

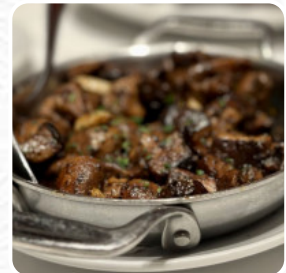
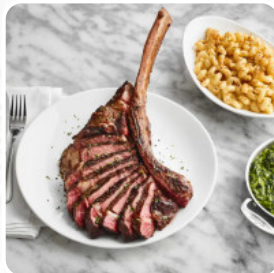


## Fleming's Prime Steakhouse Wine Menu

<https://menuweb.menu>

1685 Mt Diablo Blvd, Walnut Creek, United States

+19252870297 - [https://www.flemingssteakhouse.com/Locations/CA/Walnut-Creek?y\\_source=1\\_MTU1MDMxNDktNzE1LWxvY2F0aW9uLndlYnNpdGU%3D](https://www.flemingssteakhouse.com/Locations/CA/Walnut-Creek?y_source=1_MTU1MDMxNDktNzE1LWxvY2F0aW9uLndlYnNpdGU%3D)



**The menu** of Fleming's Prime Steakhouse Wine from **Walnut Creek** contains about **210** different dishes and drinks. On average you pay about \$24.4 for a dish / drink. Fleming's Prime Steakhouse Wine Bar in Walnut Creek, CA offers a popular dining experience with an average rating of 4.3 stars. Operating from 4:00 PM to 10:00 PM this week, whether you're a small party or a large group, call ahead to reserve your table at (925) 287-0297. Vegetarian options are available at Fleming's Prime Steakhouse Wine Bar. Visit Taqueria Extra or Kacha Thai Bistro for similar dining experiences. Share your review and experience with others!

