

Private Dining Summer Menus



Seafood is fresh, Steaks are prime, Wine is pouring, Summer's on.

NEW EVENT MENUS AVAILABLE FOR SUMMER

We've created new Private Dining menus curated with scratch ingredients from the bounty of summer's freshest offerings for lunch and dinner. Whether entertaining friends, family, or business associates, a summer event at Fleming's is sure to be memorable.

To make your summer soiree even more memorable, we have also pre-selected wine options from our award winning Fleming's 100 that pair perfectly with each menu.

Contact your Private Dining Director today.
To book your summer event, visit
FlemingsSteakhouse.com/privatedining

 **Fleming's**
PRIME STEAKHOUSE & WINE BAR



Summer Breeze

With Our Compliments

SUMMER SIPS
complimentary wine sampling from the Fleming's 100

ARTISAN HOUSEMADE BREAD
served with infused spreads

Appetizers choose one for your Guests

HOUSEMADE BURRATA
toasted garlic crostini

BRAISED MUSHROOM & ARTICHOKE FLATBREAD

Starters choose one for your Guests

THE NEW WEDGE
grape tomatoes, crispy onions, caramelized bacon, blue cheese

MODERN CAESAR
hearts of romaine, parmesan, fried capers, crisp prosciutto chips

FLEMING'S SALAD
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

Sides to Share choose two for your Guests

SPICY THAI GREEN BEANS

TRUFFLE-PARSLEY MASHED POTATOES

CREAMED SPINACH

Dessert choose one for your Guests

CRÈME BRÛLÉE
creamy tahitian vanilla bean custard served with fresh seasonal berries

CARROT CAKE
three-layer cake with cream cheese frosting, dark rum caramel drizzle

FRESH BERRIES & CHANTILLY CREAM
seasonal berries served with housemade whipped cream

\$85 per Guest

Menus include coffee, tea and soft drinks.
Price does not include tax, gratuity, or applicable Private Dining fees. Menus valid for private dining events only.

Entrées choose three for your Guests to select from

SUMMER PAIRINGS

PETITE FILET MIGNON & HERB BUTTER BAKED SHRIMP
Individual choice of HERB BUTTER ALASKAN KING CRAB, add \$6
Individual choice of HERB BUTTER NORTH ATLANTIC LOBSTER, add \$9

LIMITED-TIME SUMMER SEAFOOD only available during dates indicated

6/21-7/5 **BLACKENED REDFISH**
colossal shrimp, tropical mango salsa, sautéed spinach, honey chile glaze

7/6-7/19 **GEORGES BANK COLOSSAL SEA SCALLOPS**
sundried tomato & shiitake mushroom risotto, tomato jam

7/20-8/3 **WILD ALASKAN LINE CAUGHT HALIBUT**
braised in parchment, tomatoes, black olives, capers, zucchini

8/4-8/20 **AHI TUNA MIGNON**
chile rubbed, grape tomato vinaigrette, jumbo lump crab topping

ADDITIONAL OPTIONS

BARBECUE SCOTTISH SALMON
slow-roasted, mushroom salad, barbecue glaze

DOUBLE BREAST OF CHICKEN
all natural, roasted, white wine, mushroom, leek, thyme sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI
asparagus, roasted red peppers, tomatoes, balsamic glaze



Summer Breeze Wine Pairings

Sparkling

MIONETTO, Extra Dry Prosecco di Valdobbiadene Italy, NV 44

SOPHORA, Sparkling Rosé New Zealand NV 42

Sauvignon Blanc

KIM CRAWFORD, Marlborough New Zealand, 2014/15 56

Chardonnay

DE LOACH, Chardonnay Sonoma Coast Le Reine 42

TAKEN, Sonoma County Complicated 56

FRANCISCAN OAKVILLE ESTATE, Napa Valley 52

Pinot Noir

CALISTA, Edna Valley 58

Malbec

PASCUAL TOSO, Malbec Mendoza Argentina 40

Cabernet Sauvignon/Blend

GUNDLACH-BUNDSCHU, Mountain Cuvée, 2012/13 54

SUSANA BALBO, Mendoza Argentina, 2013/14 60

Private Dining Summer Menus are only available 6/21/16-8/31/16 for Private Dining events. Wine sampling is not available at select locations (GA, NC, OK, UT). Void where prohibited by law. Fleming's abides by all state and local liquor laws. Wines may vary by location.



