

Fleming's

2301 Rosecrans Ave #1199

El Segundo, CA 90245

Btwn S Douglas St & S Aviation Blvd

310 643-6911

Fax: 310 643-6044

YOUR AD HERE

MenuPages **PRIME** Advertising

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Appetizers

- French Onion Soup *baked with gruyère, swiss and parmesan cheeses*.....
- Breaded Brie *almond crusted with jalapeño pepper sauce and sliced apples*.....
- Tenderloin Carpaccio *caper creole mustard sauce and red onion*.....
- Baked Stuffed Field Artichokes *garlic, parmesan cheese, onion, chives*.....
- Sweet Chile Calamari *lightly breaded and tossed with sweet chili sauce*.....
- Pacific Oysters *breaded in spicy panko crumbs with lemon spinach aioli*.....
- Wicked Cajun Barbecue Shrimp *marinated with a flair of garlic and spices*.....
- Smoked Norwegian Salmon Bruschetta *dill cream cheese and sun-dried tomato relish*.....
- Shrimp Cocktail *jumbo shrimp served with chipotle horseradish cocktail sauce*.....
- Seared Ahi Tuna *on a fresh vegetable salad with spicy mustard sauce*.....
- Jumbo Lump Crab Cakes *roasted red pepper and lime butter sauce*.....
- Lobster Tempura *red jalapeño pepper and soy-ginger sauces, served with tempura 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 *drizzled with balsamic vinegar, olive oil, fresh basil*.....
- Classic Caesar *chopped hearts of romaine with fresh parmesan*.....
- Spinach & Portobello *red onion balsamic, pancetta, baked goat cheese crouton*.....
- 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 sour cream, butter, chives, bacon and cheddar cheese*.....
- Fleming's Potatoes *our house specialty with cream, jalapeños and cheddar cheese*.....
- Mashed Potatoes *blue cheese, truffle or parmesan peppercorn compound butter*.....
- Shoestring Potatoes *seasoned with salt and pepper*.....
- Stuffed Double Baked Potato *pancetta, smoked cheddar, chives*.....
- Onion Rings *chipotle chili mayonnaise*.....
- Chipotle Cheddar Macaroni & Cheese.....
- Creamed Corn *gratinée with parmesan and gruyère cheeses*.....
- Sautéed or Creamed Spinach.....
- Asparagus or Broccoli Hollandaise.....
- Sautéed Mushrooms *fresh button and portabella sautéed in butter with whole garlic*.....
- Season's Best Vegetables *steamed or sautéed in a potato basket*.....

Meat

- Fleming's serves the finest in USDA Prime beef: corn-fed, aged up to four weeks for flavor and texture, then hand-cut daily and broiled at 1600 degrees to seal in all the juices and flavor*
- Petite Filet Mignon 8 Oz.....
- Filet Mignon 12 Oz.....
- Prime Ribeye 16 Oz.....
- Prime Bone-in Ribeye 22 Oz.....
- Prime New York Strip 16 Oz.....
- Prime Bone-in New York Strip 20 Oz. *peppercorn, madeira and béarnaise sauces are served with all steaks upon request*.....
- Beef Flemington *filet wrapped in puff pastry with a mushroom duxelle, madeira sauce*.....

- Veal Chop 14 Oz. *broiled to perfection with béarnaise sauce*
- Australian Lamb Chops 16 Oz. *3 double thick chops broiled, champagne mint sauce*.....
- Double Thick Pork Rib Chop 14 Oz. *baked with apple cider, creole mustard, julienne of apples and celery root*.....
- Double Breast of Chicken 16 Oz. *baked in a white wine, mushroom, shallot and thyme sauce*.....
- Chef's mixed Grill *special selection prepared daily*.....
- Prime Rib Dinner *available on Sundays 12 oz. "prime" prime rib served with a trio of sauces. Includes your choice of The Wedge, Fleming's or Caesar salads, one side dish and dessert*.....
- * Rare *red, cool center*.....
- * Med Rare *red, warm center*.....
- * Med pink *center*.....
- * Med-well *slightly pink center*.....
- * Well *cooked throughout*.....

Seafood

- Wild Alaskan Salmon Fillet *cabernet butter sauce*.....
- Tuna Mignon *seared rare with poppy seed au poivre and tomato sherry vinaigrette*.....
- Almond Cilantro Crusted Shrimp *grilled pineapple, mango sauce*.....
- Seared Scallops *lobster cream sauce with a puff pastry of sautéed fresh vegetables*.....
- Australian Lobster Tails *with drawn butter*.....
- Alaskan King Crab Legs *with drawn butter*.....

