FLEMING MOUNTAIN

GRILL

ENTREES ENTREES SERVED WITH UNLIMITED SALAD BAR, YO CHOICE OF SIDE, AND VEGETABLE OF THE DAY	our DUR
Angus Ribeye Steak* market pr OUR SIGNATURE 1920 ANGUS STEAK FINISHED WITH GARLIC AND HERB COMPOUND BUTTER	ice
Angus Filet Mignon* - market pr SIGNATURE 1920 ANGUS 60Z OR 80Z TENDERLOIN FILE	
Steak Add-ons	×
• SAUTEED MUSHROOMS, ONION AND/OR BELL PEPPER	3
CRUMBLED BLEU CHEESE IEMON BUTTER SCALLOPS	3 9
LEMON BUTTER SCALLOPS	9
Grilled Pork Chop 🕀	
CENTER CUT MEDALLION(S) GRILLED & OVEN FINISHED	
ONE PORK MEDALLION (60Z)	27
TWO PORK MEDALLIONS (120Z)	36
YOUR CHOICE OF GLAZE: BACON JAM, BBQ,	
BOURBON, MANGO CHUTNEY, APRICOT	
Mitchell's Original Fried Chicken • BREAST AND THIGH	22
Heritage Poulet Rouge 🗘	34
FRENCH RED FARM SEMI-BONELESS HALF CHICKEN	
(WHITE/DARK MEAT), SEASONED & BAKED	
+MAKE IT FLORENTINE	+5
SPINACH, PROSCIUTTO AND MUSHROOM PARMESAN SAUCE	
	A Au
Grilled Chilean Sea Bass 🕄	44
SEASONED WITH CREOLE SPICES AND TOPPED WITH 2	
JUMBO SHRIMP; SERVED OVER MASHED POTATOES	
Grilled Salmon* 0	20
(80Z) YOUR CHOICE OF GLAZE: HONEY TERIYAKI,	29
HONEY ORANGE, COMPOUND BUTTER, SPICY ASIAN	
	-
Salad Bar Only	16
UNLIMITED ACCESS TO OUR SALAD BAR	
STEAK DONENESS	
STEAK DONENESS —	
RARE MEDIUM RARE MEDIUM MEDIUM WELL WELL DONE 120°F 130°F 140°F 150°F 160°F+	
120 F 130 F 140-F 130°F 100°F+	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LESS FLAVOR