# Fleming's Prime Steakhouse Wine Menu



## Desserts

CHOCOLATE CAKE

## Non Alcoholic Drinks

WATER

## Soups

LOBSTER BISQUE \$18.0

## Sashimi

TUNA TARTAR

## Main Courses

DOUBLE BREAST OF CHICKEN \$40.0

## Burger

CALIFORNIA BURGER \$17.0

## Antipasti

WHIPPED BURRATA CROSTINI \$16.0

## Salad

CAESAR

## Meat Dishes

FILET MIGNON SANDWICH \$28.0

## Drinks

BEER

## Vegetarian Dishes

CARROT CAKE \$15.0

## Fish

SEA BASS

## Antipasti - Starters

CARPACCIO

## From The Sea

NORTH ATLANTIC LOBSTER TAILS \$62.0

## Beef

RIB EYE

## Fresh Juices

CARROT JUICE

## Wine

BOTTLE OF WINE

## Kids Menu

CRISPY CHICKEN BITES \$15.0

## American Food

MAC AND CHEESE

## Hot Drinks

COFFEE

## Entree

STEAMED LOBSTER TAIL \$31.0

## Create Your Own

CREATE YOUR OWN SURF AND TURF \$30.0

# Fleming's Prime Steakhouse Wine Menu



## Burgers And Sandwiches

CRISPY CHICKPEA EGGPLANT BURGER \$14.0

## Red

CAKEBREAD, NAPA VALLEY 2018

## Specialty Cocktails

TEQUILA ME SOFTLY \$9.0

## Dinner Plates

CRISPY MAITAKE MUSHROOM \$14.0

## Power Bowls

FARRO POWER BOWL \$15.0

## Children's Menu

FLEMING'S PRIME STEAKHOUSE SLIDERS \$17.0

## Bottles Of Wine & Water

ACQUA PANNA OR SAN PELLEGRINO \$8.0

## Reds By The Glass

POST BEAM \$32.0

## Larger Plates

SEARED COLOSSAL SHRIMP \$16.0

## French

FRENCH ONION SOUP \$17.0

## Noble Treasures From The Sea

MISO GLAZED CHILEAN SEA BASS \$51.0

## Shaw's Seasonal Crab

ALASKAN GOLDEN KING CRAB LEGS \$34.0

## Plant-Forward

ROASTED PORTOBELLO CAULIFLOWER STEAK \$42.0

## California Sauvignon Blanc

EMMOLO, NAPA VALLEY, 2020 \$24.0

## Iced Shellfish

CHILLED SHELLFISH TOWER

## Kettle Grilled Burgers\*

THE PRIME BURGER \$15.0

## Enhance Your Steak Experience

OSCAR-STYLE JUMBO LUMP CRABMEAT \$17.0

## Seafood Izakaya

FRESH OYSTERS

## Salads

WEDGE SALAD \$16.0

CAESAR SALAD \$15.0

# Fleming's Prime Steakhouse Wine Menu



## Vegetarian

PARMESAN ASPARAGUS

GREEN BEANS

## Seafood

CRAB CAKES \$26.0

CALAMARI

## Appetizer

TARTARE

TEMPURA

## Beef Dishes

FILET MIGNON

BEEF CARPACCIO \$24.0

## Cocktails

THE MANHATTAN \$17.0

KEEP YOUR GIN UP \$9.0

## Classic Cuts

CERTIFIED ANGUS BEEF RIBEYE \$59.0

MAIN FILET MIGNON\*

## Specialty Cuts

BONE-IN FILET \$70.0

PRIME DRY-AGED RIBEYE \$72.0

## Exquisite Delights

DIABLO SHRIMP \$17.0

TRUFFLE-POACHED LOBSTER\* \$20.0

## Alcoholic Drinks

ESPRESSO MARTINI \$17.0

PROSECCO

CABERNET SAUVIGNON

## Bar Bites

BOURBON APRICOT GLAZED MEATBALLS \$15.0

COUSCOUS FRITTER \$14.0

CRAB CAKE CITES \$19.0

## Sparkling

BARTENURA, ASTI ITALY, NV \$14.0

MIONETTO, AVANTGARDE PROSECCO TREVISO, ITALY, NV \$11.0

SCHRAMSBERG, BRUT BLANC DE BLANCS NORTH COAST, 2019 \$25.0

## Market Salads & Classic Soups

STRAWBERRY FENNEL SALAD \$15.0

FLEMING'S SALAD \$15.0

SEASONAL PICKLED NECTARINE SMOKY CORN SALAD \$17.0

## Restaurant Category

DESSERT

FRENCH

STEAKHOUSE

## Steaks



RIBEYE STEAK

RIBEYE STEAK

RIB EYE STEAK

# Fleming's Prime Steakhouse Wine Menu



## PORTERHOUSE

### Pinot Noir

A TO Z WINEWORKS, OREGON, 2019	\$16.0
BALADE BY BELLE GLOS, SANTA RITA HILLS SANTA BARBARA, 2021	\$21.0
SILVER GATE, CALIFORNIA, 2020	\$11.0
WALT, LA BRISA SONOMA COAST, 2020	\$23.0

### Merlot

GOOSE RIDGE G3, COLUMBIA VALLEY WASHINGTON, 2019	\$12.0
LES CADRANS DE LASSÈGUE, SAINT-ÉMILION GRAND CRU FRANCE, 2019	\$23.0
MILBRANDT VINEYARDS, FAMILY GROWN COLUMBIA VALLEY, 2019	\$12.0
DUCKHORN, NAPA VALLEY 2018	

### Cabernet Blends

CHARLES CHARLES, DOUBLE TROUBLE RED BLEND COLUMBIA VALLEY, 2019	\$12.0
DECOY LIMITED BY DUCKHORN, RED BLEND NAPA VALLEY, 2019	\$21.0
MAD HATTER, BORDEAUX BLEND NAPA VALLEY, 2019	\$28.0
PENFOLDS BIN 389, CABERNET SHIRAZ SOUTH AUSTRALIA, 2019	\$30.0