Discovery Dinners

\$75 Menu - 1st Course

- Smoked Norwegian Salmon Bruschetta *Served with cream cheese and sun-dried tomato relish*.....
- Kim Crawford, Sauvignon Blanc Marlborough New Zealand, 2004 *Fragrant, intense aromas of spice and herb are followed by beautifully balanced flavors of apple, pear, melon and mineral. Ample acidity makes the wine fresh and bright*.....
- Pairing Comments: *The smoky flavor of the salmon is enticingly enhanced by the lovely fruit flavors of the wine. The acidity cuts into the richness of the Bruschetta, which makes for a light, but satisfying combination.*.....

\$75 Menu - 2nd Course

- Wedge Salad *Iceberg lettuce with tomatoes, red onions and crumbled blue cheese*.....
- Georges Dubouef, Pouilly-fuisse France, 2003 *A highly refined version of Chardonnay with minimal oak! Light to medium bodied with well-focused flavors of apple, pear, honeysuckle and lime. This satin-textured wine lingers with almond and mineral notes on the long finish*.....
- Pairing Comments: *The intense citrus flavors in the wine complement the fresh greens and tomato. The satiny texture echoes the creaminess of the cheese, while the pungent flavors are enhanced by the mineral notes of the wine.*.....

\$75 Menu - 3rd Course

- Petite Filet Oscar-style *Served with mashed potatoes with celery root and a hint of horseradish, and broccoli with a side of hollandaise*.....
- Schug Pinot Noir Sonoma Coast 2003 *This wine displays the velvety texture that's the signature of a fine Merlot. Aromas of blackberry and cassis fill the glass with nuances of vanilla and cedar. On the palate this wine is deeply flavored with a hefty core of fruit. Black and red fruit appear initially, followed by an integrated acid balance and velvety tannins.*.....
- Pairing Comments: *The texture of both Filet and Bearnaise sauce are echoed by the silky texture of the wine. The acidity in the wine complements the richness of this dish, while spicy notes in the wine play off the green flavors of the asparagus*.....
- Braised Halibut with Leeks and Lemon Broth *Served over a bed of pureed cauliflower, and broccoli with a side of hollandaise*.....
- Pairing Comments: *This red wine's ripe flavors are smooth and light enough to complement this white fish. The acidity of the wine echoes the citrus flavors of the lemon broth, while the spicy notes of the wine enhance the leek and mild cauliflower flavors*.....

\$75 Menu - 4th Course

- Crème Brûlée *Creamy Tahitian vanilla bean custard served with fresh seasonal berries*.....
- Fonseca, Vintage Character Port NV *This dessert wine is opulent, with intense berry flavors and spicy notes of chocolate and cinnamon*.....
- Pairing Comments: *The spicy chocolate overtones of this sweet wine make it the ideal accompaniment to the creamy, luscious crème brûlée*.....
- Salt Lake City Discovery dinners will be à la carte with wine sold separately.

\$100 Menu - Aperitif

- Gloria Ferrer, Blanc De Noirs Sonoma County NV *This delicious sparkling wine makes a great apéritif it's light, lively and festive, and sets the tone for the meal to come*.....

\$100 Menu - 1st Course

- Bbq Shrimp.....
- Saint M, Riesling Pfalz Germany, 2003 *Wonderful ripe flavors of peach and apricot wrapped in a slightly sweet wine with low alcohol and crisp acidity. It finishes with a nice touch of minerality typical of the Pfalz region of Germany*.....
- Pairing Comments: *Spicy dishes can be hard to match with wine, but this wine has just the right ingredients of sweetness and low alcohol—sweetness soothes the spiciness, whereas lower alcohol doesn't intensify the spice. The ripe peach and apricot flavors bring out the sweetness in the shrimp*.....

\$100 Menu - 2nd Course

- Classic Caesar Salad *The creamy Caesar dressing with a hint of anchovies and the crunch of freshly baked croutons define this perennial favorite*.....
- Veranda Chardonnay Casablanca Valley, 2003 *Aromas of citrus, vanilla and oak are followed by flavors of balanced tropical fruit and a creamy, long finish*.....
- Pairing Comments: *The creamy Caesar dressing echoes the creaminess of this rich Chardonnay, while the crisp green Romaine leaves are enhanced by the citrus notes in the wine. The wine's tropical fruit flavors keep the anchovy flavors of the dressing in check. The creamy Caesar dressing with a hint of anchovies and the crunch of freshly baked croutons define this perennial favorite*.....

