**Appetizers**

French Onion Soup baked with greyver, Swiss and parmesan cheeses.

Breaded Brie—almond coated with jalapeno pepper sauce and sliced apples.

Tenderloin Capicotto—caper croque mustard sauce and red onion.

Breaded Field Artichokes garlic, parmesan cheese, and sautéed in olive oil.

Sweet Chile Calamari lightly breaded and tossed in spicy chipotle sauce.

Pacific Oysters—dusted in spicy crumby crumbs with lemon spinach aspiril.

Wrecked Cajun Barbecue Shrimp marinated with a flair of garlic and spices.

Smoked Newfoundland Salmon Bruschetta all cream cheese and sun-dried tomato relish.

Shrimp Cocktail—jumbo shrimp served with chipotle horseradish cocktail sauce.

Seared Ahi Tuna—a fresh vegetable salad with spicy mustard.

Jumbo Lump Crab Cakes roasted red pepper and lime butter sauce.

Lobster Tempura—red jalapeno peppers and soy-ginger sauce, served with tampana vegetables.

Chilled Seafood Tower lobster, shrimp, crab and oysters served with traditional accompaniments.

**Salads**

The Wedge crisp iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese.

Fresh Mozzarella & Sweet Tomato with feta cheese and olive oil, fresh basil.

Classic César; chopped hearts of romaine with fresh parmesan cheese, croutons, and caesar dressing.

Spinach & Portobello—red onion basil, pancetta, baked goat cheese croutons.

Fleming’s Salad—seasonal greens, candied walnuts, dried cranberries, tomatoes and croutons.

Seafood or Chicken Chopped Salad pancetta, olives, artichoke, asparagus, blue cheese, vinaigrette.

**Sides**

Baked Potato with your choice of butter, chives, bacon and cheddar cheese.

Fleming’s Potatoes—our house specialty with cream, jalapenos and cheddar cheese.

Mashed Potatoes—blue cheese, truffle or parmesan pepper.

Corn bread.

Shoestring Potatoes—seasoned with salt and pepper.

Stuffed Double Baked Potato pancetta, smoked cheddar, chives.

Onion Ring—cheese sticks.

Chipotle Cheddar Macaroni & Cheese—creamy macaroni and cheese with chipotle and parmesan.

Creamed Corn—cottage cheese and parmesan and greyher nyes.

Sauted or Crumbled Spinach.

Asparagus or Broccoli Hollandaise.

Sautéed Mushrooms—pepper jack cheese and fried mushrooms.

Season’s Best Vegetables sautéed or sautéed in a potato basket.

**Meat**

Fleming’s serves the finest in USDA Prime beef:

20x524]Jumbo Lump Crab Cakes

Pacific Oysters

Fresh Mozzarella & Sweet Tomato

Stuffed Double Baked Potato

Smoked Newfoundland Salmon Bruschetta all cream cheese and sun-dried tomato relish.

Shrimp Cocktail—jumbo shrimp served with chipotle horseradish cocktail sauce.

Seared Ahi Tuna—a fresh vegetable salad with spicy mustard.

Jumbo Lump Crab Cakes roasted red pepper and lime butter sauce.

Lobster Tempura—red jalapeno peppers and soy-ginger sauce, served with tampana vegetables.

Chilled Seafood Tower lobster, shrimp, crab and oysters served with traditional accompaniments.

Smoked Norwegian Salmon Bruschetta all cream cheese and sun-dried tomato relish.

Shrimp Cocktail—jumbo shrimp served with chipotle horseradish cocktail sauce.

Seared Ahi Tuna—a fresh vegetable salad with spicy mustard.

Jumbo Lump Crab Cakes roasted red pepper and lime butter sauce.

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