MORE FLAVOR

SOUPS & SIDES

 SOUP OF THE DAY FRENCH ONION Idaho Baked Potato +MAKE IT LOADED +MAKE IT TWICE BAKED Mashed Potatoes & Gravy SERVED WITH YOUR CHOICE OF COUNTRY BROWN GRAVY OR OLD FASHIONED MILK GRAVY Baked Sweet Potato +SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese TOPPED WITH BACON BITS KIDS' MENU IZ & UNDER INCLUDES VANILLA ICE CREAM NO SALAD BAR
Idaho Baked Potato 5 +MAKE IT LOADED +2 +MAKE IT TWICE BAKED +4 Mashed Potatoes & Gravy 4 SERVED WITH YOUR CHOICE OF COUNTRY BROWN GRAVY OR OLD FASHIONED MILK GRAVY 4 Baked Sweet Potato 5 +SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese 4 TOPPED WITH BACON BITS 4
+MAKE IT LOADED +2 +MAKE IT TWICE BAKED +4 Mashed Potatoes & Gravy 4 SERVED WITH YOUR CHOICE OF COUNTRY BROWN 4 GRAVY OR OLD FASHIONED MILK GRAVY 5 Baked Sweet Potato 5 +SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese 4 TOPPED WITH BACON BITS 4 KIDS' MENU 5
+MAKE IT TWICE BAKED +4 Mashed Potatoes & Gravy 4 SERVED WITH YOUR CHOICE OF COUNTRY BROWN 4 GRAVY OR OLD FASHIONED MILK GRAVY 5 Baked Sweet Potato 5 +SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese 4 TOPPED WITH BACON BITS 4 KIDS' MENU 4
Mashed Potatoes & Gravy 4 SERVED WITH YOUR CHOICE OF COUNTRY BROWN 4 GRAVY OR OLD FASHIONED MILK GRAVY 5 Baked Sweet Potato 5 +SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese 4 TOPPED WITH BACON BITS 4 KIDS' MENU 5
SERVED WITH YOUR CHOICE OF COUNTRY BROWN GRAVY OR OLD FASHIONED MILK GRAVY Baked Sweet Potato +SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese TOPPED WITH BACON BITS KIDS' MENU
SERVED WITH YOUR CHOICE OF COUNTRY BROWN GRAVY OR OLD FASHIONED MILK GRAVY Baked Sweet Potato +SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese TOPPED WITH BACON BITS KIDS' MENU
Baked Sweet Potato 5 +SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese 4 TOPPED WITH BACON BITS KIDS' MENU
+SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese 4 TOPPED WITH BACON BITS KIDS' MENU
+SWEET TOPPINGS WITH PECANS +2 Mac 'n Cheese 4 TOPPED WITH BACON BITS KIDS' MENU
TOPPED WITH BACON BITS KIDS' MENU
TOPPED WITH BACON BITS KIDS' MENU
KIDS' MENU
Mac 'n Cheese 6
3 Mitchell's Chicken Tenders
SIDE OF FRIES OR MASHED POTATOES INCLUDED
2 Mitchell's Chicken Legs 8
SIDE OF FRIES OR MASHED POTATOES INCLUDED
Steak Bites 10
SIDE OF FRIES OR MASHED POTATOES INCLUDED
DESSERTS
DESSERTS
Daily Pie & Cake Offerings 7
ASK YOUR SERVER FOR TODAY'S LIST
Fleming's Parfait 7
HOUSE-MADE RED WINE SYRUP, SERVED
OVER CHOCOLATE CHIP ICE CREAM
DRINKS
Choose from our selection 2.50
COKE, DIET COKE, SPRITE, DR. PEPPER, GINGER ALE,
MELLO YELLO, LEMONADE, TEA OR COFFEE

A 20% gratuity will be added for parties of 8+

WHITES

AVAILABLE BY ½ GLASS | FULL GLASS | BO

House Chardonnay 5

Chardonnay

LAPIS LUNA 6 B.R. COHN 7

Pinot Grigio

LAGARIA 7 ALVERDI 6

Moscato

VILLA MONSIGNOR

Reisling SCHLINK HAUS	8 12 45
Sauvignon Blanc FERNLANDS	6 9 27
Rose	6 9 27
MELEA	

6

Prosecco PRIMA PERLA

REDS

AVAILABLE BY 1/2 GLASS | FULL GLASS | BO

House Cabernet	5 7 24
Cabernet	<u> </u>
LAPIS LUNA	6 9 2 <mark>7</mark>
B.R. COHN	7 12 43
Merlot PEIRANO ESTATES	6 10 30
Chianti OPICI	6 9 27
Malbec	6 9 27

LLAMA

DTTLE	Shiraz WOOP WOOP	6 9 27
7 24	Pinot Noir LAPIS LUNA	6 9 27
9 27	Red Blends	
12 40		7 10 30
	MONTE ANTICO	8 11 33
10 30 9 27	Montepulciano d'Abruzzio	7 10 30
9 21	FANTINI	
9 27	BOTTLES	
12 45	WHITES	
	Chardonnay	42
9 27	SOLITUDE	
9 27	Pinot Grigio THE NED	32
	Sauvignon Blanc	28
10 29	0&T	
	Prosecco PRIMA PERLA	29
DTTLE	BOTTLES R	REDS
7 24	Pinot Noir TORII MOR	45
9 27	Cabernet	
12 43	• PRISONER	60
	• THE CRITIC	45
10 30	CHARMER	45 28
9 27	Zinfindel SALDO	47

EDS

45

60 45 28 47

45

37

Chianti Classico CARPIENTO

Merlot RAMSEY

RED BLEND

Bonnie Doon

36

60

6 30

4

4

4

4

4

5

5

5

5

Fore Estate Reserve 60

DESSERT WINES

Prisoner

AVAILABLE BY GLASS | BOTTLE

ChocoVine 6 27 **Chocolate Wine**

Plamira Port

BEER

Bottled
BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LIGHT
MICHELOB ULTRA
CORONA
BOLD ROCK
HEINEKEN
STELLA ARTOIS
YUENGLING
 DEVIL'S BACKBONE VIENNA LAGER