### Hand-Crafted Cocktails

BLUEBERRY LEMON DROP	\$17.0
SOCAL V&T	\$17.0
BERRY PATCH PAL	\$17.0
TIME IS HONEY	\$9.0

## OLIVE A MARTINI

\$9.0

### Beyond Steaks

BARBECUE SCOTTISH SALMON FILLET*	\$48.0
DOUBLE-THICK PORK RIB CHOP*	\$43.0
BARBECUE SALMON FILLET	\$49.0
DOUBLE-THICK PORK RIB CHOP	\$44.0
CHICKPEA EGGPLANT CROQUETTE	\$33.0

### Uncategorized

PRIME TOMAHAWK	\$102.0
SEASONAL FEATURED LOBSTER TAILS	\$61.0
GRUET, BRUT ROSÉ NEW MEXICO, NV	\$14.0
CALIFORNIA JAM JAR	\$17.0
FONSECA SOUR	\$17.0

### Entrées

SHRIMP COCKTAIL	\$23.0
ONION RINGS	
PRIME NEW YORK STRIP	\$65.0
TEMPURA SHRIMP	\$16.0
SPICY TUNA WONTON	\$17.0
CHILI-GARLIC GREEN BEANS	

### Chardonnay

CAVE DE LUGNY, LA CARTE MÂCON-LUGNY FRANCE, 2018	\$14.0
DIATOM, SANTA BARBARA COUNTY, 2022	\$18.0
HESS COLLECTION, NAPA VALLEY, 2019	\$16.0

# Fleming's Prime Steakhouse Wine Menu



ROMBAUER, NAPA VALLEY CARNEROS, 2021	\$26.0
SEA SUN, CALIFORNIA, 2021	\$13.0
STONECAP ESTATE, COLUMBIA VALLEY, 2020	\$10.0
CHATEAU MONTELENA, NAPA VALLEY, 2019	\$40.0

MARQUES DE CACERES, EXCELLENS CUVÉE ESPECIAL RIOJA SPAIN, 2017	\$14.0
MOLLYDOOKER, THE BOXER SHIRAZ MCLAREN VALE, AUSTRALIA, 2020	\$18.0
PESSIMIST BY DAOU, RED BLEND PASO ROBLES, 2020	\$15.0

## White Wines & Blends

BENVOLIO, PINOT GRIGIO FRUILI DOC, ITALY, 2020	\$10.0
DOMAINE DELAPORTE SILEX , SANCERRE FRANCE, 2020	\$24.0
DUCKHORN VINEYARDS, SAUVIGNON BLANC NORTH COAST, 2022	\$16.0
GIESEN ESTATE, SAUVIGNON BLANC MARLBOROUGH NEW ZEALAND, 2021	\$10.0
LOOSEN BROS., DR. L RIESLING MOSEL, GERMANY, 2020	\$10.0
PACO LOLA, ALBARINO RIAS BAIXAS SPAIN, 2021	\$12.0
SOKOL BLOSSER, ROSÉ OF PINOT NOIR DUNDEE HILLS OREGON, 2021	\$12.0

## Red Wines Of Interest

ABSTRACT BY ORIN SWIFT, RED BLEND CALIFORNIA, 2020	\$24.0
CASTELLO DI VOLPAIA, CHIANTI CLASSICO ITALY, 2020	\$15.0
CATENA, VISTA FLORES MALBEC MENDOZA ARGENTINA, 2019	\$15.0
CAYMUS SUISUN, THE WALKING FOOL SUISUN VALLEY, NORTH COAST, 2020	\$24.0
COSENTINO, CIGAR OLD VINES ZINFANDEL LODI, 2020	\$15.0

