

Fleming's Steakhouse

3064 N Causeway Blvd · +15047990335 · Updated: Jan 14, 2026

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STARTERS 11

Sweet Chili Calamari	\$21.00
lightly breaded, tossed with sweet chili sauce	
Ahi Tuna Poke Stack	\$25.00
avocado, cucumber, caviar, lavash crackers, soy ginger	
Signature Onion Rings	\$14.00
panko-crusted, smoked jalapeño aioli	
Colossal Shrimp Cocktail	\$23.00
horseradish cocktail sauce	
Burrata with Prosciutto	\$17.00
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini	
Seared Pork Belly	\$19.00
pan seared, creamy goat cheese grits, fig demi glaze	
Beef Carpaccio	\$22.00
caper-creole mustard sauce & red onion	
Crab Cakes	\$26.00
roasted red pepper & lime butter sauce	
Chilled Shellfish Tower	AVAILABLE OPTIONS
north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters	Serves 1-2: \$82.00
	Serves 4-6: \$154.00
Fresh Oysters	AVAILABLE OPTIONS
harvested by hand, flown in daily, freshly shucked and served with house-made mignonette	Half: \$24.00
	Dozen: \$48.00
Crispy Maitake Mushroom	\$16.00
lightly breaded, tossed in juniper salt with tarragon aioli & fried basil	

MARKET SALADS & CLASSIC SOUPS 5

Wedge Salad	\$16.00
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze	
Caesar Salad	\$15.00
romaine, parmesan, fried capers, crispy prosciutto	

Fleming's Salad	\$15.00
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette	
Lobster Bisque	\$18.00
north atlantic lobster, spiced sherry cream	
French Onion Soup	\$17.00
baked with gruyère & parmesan cheeses	

SIGNATURE STEAKS; CLASSIC CUTS 4

Main Filet Mignon	\$58.00
11 OZ	
Petite Filet Mignon	\$52.00
8 OZ	
Certified Angus Beef Ribeye	\$56.00
14 OZ	
Bone-In Filet	\$68.00
14 OZ	

SIGNATURE STEAKS; USDA PRIME CUTS 4

Prime Dry-Aged Ribeye	\$69.00
16 OZ	
Prime Bone-In Ribeye	\$67.00
20 OZ	
Prime Tomahawk	\$99.00
35 OZ	
Prime New York Strip	\$62.00
16 OZ	

ENHANCE YOUR STEAK EXPERIENCE 8

Diablo Shrimp	\$17.00
Crispy Maitake Mushroom	\$13.00
Oscar-Style Jumbo Lump Crabmeat	\$16.00
Truffle-Poached Lobster	\$20.00
Steamed Lobster Tail	\$31.00
Seared Scallops	\$18.00
Alaskan Golden King Crab Legs	\$34.00

Seared Colossal Shrimp

\$15.00

BEYOND STEAKS 8

Seared Scallops

\$45.00

miso butter, shitake, scallions, ginger salsa verde

Barbecue Salmon Fillet

\$48.00

mushrooms, barbecue glaze

Miso Glazed Chilean Sea Bass

\$50.00

sautéed with sesame-orange spinach & arugula, pickled red onion

Double Breast of Chicken

\$39.00

all-natural, roasted, white wine, mushroom, leek & thyme sauce

North Atlantic Lobster Tails

\$61.00

with drawn butter

Roasted Portobello & Cauliflower Steak

\$41.00

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

Double-Thick Pork Rib Chop

\$43.00

julienne of apples, jicama, creole-mustard glaze

Alaskan Golden King Crab Legs

\$82.00

with drawn butter

SHAREABLE SIDES 8

Crispy Brussels Sprouts & Bacon

\$15.00

Roasted Asparagus

\$16.00

Creamed Spinach

\$14.00

Fleming's Potatoes

\$16.00

Baked Potato Plain or Loaded

\$13.00

Mashed Potatoes

\$14.00

add lobster +10

Chipotle Cheddar Mac & Cheese

\$14.00

add lobster +10

Sauteed Mushrooms

\$14.00

DESSERTS 7

New York Cheesecake

\$15.00

Carrot Cake	\$15.00
Crème Brulee	\$15.00
Fresh Fruit & Chantilly Cream	\$14.00
Signature Olive Oil Cake	\$13.00
Chocolate Gooey Butter Cake	\$14.00
Chocolate Lava Cake	\$17.00

