



Starters

- CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails, claws, and knuckle
Serves 1-2 1080 cal | 75 Serves 4-6 1870 cal | 145
- BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal | 17
- BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 22
- SHRIMP COCKTAIL horseradish cocktail sauce 300 cal | 23
- SEARED PORK BELLY pan-seared, creamy goat cheese grits, fig demi-glace 700 cal | 19
- CRAB CAKES roasted red pepper & lime butter sauce 730 cal | 25
- SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal | 20
- AHI TUNA POKE STACK* avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 24

Market Salads & Classic Soups

- FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal | 15
- WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal | 16
- CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal | 15
- FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal | 17
- LOBSTER BISQUE north atlantic lobster, spiced sherry cream 510 cal | 18

Signature Steaks

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

Classic Cuts

- MAIN FILET MIGNON* 11 OZ 490 cal | 59
- PETITE FILET MIGNON* 8 OZ 410 cal | 53
- PRIME NEW YORK STRIP* 16 OZ 1180 cal | 63
- CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 57

Specialty Cuts

- PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 67
- PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 70
- PRIME TOMAHAWK* 35 OZ 1700 cal | 100

Over The Top

- SEARED PORK BELLY
fig demi-glace 280 cal | 16
- DIABLO SHRIMP
spicy barbecue butter sauce 620 cal | 17
- JUMBO LUMP CRAB MEAT
oscar style with béarnaise sauce 290 cal | 16
- TRUFFLE-POACHED LOBSTER*
béarnaise sauce & caviar 460 cal | 20



Beyond Steaks

- DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 40
- BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal | 48
- MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal | 50
- CHICKPEA & EGGPLANT CROQUETTE housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce 600 cal | 33
- SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 61

Sides

- FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal | 17
- BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal | 14
- CAULIFLOWER MASH cilantro oil 550 cal | 15
- SIGNATURE ONION RINGS panko-crust, smoked jalapeño aioli 610 cal | 14
- CHIPOTLE CHEDDAR MAC & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal | 14 add lobster 1520 cal | +10
- SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal | 14
- CREAMED SPINACH blended with parmesan, cream, spices 870 cal | 14
- CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal | 15
- ROASTED ASPARAGUS herb butter 260 cal | 16
- MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 14 add lobster 820 cal | +10

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request

Before placing your order, please inform your Server if anyone in your party has a food allergy

‡ According to the American Heart Association, Plant Forward is defined as a style of cooking and eating that emphasizes plant-based foods but is not strictly limited to them. Meat may be included but it's usually not the main feature of the meal.

* 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 certain medical conditions; these items may contain raw or undercooked ingredients

** Item contains or may contain nuts.

Filets of Fall

Available for a limited time | 3-course menu

Starter

BABY KALE & BEET SALAD**

shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider vinaigrette

2nd Course

PETITE FILET MIGNON* & NEW ORLEANS BARBECUE SHRIMP | 78

our leanest cut of beef topped with a trio of sautéed shrimp in a spicy worcestershire sauce

PETITE FILET MIGNON* & DECONSTRUCTED WELLINGTON | 73

our leanest cut of beef over sautéed spinach, mushroom duxelles filled puff pastry, topped with cabernet demi-glace

PETITE FILET MIGNON* & BLACKBERRY PORT WINE DEMI-GLACE | 73

our leanest cut of beef, blackberry port wine demi-glace topped with crispy leeks

Guests may substitute for 11oz Main Filet Mignon +6

Plant-Forward

ROASTED PORTOBELLO & CAULIFLOWER STEAK | 49

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

Dessert

DARK CHOCOLATE TRUFFLE GELATO

chocolate cookie crumbs, salted caramel, orange chocolate truffle with chantilly cream, black Hawaiian lava salt & fresh mint

Add Uncorked Wine Experience to your 3-Course for \$35.
Includes Daou Cabernet Sauvignon, Daou Pinot Noir, Pessimist and Bodyguard.

