



Restaurant Week August 12th-26th

Starter choice of

MODERN CAESAR SALAD

hearts of romaine, parmesan, fried capers, prosciutto chips

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

TRUFFLE-PARSLEY MASHED POTATOES

CREAMED SPINACH

Dessert

NEW YORK CHEESECAKE

classic preparation, blueberry sauce, white chocolate shavings

\$35.00 per guest

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

Chilean Wine Features

VIÑEDOS TERRANOBLE, Sauvignon Blanc Central Valley Chile, 2015/16

PASCUAL TOSO, Malbec Mendoza Argentina, 2014/15

\$6.00 per glass

*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