



303-775-0611

<http://www.wedeliverydouglasscounty.com>

Flemings Prime Steakhouse

Starters

Burrata with Prosciutto	\$15.90
<i>charred tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal</i>	
Crab Cakes	\$23.32
<i>roasted red pepper & lime butter sauce 730 cal</i>	

Market Salads

Fleming's Salad	\$12.72
<i>walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 320 cal</i>	
Wedge Salad	\$13.78
<i>bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 490 cal</i>	
Caesar Salad	\$12.72
<i>hearts of romaine, parmesan, fried capers, crispy prosciutto 280 cal</i>	

Burgers and Sandwiches

Served with side of french fries and ketchup (360 cal)

The Prime Burger	\$14.84
<i>prime beef, Wisconsin cheddar cheese, peppered bacon 1040 cal</i>	
California Burger	\$16.96
<i>prime beef, tomato, arugula, bacon, avocado, cheddar cheese, smoked jalapeno aioli 1510 cal</i>	
Mushroom Farro Burger	\$14.84
<i>housemade mushroom, chickpea and farro veggie patty, goat cheese, arugula, tomatoes, fried onion rings 650 cal</i>	
Filet Mignon Sandwich	\$28.62
<i>sliced filet mignon, caramelized onions & mushrooms, creamy horseradish sauce 780 cal</i>	

Desserts

New York Cheesecake	\$14.84
<i>classic preparation, topped with caramel & fresh citrus 1100 cal</i>	
Chocolate Goopy Butter Cake	\$13.78
<i>honeycomb brittle, chocolate sauce & caramel 780 cal</i>	
Carrot Cake	\$13.78
<i>three-layer cake with cream cheese frosting, caramel drizzle 1260 cal</i>	

Signature Steaks

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

Classic Cuts

Main Filet Mignon - 490 Cal - 11 oz	\$57.24
Petit Filet Mignon - 410 Cal - 8 oz	\$49.82
Prime New York Strip - 1180 Cal - 9 oz	\$62.54
Certified Angus Beef Ribeye - 1150 Cal - 14 oz	\$55.12

Specialty Cuts

Prime Bone-In Ribeye - 1360 Cal - 20 OZ	\$64.66
Prime Dry Aged Ribeye - 1340 Cal - 16 oz	\$68.90
Prime Tomahawk - 1700 Cal - 35 oz	\$98.58
<i>removed from the bone and packaged separately</i>	

Entrees

Double Breast of Chicken	\$40.28
<i>all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal</i>	
Miso Glazed Chilean Sea Bass	\$39.22
<i>sautéed with sesame-orange arugula, pickled red onion 850 cal</i>	
Seasonal Featured Lobster Tails	\$60.42
<i>with butter 750 cal</i>	
Bacon Wrapped Filet Medallions	\$37.10
<i>8 oz, peppercorn sauce 520 cal</i>	

Sides

Fleming's Potatoes	\$14.84
<i>potatoes au gratin, creamy cheddar & monterey jack cheese blend, leek, jalapeno 1060 cal</i>	
Mashed Potatoes	\$12.72
<i>butter, kosher salt, cracked black pepper 580 cal</i>	
Chipotle Cheddar Mac and Cheese	\$12.72
<i>cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal</i>	
Crispy Brussel Sprouts and Bacon	\$13.78
<i>flash-fried, bacon vinaigrette, diced bacon 770 cal</i>	
Roasted Asparagus	\$14.84
<i>herb butter 170 cal</i>	

Fleming's Family Style

Three-Course Family Menus for four or six guests. Â Includes one entree, a salad, one or two sides and a dessert, served family-style.

Entree - Serves 4

Three-Course Family Menu for four guests. Includes one entree, a salad, one side and a dessert, served family-style.

Petite Filet Mignon - 8 oz	\$254.40
Main Filet Mignon - 11 oz	\$275.60
Certified Angus Beef Ribeye	\$275.60
Bone-In Ribeye - 20 Oz	\$296.80
Seasonal Featured Lobster Tails	\$296.80
Miso Glaze Chilean Sea Bass	\$254.40
Double Breast of Chicken	\$212.00

Entrees - Serves 6

Three-Course Family Menu for six guests. Includes one entree, a salad, two sides and a dessert, served family-style.

Petite Filet Mignon - 8 oz	\$360.40
Main Filet Mignon - 11 oz	\$381.60
Certified Angus Beef Ribeye	\$381.60
Bone-In Ribeye - 20 oz	\$424.00
Seasonal Featured Lobster Tails	\$424.00
Miso Glazed Chilean Sea Bass	\$360.40
Double Breast of Chicken	\$286.20

Customize your Three-Course Family

Menu

all menus include choice of entree, salad, side & dessert for one

Filet Mignon - 8oz	\$68.90
Filet Mignon - 11 oz	\$74.20
Certified Angus Beef Ribeye	\$74.20
Bone-In Ribeye - 20 oz	\$79.50
Seasonal Featured Lobster Tails	\$79.50
Miso Glazed Chilean Sea Bass	\$68.90
Double Breast of Chicken	\$58.30