BURGERS & SANDWICHES 4

The Prime Burger	\$14.00
our steakhouse burger, Wisconsin cheddar cheese, peppered bacon	
California Burger	\$16.00
our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli	
Crispy Chickpea & Eggplant Burger	\$13.00
housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce	
Filet Mignon Sandwich	\$26.00
thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough	

MARKET SALADS 4

Fleming's Salad	\$15.00
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette	
Wedge Salad	\$16.00
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze	
Seasonal Pickled Nectarine & Smoky Corn Salad	\$15.00
fresh roasted corn, burrata, arugula, red onion, agave lime vinaigrette	
Caesar Salad	\$15.00
hearts of romaine, parmesan, fried capers, crispy prosciutto	

SIGNATURE STEAKS; SPECIALTY CUTS 4

Prime Bone-In Ribeye	\$67.00
20 OZ	
Prime Dry-Aged Ribeye	\$69.00
16 OZ	
Prime Tomahawk	\$99.00
35 OZ removed from the bone and packaged separately	

Prime New York Strip	\$62.00
16 OZ	

ENTRÉES 9

Double Breast of Chicken	\$39.00
all-natural, roasted, white wine, mushroom, leek & thyme sauce	
Seared Scallops	\$45.00
miso butter, shitake, scallions, ginger salsa verde	
Barbecue Salmon Fillet	\$48.00
mushrooms, barbecue glaze	
Miso Glazed Chilean Sea Bass	\$50.00
sautéed with sesame-orange spinach & arugula, pickled red onion	
North Atlantic Lobster Tails	\$61.00
with drawn butter	
Bacon-Wrapped Filet Medallions	\$34.00
8 oz, peppercorn sauce	
Farro Power Bowl	\$14.00
mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado	
Chickpea & Eggplant Croquette	\$33.00
housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce	
Double-Thick Pork Rib Chop	\$43.00
julienne of apples, jicama, creole-mustard glaze	

SIDES 9

Fleming's Potatoes	\$16.00
potatoes au gratin, creamy cheddar & monterey jack cheese blend, leek, jalapeño	
Seasonal Pecorino Creamed Corn	\$15.00
fresh sautéed corn, pecorino cream sauce, fresno chile jam	
Mashed Potatoes	\$14.00
butter, kosher salt, cracked black pepper add lobster +10	
Chipotle Cheddar Mac & Cheese	\$14.00
cavatappi, smoked cheddar, chipotle panko breadcrumbs add lobster +10	
Crispy Brussels Sprouts & Bacon	\$15.00
flash-fried, bacon vinaigrette, diced bacon	
Roasted Asparagus	\$16.00
herb butter	

Cauliflower Mash	\$14.00
cilantro oil	
Sauteed Mushrooms	\$14.00
button, shiitake & portobello mushrooms, fresh garlic	
Creamed Spinach	\$14.00
blended with parmesan, cream, spices	

BOTTLES OF WINE & WATER 2

Bottle of Wine	
local selections available for carry out ASK FOR DETAILS	
Acqua Panna or San Pellegrino	\$8.00
N/A	

ONLY AVAILABLE ON TUESDAYS 1

\$140 for two Guests

STARTER - CHOOSE TWO 3

Caesar Salad
Fleming's Salad
Wedge Salad

ENTRÉE - CHOICE OF 2

35oz Prime Tomahawk To Share
served with a choice of our signature butters: bearnaise, smoked chili, herbed horseradish
Chef's Reserve To Share
28oz Prime Bone-In New York Strip, 6oz Filet Mignon sliced & served with trio of artisan finishing salts

SIDES TO SHARE - CHOOSE TWO 8

Baked Potato Plain or Loaded
Chipotle Cheddar Mac & Cheese
add lobster +10
Creamed Spinach
Crispy Brussels Sprouts & Bacon
Fleming's Potatoes

Mashed Potatoes

add lobster +10

Roasted Asparagus

Sautéed Mushrooms

DESSERT - CHOOSE TWO 6

Chocolate Gooey Butter Cake

New York Cheesecake

Carrot Cake

Crème Brûlée

Chocolate Lava Cake

Fresh Fruit & Chantilly Cream

AVAILABLE NIGHTLY FOR A LIMITED TIME. 1

All entrees include choice of salad & dessert. Starting at \$75 per Guest.