Desserts & Coffee Service

CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal | 18

NEW YORK CHEESECAKE classic preparation, strawberry red wine sauce & fresh mint 1100 cal | 16

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal | 15

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal | 15

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal | 15

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal | 15

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal | 15

FRESHLY BREWED COFFEE 0 cal | 5

ESPRESSO 15 cal | 6

CAPPUCCINO 80 cal | 6

More Ways To Enjoy Our Prime Steak

A Taste For Twosday 3-Course Dinner for Two

Enjoy your choice of two salads, two sides and two desserts, while now also choosing from two shareable steak entrées: our beloved Prime Tomahawk or the exceptional Chef's Reserve. Available every Tuesday. \$145 for Two Guests.

Scan QR code to see full menu.



Now Booking Holiday Events

Host your lunch or dinner holiday party with us any day of the week in one of our elegant private dining rooms.

Scan the QR code to view our holiday menus and submit your event request today.



Surf & Turf Sunday 3-Course Menu

Enjoy our most popular steak cut, Filet Mignon paired with a North Atlantic Lobster Tail. Start with your choice of salad and end with your choice of dessert. Available every Sunday for a limited time. \$80 per Guest.

Scan QR code to see full menu.



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Hand-Crafted Cocktails

- SOCAL V&T | 15
Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 110 cal
- BLUEBERRY LEMON DROP | 15
Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal
- TIKI MULE | 15
Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters 190 cal
- CALIFORNIA JAM JAR | 15
Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal
- ITALIAN FLIGHTPLAN | 15
Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves 240 cal
- NOPALES MARGARITA | 15
Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal
- OLD FASHIONED | 15
Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal
- BERRY PATCH PAL | 15
Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 170 cal
- FONSECA SOUR | 15
Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 110 cal
- THE MANHATTAN | 15
Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal
- IBERIAN HERITAGE | 15
Bacardi Ocho rum, ruby port, touch of bitters 180 cal
- SICILIAN CUP | 15
Pimm's No. 1 with Amaro Averna, fresh lemon & herbs 280 cal



We invite you to broaden your palate on a red wine expedition through Paso Robles with the following wines:

- Pessimist Red Blend
- Bodyguard Red Blend
- Daou Pinot Noir
- Daou Cabernet Sauvignon

\$35 with dinner

Wine Selections

These wines (🍷) are hand-selected by your local Wine Manager, Brittany Dagostino and only found at your Radnor Fleming's



Sparkling	
DOM PERIGNON, Brut Champagne France	345
GRUET, Brut Rosé New Mexico, NV	18 / 72
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	12 / 48
MOËT & CHANDON, Brut Imperial Champagne France, NV	140
SCHRAMSBERG, Brut Blanc De Blancs North Coast	24 / 99
🍷 ROCCHINA, Prosecco Brut Treviso Italy, NV	15 / 60
VEUVE CLICQUOT, Yellow Label Brut Champagne France, NV	135

White Wines & Blends	
🍷 BELLE ANNEE, Mirabeau Rose France, 2018/19	14 / 56
BELLE GLOS, Oeil De Perdrix Pinot Noir Blanc, 2021	15 / 60
BROADBENT, Vinho Verde, 2018/19	13 / 52
MASO CANALI, Pinot Grigio Trentino Italy, 2018/19	16 / 64
CHATEAU MAGNEAU, Bordeaux Blend Graves France, 2018/19	16 / 64
DECOY BY DUCKHORN, Sauvignon Blanc, 2020	15 / 60
🍷 GHOST BLOCK, Sauvignon Blanc Yountville Napa Valley	27 / 108
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2019/20	12 / 48
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2018/19	15 / 60
🍷 OTTOVENTI, White Blend Terre Siciliane, Italy, 2018/19	15 / 60

