CHOPS three double thick chops broiled, champagne mint sauce **37.95**

DOUBLE THICK PORK RIB CHOP julienne of apples and jicama, apple cider and creole mustard glaze **28.95**

DOUBLE BREAST OF CHICKEN baked in a white wine, mushroom, shallot and thyme sauce **26.50**

SEAFOOD

ALASKAN ROCK PETRALE SOLE crab beignets, lemon butter sauce **28.50**

BARBECUE SCOTTISH SALMON FILLET three mushroom salad, barbecue glaze **30.95**

TUNA MIGNON seared rare with poppy seed au poivre and tomato sherry vinaigrette **33.50**

SEARED NEW BEDFORD SCALLOPS puff pastry with sautéed fresh vegetables, lobster cream sauce **32.95**

NORTH ATLANTIC LOBSTER TAILS with drawn butter **Market**