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CHEF

Bryon's

TABLE

PLANO, TX | WINTER

WELCOME TO CHEF BRYON'S TABLE.
With over 15 years of culinary experience, Chef Bryon has been able to explore a wide variety of flavors. Find delicious seasonal selections on his Chef's Table menu inspired by his passion for flavor.

Seasonal Appetizers

- BUFFALO MEATBALLS | 16
creamy bleu cheese, pickled red onion, bacon, scallions
- BACON WRAPPED QUAIL | 18
apricot whiskey glaze, jalapeno lime crème

Winter Salad/Soup

- LYONNAISE SALAD | 15
mixed greens, crispy duck confit, pecans, cranberries, egg

Recommended Side

- SWEET POTATO SOUFFLE | 12
candied pecans

Chef's Favorite Entrées

- DECONSTRUCTED T-BONE | 57
bone marrow, tenderloin, ny strip
- GAME CHANGER | 55
Bison, lamb, venison sausage
- HALIBUT | 42
white bean ragout

Starters

- CHILLED SEAFOOD TOWER* colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1070/1860 cal
Serves 1 - 2 | 60 Serves 4 - 6 | 120
- SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 21
- BEEF CARPACCIO* caper-creole mustard sauce & red onion 950 cal | 19
- BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal | 15
- SEARED PORK BELLY pan seared, creamy goat cheese grits, fig demi glace 640 cal | 15
- CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 21
- SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 770 cal | 17
- AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 500 cal | 21

Market Salads & Classic Soups

- FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 12
- WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 490 cal | 13
- CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal | 12
- FRENCH ONION SOUP baked with gruyère & parmesan cheeses 540 cal | 14
- LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 15

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request
Before placing your order, please inform your Server if anyone in your party has a food allergy

* 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

Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chili, 160 cal; herbed horseradish, 130 cal

Classic Cuts	
MAIN FILET MIGNON* 490 cal	11 OZ 52
PETITE FILET MIGNON* 410 cal	8 OZ 45
PRIME NEW YORK STRIP* 1180 cal	16 OZ 57
CERTIFIED ANGUS BEEF RIBEYE* 1150 cal	14 OZ 50
Specialty Cuts	
PRIME BONE-IN RIBEYE* 1360 cal	20 OZ 58
PRIME DRY-AGED RIBEYE* 1340 cal	16 OZ 63
PRIME TOMAHAWK* 1700 cal	35 OZ 89

Over the Top	
DIABLO SHRIMP	
baked with a spicy barbeque butter sauce	640 cal 13
JUMBO LUMP CRABMEAT	
oscar style with béarnaise sauce	320 cal 12
TRUFFLE-POACHED LOBSTER*	
with béarnaise sauce & caviar	600 cal 17



Beyond Steaks

PORK TOMAHAWK* choice of signature butter	1360 cal 44
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce	580 cal 38
BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze	760 cal 44
MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion	850 cal 46
COLOSSAL COLD WATER KING CRAB LEGS with crab nectar	890 cal 86
SEASONAL FEATURED LOBSTER TAILS with drawn butter	750 cal 56

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leek, jalapeño	1060 cal 12	CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon	770 cal 13
BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions	380/730 cal 11	FRESH ROASTED ASPARAGUS herb butter	170 cal 13
MASHED POTATOES butter, kosher salt, cracked black pepper	580 cal 11	SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli	610 cal 10
SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic	580 cal 12	CHIPOTLE CHEDDAR MACARONI & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs	1200 cal 11
CREAMED SPINACH blended with parmesan, cream, spices	860 cal 11	NORTH ATLANTIC LOBSTER MACARONI & CHEESE tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs	1710 cal 20
ROASTED ACORN SQUASH maple mint glaze, pickled red onions	550 cal 11		

Have any plans this week?

SUNDAYS AT FLEMING'S Join us every Sunday for our three-course Filet & Lobster menu featuring buttery Filet Mignon and sweet cold-water lobster. Choice of Caesar or Fleming's Salad to start and Carrot Cake or Key Lime Pie to finish. \$55 per Guest	TOMAHAWK TUESDAY FOR 2 Enjoy any two salads followed by either our 35 oz. Prime Tomahawk to share or two 18 oz. Pork Tomahawks, any two sides, and then round out your dinner with your choice of two signature desserts. \$125 for two Guests Lobster Mac & Cheese +7	PRIVATE DINING AVAILABLE Let us help make the most of your all-day meeting, lunch or dinner event. Your personal Private Dining Director, will take care of every detail.
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