



SARASOTA
200 I Siesta Drive
941-358-WINE (9463)
FlemingsSteakhouse.com

Private Dining Rooms
available
for business functions
and social gatherings

APPETIZERS

FRENCH ONION SOUP baked with gruyère, swiss and parmesan cheeses
TENDERLOIN CARPACCIO** caper creole mustard sauce and red onion
SWEET CHILE CALAMARI* lightly breaded and tossed with sweet chili sauce
WICKED CAJUN BARBECUE SHRIMP marinated with a flair of garlic and spices
SHRIMP COCKTAIL served with chipotle horseradish cocktail sauce, vegetable relish
SEARED AHI TUNA** on a fresh vegetable salad with spicy mustard sauce
JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce
LOBSTER TEMPURA* red jalapeño pepper and soy-ginger sauces, served with tempura vegetables
CHILLED SEAFOOD TOWER** lobster, shrimp, crab and seasonal selections, traditional accompaniments

SALADS

THE WEDGE crisp iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese
FRESH MOZZARELLA & SWEET TOMATO drizzled with balsamic vinegar, olive oil, fresh basil
CLASSIC CAESAR** julienned hearts of romaine, fresh parmesan, croutons baked with whole-grain mustard
FLEMING'S SALAD seasonal greens, candied walnuts, dried cranberries, tomatoes and croutons

SIDES

BAKED POTATO with sour cream, butter, chives, bacon and cheddar cheese
FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese
MASHED POTATOES blue cheese, parmesan-peppercorn or roasted garlic
DOUBLE-CUT SHOESTRING POTATOES* seasoned with salt and pepper
ONION RINGS* smoked jalapeño aioli
HALF AND HALF* double-cut shoestring fries and onion rings
CHIPOTLE CHEDDAR MACARONI & CHEESE
SAUTÉED SWEET CORN* shallots, chives, butter
SAUTÉED OR CREAMED SPINACH
GRILLED ASPARAGUS seasoned with olive oil, butter, salt and pepper
SUGAR SNAP PEAS with carrots and red onions, soy chili glaze
SAUTÉED MUSHROOMS fresh button and portobello, whole garlic

MEAT** *Peppercorn, Béarnaise and Madeira sauces served with steaks upon request*

PETITE FILET MIGNON
MAIN FILET MIGNON
PRIME RIBEYE
PRIME BONE-IN RIBEYE
PRIME NEW YORK STRIP
TUSCAN VEAL CHOP lightly breaded, roma tomatoes, basil
AUSTRALIAN LAMB CHOPS three double-thick chops broiled, champagne mint sauce
DOUBLE-THICK PORK RIB CHOP baked with apple cider, creole mustard, julienne of apples and jicama
DOUBLE BREAST OF CHICKEN baked in a white wine, mushroom, shallot and thyme sauce
PRIME RIB DINNER *available on Sundays only*, prime rib served with a trio of sauces, includes
your choice of The Wedge, Fleming's or Caesar salads, one side dish and dessert

SMALLER PORTIONS OF FLEMING'S CLASSICS

FILET MIGNON° served with Fleming's potatoes
AUSTRALIAN LAMB CHOPS° served with roasted plum tomatoes
TUNA MIGNON° served with grilled asparagus

SEAFOOD**

LOBSTER EN FUEGO generous chunks of lobster, shallots, sriracha chile-soy sauce, orzo
BARBECUE SCOTTISH SALMON FILLET three mushroom salad, barbecue glaze
TUNA MIGNON seared rare with poppy seed au poivre and tomato sherry vinaigrette
SEARED SCALLOPS lobster cream sauce with a puff pastry of sautéed fresh vegetables
AUSTRALIAN LOBSTER TAILS with drawn butter
ALASKAN KING CRAB LEGS with drawn butter

**These items have been prepared using peanut oil. Please consult your Server if you have any dietary concerns. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Menu items subject to change.