



Restaurant Week January 15<sup>th</sup>-27<sup>th</sup> 2018

### **Starter** choice of

BEEF TENDERLOIN STEAK SOUP

beef broth, vegetables, tenderloin pieces

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

### **Entrée** choice of

6 OZ FILET MIGNON\*

our leanest, most tender beef

6 OZ BARBEQUE NEW ZEALAND SALMON FILLET\*

beech mushrooms, barbecue glaze

BREAST OF CHICKEN

all natural, roasted, white wine, mushroom, leek and thyme sauce

### **Sides** choice of

YUKON MASHED POTATOES

CREAMED SPINACH

### **Dessert**

NEW YORK CHEESECAKE

classic preparation, blueberry sauce, white chocolate shavings

### **Steak Companions – For an Additional Cost**

An indulgent addition to your steak

TRUFFLE-POACHED LOBSTER\* 13.95

with béarnaise sauce and caviar

DIABLO SHRIMP 12.95

Baked with a spicy barbecue butter sauce

JUMBO LUMP CRABMEAT 13.95

oscar style with béarnaise sauce

### **\$35.00 per guest**

Price does not include tax, gratuity or applicable private dining fees.

\*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 medical condition; these items may contain raw or undercooked ingredients