Summer Lovin'

With Our Compliments

SUMMER SIPS
complimentary wine sampling from the Fleming's 100

ARTISAN HOUSEMADE BREAD
served with infused spreads

Appetizers

PROSCIUTTO-WRAPPED ASPARAGUS

ARTISAN CHEESES
served with fresh fruit and housemade crostinis

Starters choose two for your Guests to select from

SUMMER SPINACH SALAD
fresh ripe peaches, sliced red onion, bacon vinaigrette

THE NEW WEDGE
grape tomatoes, crispy onions, caramelized bacon, blue cheese

MODERN CAESAR
hearts of romaine, parmesan, fried capers, crisp prosciutto chips

FLEMING'S SALAD
candied walnuts, dried cranberries, tomatoes, onions, herbed crostinis, lemon vinaigrette

Sides to Share choose two for your Guests

GRILLED ASPARAGUS

SAUTEED MUSHROOMS

FLEMING'S POTATOES

LOBSTER MASHED POTATOES, add \$6

Dessert choose one for your Guests

CARROT CAKE
three-layer cake with cream cheese frosting, dark rum caramel drizzle

CHEESECAKE
graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE
creamy tahitian vanilla bean custard served with fresh seasonal berries

FRESH BERRIES & CHANTILLY CREAM
seasonal berries served with housemade whipped cream

\$95 per Guest

Menus include coffee, tea and soft drinks.
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Entrées choose three for your Guests to select from

SUMMER PAIRINGS

PETITE FILET MIGNON & HERB BUTTER BAKED SHRIMP

C.A.B. CRAFTSMAN RIBEYE & HERB BUTTER BAKED SHRIMP

Individual choice of **HERB BUTTER ALASKAN KING CRAB**, add \$6

Individual choice of **HERB BUTTER NORTH ATLANTIC LOBSTER**, add \$9

LIMITED-TIME SUMMER SEAFOOD only available during dates indicated

6/21-7/5 BLACKENED REDFISH
colossal shrimp, tropical mango salsa, sautéed spinach, honey chile glaze

7/6-7/19 GEORGES BANK COLOSSAL SEA SCALLOPS
sundried tomato & shiitake mushroom risotto, tomato jam

7/20-8/3 WILD ALASKAN LINE CAUGHT HALIBUT
braised in parchment, tomatoes, black olives, capers, zucchini

8/4-8/20 AHI TUNA MIGNON
chile rubbed, grape tomato vinaigrette, jumbo lump crab topping

ADDITIONAL OPTIONS

CHILEAN SEA BASS
sautéed and braised in a light southwest-style broth, wilted greens, crisp potatoes, chile-cilantro oil

DOUBLE BREAST OF CHICKEN
all natural, roasted, white wine, mushroom, leek, thyme sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI
asparagus, roasted red peppers, tomatoes, balsamic glaze



Summer Lovin' Wine Selections

Sparkling

JCB by Jean-Charles Boisset, Brut Burgundy NO 21 France NV 64

SCHRAMSBERG, Blanc de Blancs North Coast, 2011 92

Rosé

JOLIE-PITT & PERRIN, Miraval France, 2014/15 72

Torrantes

COLOME, Calchaque Valley Argentina 36

Chardonnay

SONOMA-CUTRER, Russian River Ranches Sonoma Coast, 2013/14 68

GLEN CARLOU, Paarl South Africa 38

Pinot Noir

PONZI, Willamette Valley La Tavola 64

Merlot Blend

LIDIO CARRARO, Agnus, Serra Gaucha Brazil 46

Cabernet Sauvignon/Blend

TREANA, Red Paso Robles 80

TAKEN, Cabernet Blend Napa Valley, 2013 88

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Summer Private Dining at Fleming's

Private Dining Director

Host an event at Fleming's – from corporate meetings to special celebrations and create an amazing experience with your Private Dining Director. Each location can accommodate parties from 8 to 85 Guests, and you'll have a dedicated coordinator in charge of all the details. That way, you can focus on spending time with the people who matter most to you.

Custom Menus

We'll help you choose a menu that fits your summer event, and offers flexibility for individual Guests. Your Private Dining Director can also create a customized experience, with wine pairings and more.

Technology Equipped

Each Fleming's location is equipped with the technology to handle any business or social function. We've got state-of-the-art AV equipment, Cisco video conferencing and more.

\$100 Dining Card is our Summer Gift

Hosting a summer event at Fleming's has its rewards. As our thank you, receive a \$100 Dining Card for hosting your summer event at Fleming's*.

Book Your Event

To book your summer event, contact your Private Dining Director today. To find your location, visit FlemingsSteakhouse.com/privatedining



Private Dining Summer Menus are only available 6/21/16-8/31/16 for Private Dining events. *Must receive a signed agreement by 8/31/16 to qualify for \$100 Dining Card offer for events taking place between 6/21/16-8/31/16. Fleming's Dining Cards cannot be used as payment toward the event for which they were awarded. Fleming's Dining Cards are valid in the Main Dining Room only and cannot be combined with any other offer.