



FLEMING'S

\$40

FIRST COURSE (choose one)

- FLEMING'S SALAD - candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette
- MODERN CAESAR - hearts of romaine, parmesan, fried capers, and crisp prosciutto
- CHEF'S SOUP SELECTION

ENTREÉS (choose one)

- FILET WITH MUSHROOM RISOTTO - Filet served with shitake mushroom risotto with gorgonzola cream sauce
- BARBECUE NEW ZEALAND SALMON FILLET* - beech mushrooms and barbecue glaze
- DOUBLE BREAST OF CHICKEN - all-natural, roasted, white wine, mushroom, leek and thyme sauce

SIDES (choose one)

- Fleming's Mashed Potatoes - Creamed Spinach - Fleming's Potatoes - High Country Asparagus

DESSERTS (choose one)

- FRESH BERRIES & CHANTILLY CREAM - seasonal berries served with a side of house-made whipped cream
- CHEESECAKE - classic new york style on graham cracker crust, blueberry sauce, white chocolate shavings
- CHEF'S NIGHTLY DESSERT SELECTION

\$50 ENTREE UPGRADE OPTION

- FILET AND LOBSTER DINNER - 8oz. filet served with north atlantic lobster tail

ADD ONS:

- Calamari - \$7 table appetizer
- Diablo Shrimp Add on - \$12.50 (3 Shrimp) with entrée
- Truffle Poached Lobster Tail - \$13.50 (3oz. tail with béarnaise and caviar) with entrée

Omaha Restaurant Week menus are valid from September 15-24, 2017. Dine-in only.