

Fleming

Speciality Drinks

Key Lime Pie Martini \$6

Key West Recipe, no fork needed

Lychee Martini \$6

A secret recipe straight from the Redlands

Pomegranate Martini \$6

Exotic and Delicious

Dulce de Leche Martini \$6

Sweet caramel flavor, perfect for dessert

White Grape Martini \$6

From Sheila's private recipe book

Mojito \$6

Hemmingway's favorite

Wines by the Glass

Riesling, Bogle Vineyards, CA. \$8

Pinot Grigio, Ronchi di Villa, Italy \$8

Chardonnay, Butterfield Station, CA. \$7

Chardonnay, Copperidge, CA. \$6

Pinot Noir, Duck Pond, OR. \$12

Merlot, Copperidge, CA. \$6

Merlot, Bogle, CA. \$8

Shiraz, Hugh Hamilton, Australia \$9

Malbec, Chakana, Argentina \$8

Cabernet Sauvignon, Sebastiani Vineyards, CA. \$9

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APPETIZERS

Soup of the Day \$5

Onion and Smoked Mozzarella Soup \$5

Crab Cakes \$10

Served with a spicy dijon mustard and mixed greens

Marinated Citrus Chicken Skewers \$7

Served with a curry dip

Coconut Crusted Shrimp \$9

Served with an orange marmalade sauce

Blackened Scallops \$10

Served with red pepper aioli

Aquavit Cured Salmon Gravlax \$9

Served with pumpernickel bread

Snapper Ceviche \$9

Marinated in lime and citrus

Escargot Soren \$7

Butter, garlic, walnuts and Pernod

SALADS

House Salad \$7

Mixed greens, cucumbers, carrots, red onion, tomatoes and radish with balsamic vinaigrette

Small House Salad \$4

Traditional Caesar Salad \$7

Romaine lettuce, croutons, parmesan shavings and Caesar dressing

Small Caesar Salad \$4

Julia's Lettuce Wedge \$8

Baby iceberg lettuce, with apple wood smoked bacon, cherry tomatoes and blue cheese dressing

Arugula Salad \$8

Arugula, apples, toasted pecans, avocado, roasted red pepper and goat cheese with a white balsamic vinaigrette

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ENTREE

*All Entrees include a cup of soup of the day and Caesar Salad
Substitute the Caesar for one of our other specialty salads for \$3.00*

Grilled Lamb Chops \$29

*Served with spiced couscous,
sun dried tomatoes, and mint chimichurri sauce*

Charbroiled Chicken Breast \$ 19

*Herb marinated and served with warm cherry tomatoes and
polenta puffs*

Wienerschnitzel \$23

*Served with capers and lemons,
mashed potatoes and seasonal vegetables*

Pan Seared Mahi Mahi \$21

*Served with a warm tomato salad
and basil vinaigrette*

Coconut Macadamia Crusted Mahi \$22

*Zesty orange marmalade sauce, pineapple relish
and plantain chips.*

Mussels \$19

*In a white wine tomato sauce
served with crusty bread*

Pesto Shrimp Linguini \$21

Served with sundried tomatoes

Beef Stroganoff \$24

Served over fettuccini

Snapper Francais \$ 26

*Served with a lemon, butter, caper
and parsley sauce, over linguini*

*All steaks are served with Cauliflower gratin
and a choice of mashed potatoes or roast
potatoes*

Filet Mignon \$29

Served with a red wine mushroom sauce

New York Steak \$28

*Certified Black Angus
Served with a red wine mushroom sauce*

Cuban Coffee Rubbed

Rib Eye Steak \$28

Certified Black Angus

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25th Anniversary Menu

(All 25th anniversary entrees include a cup of soup of the day and Caesar salad)

Fleming's Duck Danoise **\$25**

Served with baked apple, prunes and red cabbage

Tournedos Bearnaise **\$29**

Twin filets topped with asparagus, mushrooms and béarnaise sauce

Baby Calves Liver **\$23**

Sweet and tender, smothered in onions

Veal Tivoli **\$23**

Veal cutlet sautéed with fresh mushrooms in a white wine cream sauce

Chicken Raspberry **\$21**

Boneless breast, baked in a raspberry sauce.

Frickadeller **\$22**

Danish style meatballs, pan seared and flat, served with red cabbage and white wine cream sauce

Grilled Salmon **\$22**

Charbroiled and brushed with a honey ginger glaze