



Club Lunch

Appetizer

ARTISAN BREAD WITH INFUSED SPREADS

Starters choose one for your Guests

CHEF'S SEASONAL SOUP

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Entrées choose two for your Guests to select from

BRAISED SHORT RIBS OF BEEF

boneless, savory arugula and spinach, natural au jus

JUMBO LUMP CRAB CAKES

roasted red pepper and lime butter sauce

BREAST OF CHICKEN

roasted, white wine, mushroom, leek and thyme sauce

CHICKEN CAESAR SALAD

hearts of romaine, parmesan, fried capers, crisp prosciutto chips

ROASTED MUSHROOM RAVIOLI

Sides served family style

SAUTÉED FRENCH GREEN BEANS

PARMESAN-PEPPERCORN MASHED POTATOES

Dessert

CARROT CAKE

three layers with cream cheese frosting, drizzled with dark rum caramel

Beverages

Coffee, Tea and Soft Drinks

\$33 per Guest

Price does not include tax, gratuity or applicable Private Dining fees.
It's our pleasure to tailor a menu to your specific requests.



Classic Lunch

Appetizers

ARTISAN BREAD WITH INFUSED SPREADS

HOUSEMADE BURRATA charred grape tomatoes, toasted garlic crostini

Starters choose one for your Guests

CHEF'S SEASONAL SOUP

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Entrées choose three for your Guests to select from

PETITE FILET MIGNON our leanest, most tender beef

BARBECUE SCOTTISH SALMON FILLET slow-roasted mushroom salad, barbecue glaze

BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

CHICKEN CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips

COLOSSAL SHRIMP SKEWERS chimichurri dipping sauce, fennel citrus salad

JUMBO LUMP CRAB CAKES roasted red pepper, lime butter sauce

Sides choose two for your Guests, served family style

SAUTÉED FRENCH GREEN BEANS

PARMESAN-PEPPERCORN MASHED POTATOES

FLEMING'S POTATOES

CREAMED SPINACH

SAUTÉED SWEET CORN

Desserts choose one for your Guests

CARROT CAKE three layers with cream cheese frosting, drizzled with dark rum caramel

CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

Beverages

Coffee, Tea and Soft Drinks

\$39 per Guest

Price does not include tax, gratuity or applicable Private Dining fees.

It's our pleasure to tailor a menu to your specific requests.



Signature Lunch

ARTISAN BREAD WITH INFUSED SPREADS

Appetizers choose one for your Guests

CEDAR ROASTED MUSHROOM & ARTICHOKE FLATBREAD monterey jack cheese, roasted red peppers and Christopher Ranch garlic

HOUSEMADE BURRATA charred grape tomatoes, toasted garlic crostini

SELECTION OF ARTISAN CHEESES with fresh fruit

SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce

Starters choose one for your Guests

CHEF'S SEASONAL SOUP

MODERN CAESAR hearts of romaine, parmesan, fried capers, crisp prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE grape tomatoes, crispy onions, caramelized bacon, blue cheese

Entrées choose three for your Guests to select from

PETITE FILET MIGNON our leanest, most tender beef

NEW YORK PEPPERCORN STEAK prime new york strip, cracked black and white peppercorns, proprietary F17 steak sauce on the side

BARBECUE SCOTTISH SALMON FILLET slow-roasted mushroom salad, barbecue glaze

NEW BEDFORD SCALLOPS meyer lemon-honey glaze, carrots, green beans, asparagus

JUMBO LUMP CRAB CAKES roasted red pepper, lime butter sauce

BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

GRILLED PORTOBELLO MUSHROOM WITH RAVIOLI

Sides choose two for your Guests, served family style

SAUTÉED FRENCH GREEN BEANS

CREAMED SPINACH

SAUTÉED SWEET CORN

SAUTÉED MUSHROOMS

PARMESAN-PEPPERCORN MASHED POTATOES

FLEMING'S POTATOES

CHIPOTLE CHEDDAR MACARONI & CHEESE

Desserts choose two for your Guests to select from

CARROT CAKE three layers with cream cheese frosting, drizzled with dark rum caramel

CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE homemade caramel, walnuts, chocolate

Beverages

Coffee, Tea and Soft Drinks

\$49 per Guest

Price does not include tax, gratuity or applicable Private Dining fees.

It's our pleasure to tailor a menu to your specific requests.