

Bar Menu

Join us for Social Hour at the bar every night from 4PM to 6PM .

Dinner

Lunch

Bar

HAND-CRAFTED COCKTAILS

FEATURED WINES

BAR BITES

HANDHELDS

FOR THE TABLE

SPIRITS

Wines & Cocktails

Carry Out

RESERVATIONS

Hand-Crafted Cocktails

TIME IS HONEY

Maker’s Mark bourbon, lemon, honey syrup, luxardo cherry 200 cal | 9

TEQUILA ME SOFTLY

Sauza Silver tequila, Cointreau, grenadine, lemon & Rosé 190 cal | 9

KEEP YOUR GIN UP

Gray Whale gin, Jack Rudy tonic, lime & cucumber ribbon 280 cal | 9

OLIVE A MARTINI

Tito's Handmade vodka or Aviation gin with a splash of dry vermouth 210/240 cal | 9

Featured Wines

6 oz. Red, White:

HAYES RANCH

Glass | 9 / Bottle | 36

SEA SUN BY CAYMUS

Glass | 9 / Bottle | 36

PEBBLE LANE

Glass | 9 / Bottle | 36

JOSH CELLARS

Glass | 9 / Bottle | 36

Bar Bites

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 1260 cal | 16

CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onions, Fleming's butter pickles 1000 cal | 16

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 550 cal | 15

FILET WELLINGTON BITES

crispy puff pastry, mushroom duxelle, parmesan, raspberry drizzle 1490 cal | 18

CHARCUTERIE & CHEESE PLATE

selection of meats & cheeses with traditional accompaniments 1220 cal | 19

CRAB CAKE BITES

red pepper & lime butter sauce 650 cal | 18

TEMPURA SHRIMP

apricot horseradish & shaved green onion 340 cal | 16

SPICY TUNA WONTON*

avocado, seaweed caviar 280 cal | 16

CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions, agave lime vinaigrette 440 cal | 13

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint pesto 430 cal | 15

Handhelds

FLEMING'S PRIME STEAKHOUSE BURGER*

signature beef blend, wisconsin cheddar cheese, bacon, red onion confit, campari tomato, iceberg lettuce & Fleming's butter pickles 980 cal | 19

CRISPY CHICKPEA & EGGPLANT BURGER

house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1140 cal | 19

SLICED FILET MIGNON SANDWICH*

arugula, caramelized onions, garlic-herb aioli, toasted focaccia 960 cal | 30

For The Table

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal | 23

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 25

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 17

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 26

FRESH OYSTERS*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette | Half 180 cal | 26 / Dozen 340 cal | 50

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters | Serves 1-2 1100 cal | 85 / Serves 4-6 2410 cal | 157