SALAD 2

Fleming's Salad

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

Caesar Salad

romaine, parmesan, fried capers, crispy prosciutto

ENTRÉE 4

Petite Filet Mignon & North Atlantic Lobster Tail

Main Filet Mignon & North Atlantic Lobster Tail

Petite Filet Mignon & Alaskan Golden King Crab Legs

Main Filet Mignon & Alaskan Golden King Crab Legs

DESSERT 2

New York Cheesecake

classic preparation, strawberry red wine sauce & fresh mint

Chocolate Gooey Butter Cake

honeycomb brittle, chocolate sauce & caramel

RECOMMENDED SIDES TO SHARE 3

Fleming's Potatoes

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño

Crispy Brussels Sprouts & Bacon

flash-fried, bacon vinaigrette, diced bacon

Creamed Spinach

blended with parmesan, cream, spices

HAND-CRAFTED COCKTAILS 4

Time Is Honey \$9.00

Maker’s Mark Bourbon, lemon, honey syrup, luxardo cherry

Keep Your Gin Up \$9.00

Gray Whale gin, Jack Rudy tonic, lime & cucumber ribbon

Tequila Me Softly \$9.00

Sauza Silver tequila, Cointreau, grenadine, lemon & Rosé

Olive A Martini \$9.00

Tito’s vodka or Aviation gin with a splash of dry vermouth

BAR BITES 8

Fleming's Prime Steakhouse Sliders \$16.00

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming’s butter pickles

Tempura Shrimp \$15.00

apricot horseradish & shaved green onion

Bourbon & Apricot Glazed Meatballs \$14.00

Fresno chili jam

Spicy Tuna Wonton \$16.00

avocado, seaweed caviar, passionfruit gel

Couscous Fritter \$13.00

housemade cashew cheese, picked red onions, pea shoots

Whipped Burrata Crostini \$15.00

garlic toast, campari tomato, mint pesto

Crab Cake Cites \$18.00

red pepper & lime butter sauce

Crispy Chicken Bites \$14.00

miso, lemon, hot pepper aioli

SHARED STARTERS & SOUPS 3

Fresh Burrata with Heirloom Tomatoes	\$14.00
heirloom & campari tomatoes, parmesan crisps finished with vegetable caviar & basil oil	
Filet Tartare	\$20.00
capers, pickled onions, radish slices, passion fruit gel & black garlic aioli served with housemade crostinis	
Mushroom Brie Soup	\$12.00
garnished with button chips & truffle oil	

ENTRÉE SALADS & BOWLS 5

Caesar Salad	\$14.00
romaine, campari tomatoes, parmesan crisps, balsamic glaze & freshly grated Parmesan Reggiano with our signature housemade Caesar dressing	
Baby Kale & Beet Salad	\$15.00
shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider vinaigrette	
Wedge Salad	\$14.00
bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing	
California Power Bowl	\$14.00
farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted walnuts, avocado	
Roasted Vegetable Cavatappi Pasta	\$17.00
maitake mushrooms, spinach, red bell peppers, yellow squash & freshly grated Parmigiano Reggiano in a white wine sauce	

SIGNATURE SANDWICHES 4

Fleming's Prime Steakhouse Burger	\$17.00
signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato, iceberg lettuce & Fleming's butter pickles	
Chicken Sandwich	\$16.00
crispy or grilled, arugula, romesco, pickled red onion & heirloom tomato	
Filet Mignon Sandwich	\$26.00
thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette	
Crispy King Trumpet Mushroom Poboy	\$18.00
smoked jalapeño aioli, romaine, fresh burrata, pickled red onions, campari tomatoes on toasted potato baguette	