



STARTERS

SPINACH, CRAB, AND ARTICHOKE DIP	19	COLOSSAL SHRIMP COCKTAIL 3/6	21/38
FILET MIGNON SASHIMI	29	PORK BELLY	18
STEAMED CLAMS & MUSSELS	22	1/2 DOZEN OYSTERS ON THE HALF SHELL	20
JUMBO LUMP CRAB CAKES	25	1/2 DOZEN OYSTERS, GRILLED OR ROCKEFELLER	24
CAJUN SHRIMP 3/6	23/40	CHARCUTERIE AND CHEESE	24

SUSHI / CRUDOS

LOBSTER CRUNCH ROLL	28	STEELHEAD TROUT CRUDO	22
Tempura lobster, king crab, cucumber, dynamite sauce, eel sauce		Lightly seared ocean trout, blackened crème fraiche	
HAMACHI CRUDO	24	AHI TUNA TARTARE	22
Orange, grapefruit puree, pesto, crispy sage		Siracha, cucumber, ponzu sauce	
KANPACHI TARTARE	23	COMBO PLATTER - HAMACHI, STEELHEAD, KANPACHI	23
Coconut jus, fresno chili, ginger, lime, shallot, avocado mousse, grapefruit purée			

CHILLED SEAFOOD TOWER

PETIT TOWER (SERVES 2-3) MKT LARGE TOWER (SERVES 4-6) MKT

Chilled assortment of snow crab claws, oysters, shrimp, mussels, and lobster tail

SALADS & SOUP

ARUGULA SALAD	14	CLASSIC CAESAR SALAD	14
Spicy arugula, tomatoes, toasted pine nuts, and goat cheese, balsamic vinaigrette		Romaine hearts, Parmesan, garlic herb croutons	
FLEMMING'S HOUSE SALAD	14	BLUE WEDGE SALAD	16
Mixed greens, tomatoes, onions, candied pecans, blue cheese crumbles, raspberry vinaigrette		Iceberg, tomatoes, egg, bacon, candied pecans and blue cheese crumbles topped with blue cheese dressing	
BABY KALE SALAD	14	LOBSTER BISQUE	19
Baby kale, beets, roasted grapes, goat cheese, balsamic dressing, fresno chili		Brandy base, butter poached lobster claw	
HEIRLOOM TOMATO SALAD	18	SOUP OF THE DAY	12
Pesto, balsamic and burrata cheese		Chefs daily soup creation	

GENERAL MANAGER - JOE BAYLIS • EXECUTIVE CHEF - DANIEL VIDAL

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



CHARRED AGED CUT STEAKS & CHOPS

DRY AGED USDA PRIME

8oz PRIME DRY AGED FILET MIGNON	54
12oz PRIME DRY AGED FILET MIGNON	64
14oz PRIME DRY AGED BONE-IN FILET MIGNON	69
14oz PRIME DRY AGED NEW YORK STRIP	60

WET AGED USDA PRIME

18oz PRIME RIBEYE	62
24oz PRIME BONE-IN RIBEYE	72
16oz PRIME NEW YORK STRIP	63
32oz PRIME PORTERHOUSE - FOR TWO	99

WET AGED ANGUS BEEF

6oz FILET MIGNON	42
8oz FILET MIGNON	48
20oz RIB EYE	56
16oz NEW YORK STRIP	54
24oz KANSAS CITY STRIP	62

SPECIALTY CUTS

8oz GRASS FED FILET MIGNON	54
16oz VEAL CHOP	49
16oz KUROBUTA PORK CHOP	39
10oz BONELESS BRAISED SHORT RIB	39

STEAK TOPPERS:

Béarnaise \$4 • Peppercorn Sauce \$4 • Blue Cheese Herb Crust \$4 • Sautéed Mushrooms \$4 • Truffle Butter \$10 • Crab Oscar \$24 • Lobscar \$35

JAPANESE A5 KOBE MKT

ADDITIONAL MAINS

OCEAN STRIPED BASS Served with chimichurri sauce	43	LOBSTER TAILS Twin 8oz Lobster tails with drawn butter	69
SCOTTISH SALMON Served with lobster cream sauce on the side	39	HERB CRUSTED JIDORI CHICKEN BREAST Champagne wild mushroom sauce on a bed of wild rice	36
MISO SEABASS Steamed rice, beurre blanc, asparagus, miso glaze	52	PAN ROASTED CHICKEN Jidori airline chicken breast, white beans, kale, tomato	33
ALASKAN KING CRAB LEGS Served with drawn butter	MKT	PURPLE CAULIFLOWER STEAK Miso glazed cauliflower steak, crispy pee wee potatoes, crispy garlic, romesco sauce	34

SIDES TO SHARE

CREAMY GARLIC MASHED POTATOES	14	PURPLE CAULIFLOWER GRATIN	14
LOBSTER MASHED POTATOES	36	GRILLED BROCCOLINI	14
JUMBO IDAHO POTATO	13	GRILLED ASPARAGUS	14
LARSEN'S HOUSE FRENCH FRIES	13	CREAMED CORN	14
HASH BROWNS	13	CREAMED SPINACH	15
MACARONI & CHEESE	14	LARSEN'S BRUSSELS SPROUTS	14
WITH SUNDRIED TOMATO & BACON	16	SAUTÉED MUSHROOMS	14
MASHED SWEET POTATOES	14		

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