## These Types Of Dishes Are Being Served



BREAD  
SOUP  
LOBSTER

TUNA STEAK  
SALAD  
APPETIZER  
DESSERTS  
ICE CREAM

## Dessert



NEW YORK CHEESECAKE	\$16.0
CREME BRULEE	\$15.0
FRESH FRUIT CHANTILLY CREAM	\$15.0
SIGNATURE OLIVE OIL CAKE	\$13.0
CHOCOLATE GOOEY BUTTER CAKE	\$16.0
CHOCOLATE LAVA CAKE	\$18.0
BLUEBERRY PIE	
BREAD PUDDING	
BANANA BREAD	
VANILLA ICE CREAM	



# Fleming's Prime Steakhouse Wine Menu



## Cabernet Sauvignon

CAYMUS ONE LITER, NAPA VALLEY, 2020	\$39.0
DAOU VINEYARDS, PASO ROBLES, 2021	\$18.0
ELLIE'S BY HALL, NAPA VALLEY, 2018	\$25.0
FPS BY B.R. COHN, CALIFORNIA, 2017	\$15.0
GOOSE RIDGE, FIRST FLIGHT GOOSE GAP YAKIMA VALLEY, 2020	\$16.0
HONIG, NAPA VALLEY, 2019	\$28.0
JOSH CELLARS, CRAFTSMAN COLLECTION CALIFORNIA, 2020	\$13.0
POST BEAM BY FAR NIENTE, NAPA VALLEY, 2021	\$32.0
QUILT, NAPA VALLEY, 2019	\$21.0
SCATTERED PEAKS, NAPA VALLEY, 2020	\$19.0

## Side Dishes

 SIGNATURE ONION RINGS	\$14.0
 CRISPY BRUSSELS SPROUTS BACON	\$15.0
ROASTED ASPARAGUS	\$16.0
CREAMED SPINACH	\$14.0
FLEMING'S POTATOES	\$17.0
BAKED POTATO PLAIN OR LOADED	\$14.0
MASHED POTATOES	\$15.0
CHIPOTLE CHEDDAR MAC CHEESE	\$15.0
SAUTEED MUSHROOMS	\$14.0
GRILLED ASPARAGUS	
CAULIFLOWER MASH	\$15.0

SEASONAL PECORINO CREAMED CORN	\$17.0
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## Starters

 SWEET CHILI CALAMARI	\$21.0
 AHI TUNA POKE STACK*	\$25.0
BURRATA WITH PROSCIUTTO	\$17.0
SEARED PORK BELLY	\$20.0
CHILLED SEAFOOD TOWER* SERVES 1-2	\$88.0
CHILLED SEAFOOD TOWER* SERVES 4-6	\$174.0
JUMBO LUMP CRAB MEAT	\$16.0
COLOSSAL SHRIMP COCKTAIL	\$24.0
PETITE FILET MIGNON	\$55.0
PRIME BONE-IN RIBEYE	\$70.0
SEARED SCALLOPS	\$19.0
BACON-WRAPPED FILET MEDALLIONS	\$37.0

## Ingredients Used

 POTATOES
 SHRIMPS
 CHEESE
CHOCOLATE
ONION
FRENCH ONION
BRUSSEL SPROUTS
TUNA
BRUSSELS SPROUTS
AHI TUNA
SHRIMP
CHEDDAR

# Fleming's Prime Steakhouse Wine Menu



**BEEF**

**MUSHROOMS**

**BUTTER**

**BROCCOLI**

**SEAFOOD**

**BANANA**

**HAM**

**SALMON**

**SPINACH**

**MISO**

**BACON**

**BEANS**

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## Fleming's Prime Steakhouse Wine

1685 Mt Diablo Blvd, Walnut  
Creek, United States

### Opening Hours:

Monday 16:00-22:00  
Tuesday 16:00-22:00  
Wednesday 16:00-22:00  
Thursday 16:00-22:00  
Friday 16:00-22:00  
Saturday 16:00-22:00  
Sunday 16:00-21:00

Made with [Menu](#)