Chardonnay	
🍷 ALBERT BICHOT, Mâcon-Villages Burgundy France, 2018/19	16 / 64
🍷 HARKEN, Arroyo Seco	12 / 48
HESS, Estate Grown Chardonnay Napa Valley, 2017/18	19 / 76
LOUIS LATOUR, Ardeche Chardonnay Burgundy, 2017/18	15 / 60
NEWTON, Unfiltered Napa Valley Carneros, 2017/18	150
ROMBAUER, Napa Valley Carneros, 2018/19	120
SONOMA-CUTRER, Sonoma Coast, 2017/18	17 / 68
SEA SUN, California, 2017/18	13 / 52

🍷 Local wine only available at this Fleming's
6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal
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Pinot Noir

ADELSHEIM, Willamette Valley, 2019	100
BALADE BY BELLE GLOS, Russian River Valley Sonoma Coast, 2020	21 / 84
BENTON LANE, Willamette Valley, Oregon, 2018	24 / 96
BOEN, Santa Barbara County, Monterey County, Sonoma County, 2020	15 / 60
FLOWERS, Sonoma Coast, 2019	160
 MEIOMI, Napa Valley	20 / 80
 STARMONT, Carneros, Napa Valley, 2018	22 / 88




Red Wines Of Interest

TRUCHARD, Syrah Carneros Napa Valley, 2019	18 / 72
ABSTRACT BY ORIN SWIFT, Red Blend California, 2020	140
 CAMIGLIANO, Brunello Di Montalcino Italy, 2017	160
WRITER'S BLOCK, Petite Sirah Lake County CA, 2018	15 / 60
CATENA, Malbec Vista Flores Mendoza Argentina, 2019	16 / 64
CAYMUS "THE WALKING FOOL", Red Blend Suisun Valley, California, 2020	25 / 100
 CHATEAU PARENCHERE, Bordeaux Superieur Blend Bordeaux France, 2018	18 / 72
DOMAINE DE BEAURENARD, Châteauneuf-Du-Pape Rhone France, 2019	180
IL NERO DI CASANOVA, La Spinetta Sangiovese Italy, 2018	21 / 84
MARCELLO SARDO, Donna Bianca Barolo Langhe Italy, 2013	170
 ORLEGI DE LUBERRI, Rioja Spain, 2020	15 / 60
PESSIMIST BY DAOU, Red Blend Paso Robles, 2020	15 / 60
RETROMARCIA, Monte Bernardi Chianti Classico Tuscany, 2019	18 / 72
 STAGS' LEAP, Petite Sirah Napa Valley, 2018	115
 THE SEVEN DEADLY ZINS, Old Vine Zinfandel Lodi, California, 2016	13 / 52







Merlot

THE VELVET DEVIL, Washington State, 2019	13 / 52
DUCKHORN VINEYARDS, Napa Valley, 2018	26 / 104

Cabernet Blends

 ATEO, Ciacci Piccolomini D'aragona Cabernet-Merlot Blend T- uscany Italy, 2019	19 / 76
FRANCIS COPPOLA, Claret Black Label California, 2018	12 / 48
PARADUXX, Proprietary Red Napa Valley, 2018	110
 THE PRISONER, Cabernet Blend Napa Valley, 2019	140
 TREFETHEN DOUBLE T, Red Blend Double T Napa Valley, 2019	17 / 68

Cabernet Sauvignon

BORNE OF FIRE, The Burn, Columbia Valley, 2018	20 / 80
 AUROS, Napa Valley, 2015	130
BELLA UNION BY FAR NIENTE, Napa Valley, 2018	195
CADE, Napa Valley, 2018	295
DAOU, Paso Robles, 2020	18 / 72
ELLIE'S BY HALL, Napa Valley, 2017	170
J. LOHR, Paso Robles, 2019	16 / 64
 FAUST, Napa Valley, 2018	165
SILVER OAK, Sonoma Alexander Valley, 2017	180
GREENWING, Duckhorn Wine Co. Colombia Valley, 2019	19 / 76
 GHOST BLOCK, Oakville Napa Valley, 2018	215
SIMI, Alexander Valley, 2019	22 / 88
 HEITZ CELLARS, Napa Valley, 2016	165
JORDAN, Alexander Valley, 2017	175
JOSH CELLARS, California United States, 2019	14 / 56
 JUSTIN, Paso Robles, CA	25 / 100
PAPILLON BY ORIN SWIFT, Napa Valley, 2019	180
QUILT, Napa Valley, 2019	21 / 84
STAG'S LEAP WINE CELLARS, Artemis Napa Valley, 2019	160
 TWENTY ROWS, Napa Valley, 2020	20 / 80