\$100 Menu - 3rd Course

- N.Y. Strip Au Poivre *Served with shoestring potatoes and mushrooms*.....
- Fritz, Cabernet Sauvignon Dry Creek Valley 2002 *An elegant Cabernet showing concentrated cassis, blackberry bramble, black currant and mint flavors, typical of the Dry Creek Valley with hints of chocolate, tobacco and cedar finishing with strong but ripe tannins*.....
- Pairing Comments: *This is a match made in Valhalla—succulent red meat with a ripe, big Dry Creek Valley Cabernet! The rich meat flavors bring the dark fruit flavors to the foreground and the mint accents of the wine have a cooling effect on the pungent peppercorn flavors*.....
- Orange Sesame Tuna with Ponzu Sauce.....
- Macmurray Ranch Pinot Noir Sonoma Coast, 2003 *Aromas and flavors of raspberry, currents and black cherry are accented by herb and earth notes typical to the Pinot Noir grape. This lusciously textured wine balances red and black fruit flavors with a light touch of oak*.....
- Pairing Comments: *The rich texture of the tuna is echoed by the luscious texture of the wine, while the tropical fruit and soy flavors of the Ponzu sauce enhance the rich raspberry and black cherry fruit flavors. The light oak makes sure that the wine doesn't overwhelm the tuna*.....

\$100 Menu - 4th Course

- Baked Alaska.....
- Nittnau Sauvignon Blanc Beerenauselese Burgland Austria, 2001 *An opulent, rich wine with dried apricot and honeyed flavors. This is liquid gold*.....

Pairing Comments *This classic dessert is wonderfully paired with an unusual dessert wine from Austria. Made from Sauvignon Blanc grapes the berries are picked individually of the grape bunches at the perfect time (which is what Beerenauselese means). The grapes are picked when they are super-ripe and start to shrivel (which intensifies their flavor and adds honeyed tones to the wine*.....

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\$150 Menu - Aperitif

Perrier-jouet, Grand Brut Champagne English Cuvee France NV *Nothing says luxury more than a glass of Champagne! This is a masterfully blended Champagne made from grapes grown in over 35 crus (vineyard sites). The mousse (bubbles) are persistent and fine—hallmarks of an excellent Champagne! It's dry, elegant, complex, and crisp accented by fresh green apples and citrus flavors*.....

\$150 Menu - 1st Course

Lump Crab Cakes *Crab cakes served with a roasted red pepper and lime butter sauce*.....

Sonoma-cutter, Chardonnay Sonoma Coast Les Pierres, 2001 *Green pear and wet stone aromas and flavors with a rich, buttery texture that is clean at the same time. This lush, ripe wine has firm and mouthwatering with mineral notes on the long finish*.....

Pairing Comments: *The richness of this Chardonnay pairs well with the buttery flavors of the roasted red pepper and lime butter sauce. The subtly and minerality of the wine let the delicate crab flavors shine through*.....

\$150 Menu - 2nd Course

Fleming's Salad *Seasonal greens with candied walnuts, dried cranberries, tomatoes and croutons*.....

Etude, Pinot Noir Carneros, 2002 *Bright red and dark cherry fruit aromas and flavors woven together with notes of cinnamon and sandalwood with a supple and silky texture*.....

Pairing Comments: *This Pinot Noir complements the salad perfectly. Its smooth, moderate intensity harmonizes with the salad dressing, and the red fruit flavors of the wine echo the flavors of the cranberries and spicy notes accent the variety of greens*.....

\$150 Menu - 3rd Course

Prosciutto Wrapped Filet Mignon with Green Peppercorn Sauce *Served with stuffed potato and asparagus*.....

Franciscan, Magnificat Napa Valley 2001 *Rich and complex aromas of mixed dark cherry, cassis and plum with hints of chocolate, toast and tobacco with deep, ripe fruit flavors accented with hints of vanilla and spice. Finishes with rich, soft tannins and sweet oak notes*.....

Pairing Comments: *The rich soft tannins of the wine harmonize with the buttery texture of the filet, while the saltiness of the prosciutto lets the ripe fruit flavors soar. The spiciness of the peppercorn sauce is echoed by the tobacco and spice notes*.....

Tarragon Pesto Shrimp & Scallops *Marinated and grilled served with a fanned Roma tomato, fresh avocado and saffron mayonnaise*.....

Louis Bernard, Chateauf-neuf-du-pape Reserve, 2001 *This wine is packed with black fruits and spice but has soft tannins on the finish. Layers of licorice, smoke, chocolate and coffee give complexity to the ripe fruits*.....

Pairing Comments: *The bold flavors of this dish harmonize with the concentrated fruit flavors. The tarragon pesto echoes the spicy notes in the wine and the soft tannins make this red wine work with shellfish*.....

\$150 Menu - 4th Course

Lava Cake *Rich chocolate cake with a molten chocolate center, served with vanilla ice cream and chopped pistachios*.....

Taylor Fladgate, Tawny 20 Year Old Port Nv Lush, rich and silky this wine has raisiny fruit, nut, and caramel flavors with a honeyed, powerful finish.....

Pairing Comments: *The sweetness and intensity of this fortified wine are just what this rich chocolate dessert needs—both wine and dessert have bold flavors. The nutty, honeyed flavors of the wine complement the creamy dark chocolate flavors of the Lava Cake*.....

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