



La Jolla, California  
December Local Selects

## Chef Matt's Table

### Appetizers

**TERIYAKI QUAIL KNOTS\* | 21**

light batter, spicy mustard, chili oil

**MANHATTAN CLAM CHOWDER | 15**

rich tomato broth, roasted vegetables

### Entrées

**DUCK BREAST\* | 52**

green tea and carrot risotto, fig demi glace, leeks, peach compote

**WAGYU RIBEYE MEDALLION by SNAKE RIVER FARMS 8 OZ\* | 69**

center cut, crispy grit cake, luxardo cherry tallow

### Side

**LOBSTER MASHED POTATOES\* | 21**

lobster sauce, truffle oil, chipotle bread crumbs, parmesan

### Dessert

**NUTELLA BREAD PUDDING\* | 18**

tahitian vanilla ice cream, chocolate candy cane bark

### Local Wines

Presented by your Wine Manager, DEMIAN CARPENTER

**CRIOS | 9 / 36**

Rosé Of Malbec

**EDUCATED GUESS | 17 / 68**

Cabernet Sauvignon

**KIM CRAWFORD | 15 / 60**

Sauvignon Blanc

**ELOUAN | 13 / 52**

Pinot Noir

**MASO CANALI | 13 / 52**

Pinot Grigio

**FRANK FAMILY | 15 / 58**

Zinfandel

**8 YEARS IN THE DESERT by ORIN SWIFT | 25 / 100**

Red Blend

**GALERIE | 20 / 85**

Cabernet Sauvignon

**OBERON | 16 / 64**

Cabernet Sauvignon

**CHAT. ST. MICHELLE | 15 / 60**

Cabernet Sauvignon

## Starters

### COLD

**BURRATA WITH PROSCIUTTO | 16**

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 720 cal

**BEEF CARPACCIO\* | 20**

caper-creole mustard sauce & red onion 950 cal

**AHI TUNA POKE\* | 19**

wasabi cream aioli, crispy wonton chips 420 cal

### ON ICE

**SHRIMP COCKTAIL | 22**

horseradish cocktail sauce 300 cal

**CHILLED SEAFOOD TOWER\***

Serves 1 - 2 | **70** Serves 4 - 6 | **140**

colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1220/2010 cal

### HOT

**FRENCH ONION SOUP | 15**

baked with gruyère & parmesan cheeses 510 cal

**LOBSTER BISQUE | 16**

north atlantic lobster, spiced sherry cream 530 cal

**CRAB CAKES | 22**

roasted red pepper & lime butter sauce 730 cal

**SWEET CHILI CALAMARI | 18**

lightly breaded, tossed with sweet chili sauce 770 cal

**SEARED PORK BELLY | 17**

pan seared, creamy goat cheese grits, fig demi glace 760 cal

## Salads

**FLEMING'S CHOPPED SALAD | 13**

walnuts, tomato, cucumber, root vegetables, parmesan, honey-lime vinaigrette 490 cal

**WEDGE SALAD | 14**

bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing 510 cal

**CAESAR SALAD | 13**

hearts of romaine, parmesan, fried capers, crispy prosciutto 270 cal

## Our Sunday Three-Course Menu

Every Sunday, enjoy a 3-course menu with choice of Caesar or Chopped Salad, Slow-Roasted Beef Tenderloin with cabernet demi-glace and Yukon gold mashed potatoes for your entrée, and choice of Crème Brulee, Carrot Cake or Key Lime Pie for dessert.

**\$48 per Guest**

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request cal represents calories

We offer Acqua Panna Natural Spring Water, 0 cal & San Pellegrino Natural Sparkling Water, 0 cal

Before placing your order, please inform your Server if anyone in your party has a food allergy

\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



## Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chile, 160 cal; herbed horseradish, 130 cal

### Classic Cuts

MAIN FILET MIGNON\*  
11 OZ | **54**  
490 cal

PETITE FILET MIGNON\*  
8 OZ | **47**  
400 cal

BONE-IN FILET MIGNON\*  
14 OZ | **64**  
480 cal

CERTIFIED ANGUS BEEF RIBEYE\*  
14 OZ | **52**  
1150 cal

### Specialty Cuts

PRIME BONE-IN RIBEYE\*  
20 OZ | **60**  
1360 cal

PRIME DRY-AGED RIBEYE\*  
16 OZ | **65**  
1340 cal

PRIME NEW YORK STRIP\*  
16 OZ | **59**  
1180 cal

PRIME TOMAHAWK\*  
35 OZ | **91**  
1700 cal

### Over the Top

DIABLO SHRIMP | **14**  
baked with a spicy  
barbeque butter sauce  
640 cal

JUMBO LUMP CRABMEAT | **13**  
oscar style with béarnaise sauce  
320 cal

TRUFFLE-POACHED LOBSTER\* | **18**  
with béarnaise sauce & caviar  
600 cal

## Beyond Steak

DOUBLE BREAST OF CHICKEN | **39**  
all-natural, roasted, white wine, mushroom,  
leek & thyme sauce  
580 cal

DOUBLE-THICK PORK RIB CHOP\* | **41**  
julienne of apples & jicama, apple cider &  
creole-mustard glaze  
780 cal

BARBECUE SCOTTISH SALMON FILLET\* | **45**  
mushrooms, barbecue glaze  
760 cal

MISO GLAZED CHILEAN SEA BASS\* | **47**  
sautéed with sesame-orange spinach &  
arugula, pickled red onion  
850 cal

COLOSSAL COLD WATER KING CRAB LEGS | **87**  
with crab nectar  
1000 cal

SEASONAL FEATURED LOBSTER TAILS | **57**  
with drawn butter  
850 cal

## Sides

POTATOES  
FLEMING'S POTATOES | **13**  
1060 cal  
BAKED POTATO PLAIN OR LOADED | **12**  
380/730 cal

YUKON GOLD MASHED POTATOES | **12**  
570 cal

VEGETABLES  
SAUTÉED MUSHROOMS | **13**  
580 cal

CREAMED SPINACH | **12**  
510 cal

SIGNATURE ONION RINGS | **11**  
610 cal

CRISPY BRUSSELS SPROUTS & BACON | **14**  
770 cal

GRILLED HIGH COUNTRY ASPARAGUS | **14**  
210 cal

ROASTED CAULIFLOWER STEAK | **14**  
370 cal

ROASTED RAINBOW CARROTS | **12**  
280 cal

PASTA  
CHIPOTLE CHEDDAR MACARONI & CHEESE | **12**  
1200 cal

NORTH ATLANTIC LOBSTER MACARONI &  
CHEESE | **21**  
1710 cal

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