Beer Selections

BLUE MOON BELGIAN WHITE 7 Denver, Colorado 170 cal	HEINEKEN 7 Holland 150 cal	OMMISSION PALE ALE 7 Portland, Oregon 175 cal
BUD LIGHT 7 110 cal	KONA BREWING CO. BIG WAVE GOLDEN ALE 7 Kailua-Kona, Hawai'i 130 cal	SAMUEL ADAMS BOSTON LAGER 7 Boston, Massachusetts 170 cal
BUDWEISER 7 145 cal	LAGUNITAS IPA 7 Petaluma, California 190 cal	SIERRA NEVADA TORPEDO IPA 7 Chico, California 240 cal
COORS LIGHT 7 100 cal	MICHELOB ULTRA 7 95 cal	STELLA ARTOIS CIDRE 7 Belgium 170 cal
CORONA EXTRA 7 Mexico 135 cal	MILLER LITE 7 96 cal	STELLA ARTOIS 7 Belgium 150 cal
DUVEL STRONG GOLDEN ALE 11 Belgium 220 cal		

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Children's Menu

12 and under; includes choice of beverage

Starter

your choice of

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

CHEESE & CRACKERS

prosciutto, cheddar cheese, lavash crackers 210 cal

Entrée

all entrées except Mac & Cheese served with side of french fries

FILET MIGNON*

our leanest, most tender cut of beef 470 cal | 29

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough 1800 cal | 28

CHICKEN TENDERS

crispy chicken breast tenders 810 cal | 16

MAC & CHEESE

a Fleming's favorite, topped with crisp bacon 1200 cal | 16

Dessert

your choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 970 cal

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 470 cal

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 580 cal

FRESH FRUIT & CHANTILLY CREAM**

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

Does not include tax or gratuity

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Gluten-Free Menu

Starters

- CHILLED SEAFOOD TOWER* shrimp cocktail, north atlantic lobster tails, claws, and knuckle 1080/1870 cal **prepared without ahi tuna poke and lavash crackers**
- BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal **prepared without crostini**
- BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 760 cal **prepared without croutons**
- SHRIMP COCKTAIL horseradish cocktail sauce 300 cal
- SEARED PORK BELLY pan-seared, creamy goat cheese grits 700 cal **prepared without fig demi-glace**

Salads

- CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal **prepared without fried capers & croutons**
- FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal **prepared without croutons**
- WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

Steaks and Beyond

- | | |
|---|---------------------------------------|
| PETITE FILET MIGNON* 8 OZ 410 cal | PRIME NEW YORK STRIP* 16 OZ 1180 cal |
| MAIN FILET MIGNON* 11 OZ 490 cal | PRIME TOMAHAWK* 35 OZ 1700 cal |
| CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal |
| PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | DOUBLE BREAST OF CHICKEN 580 cal |
| SEASONAL FEATURED LOBSTER TAILS 750 cal | |

Over the Top

- SEARED PORK BELLY fig demi-glace 280 cal **prepared without fig demi-glace**
- DIABLO SHRIMP spicy barbecue butter sauce 620 cal
- JUMBO LUMP CRAB MEAT oscar style with béarnaise sauce 290 cal
- TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar 460 cal

Sides

- FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
- ROASTED ASPARAGUS herb butter 260 cal
- CAULIFLOWER MASH cilantro oil 550 cal
- MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal
- BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 370/760 cal
- SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

Desserts

- CHOCOLATE LAVA CAKE** rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream & chopped pistachios 1340 cal **prepared without pistachio tuille**
- FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal **prepared without pistachio tuille**
- CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal

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With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

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