

# CHEF BYON'S TABLE

PLANO, TX | WINTER

# 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, eqq

### Recommended Side

SWEET POTATO SOUFFLE | 12 candied pecans

### 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.

# 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  $\mid$  15

<sup>2,000</sup> 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

<sup>\*</sup> 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 07   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

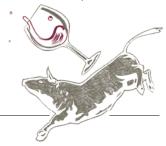
DIABLO SHRIMP

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 call 86

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 call 56

## Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leek, jalapeño 1060 cal | 12

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 380/730 cal | 11

MASHED POTATOES butter, kosher salt, cracked black pepper  $580~{\rm cal}\,|\,11$ 

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 580 cal | 12

CREAMED SPINACH blended with parmesan, cream, spices 860 cal | 11

ROASTED ACORN SQUASH maple mint glaze, pickled red onions 550 cal | 11

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 770 cal | 13

FRESH ROASTED ASPARAGUS herb butter 170 cal | 13

SIGNATURE ONION RINGS panko-crusted, smoked jalapeño aioli 610 cal | 10

CHIPOTLE CHEDDAR MACARONI & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal | 11

NORTH ATLANTIC LOBSTER MACARONI & CHEESE tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1710 cal | 20

# 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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