SAMUEL ADAMS LAGER PERONI

FLEMING SIGNATURE COCKTAILS

CREATED BY OUR **IN-HOUSE MIXOLOGIST**

"Bougie" Boro Lemonade TANQUERAY GIN, FRESH LEMON JUICE, SIMPLE SYRUP

'03 Berry Tea GIN, VODKA, TEQUILA,

TRIPLE SEC, SOUR, BLUEBERRY BASIL SYRUP

Crown Rush CROWN ROYAL, PEACH SCHNAPP'S MALIBU RUM, CRANBERRY, GINGER BEER

Fleming Splash

CITRUS VODKA, SOUTHERN COMFORT, PEACH SCHNAPPS, MALIBU RUM, SOUR, ORANGE JUICE

Sweet Heat

MAKER'S MARK, FRESH LIME JUICE, BLACKBERRY, BASIL, TOUCH OF JALAPEÑO

Purple Haze

STOLI VODKA, LIME JUICE, SPRITE, BLACKBERRY SYRUP

Blood & Sand 9 GLENLEVIT, CHERRY HEERING, ORANGE JUICE, SWEET VERMOUTH

Oliveto

BEEFEATER GIN, FRESH LEMON JUICE, LICOR 43, **OLIVE OIL, VANILLA**

Indigo Blues

EMPRESS GIN, SIMPLE SYRUP, BLUEBERRY SYRUP, SPLASHES OF SOUR AND SPRITE

MULES

Moscow MADE WITH V

Kentucky MADE WITH B

9

9

9

9

9

9

9

Mexican MADE WITH TI

Berry Basi MADE WITH VODKA

Lunazul M

TRADITIONAL

SPICY MANGO STRAWBERRY

BLACKBERRY BASIL

• PEACH BLUE SKY

MARTINIS

Filthy Tini TITO'S WITH EXTRA OLIVE JUICE, BLUE CHEESE-STUFFED OLIVES CAN ALSO BE MADE WITH GIN

Washington Apple Tini 9 **CROWN ROYAL, SOUR** APPLE, CRANBERRY

Lemon Drop Tini

Fantasy Island Tini

Skittles Tini

Screw Java

SCREWBALL PEANUT BUTTER WHISKEY, MOZART CHOCOLATE LIQUEUR, KAHULA, COLD BREW

5 5 5 5

COCKTAILS

ODKA	9
OURBON	9
EQUILA	9
i	9

MARGARITAS

9

9

9

9

9

9

argaritas	IS
-----------	----

- CITRUS VODKA, FRESH LEMON
- MALIBU, DARK RUM, PINEAPPLE
- SKITTLES INFUSED VODKA WITH SOUTHERN COMFORT & SOUR

SMOKED COCKTAILS

Smoked Old Fashioned 12 WOODFORD RESERVE, BITTERS, MUDDLED ORANGE AND CHERRY

Smoked Manhattan MAKER'S MARK, SWEET VERMOUTH, BITTERS

Smoked Cherry

12

12

MAKER'S MARK, CHERRY HEERING, **BLOOD ORANGE JUICE**

DESSERT **COCKTAILS**

Mocha Espresso Tini VODKA, GODIVA, ESPRESSO	10
Almond Joy AMARETTO, MALIBU, CREME DE CACAO	10
Toasted Almond Tini VODKA, AMARETTO, KAHLÚA, CREAM	10
Reese Tini SCREWBALL PEANUT BUTTER WHISKEY, CHOCOLATE LIQUEUR AND CREAM	10
S'Mores Tini VANILLA, VODKA, GODIVA, CREME DE CACAO, DRAMBUIE	10
Spiked Hot Chocolate MAKER'S MARK, HOT COCOA, WHIPPED CREAM	9



TARTE	<u>S</u>
GLAZED BUTCHER'S BACON • CANDIED BOURBON	16
 CANDIED BOOKBON CANDIED ESPRESSO CHIPOTLE PEACH PEPPERED BBQ 	
MITCHELL'S ORIGINAL FRIED LEGS & WINGS	11
FRIED CALIFORNIA ROLLS	10
CHEESE CURDS WITH BEER CHEESE	9
BLACK & BLEU STEAK TIPS*	15
FRIED SQUASH WITH RANCH DRESSING	7
PRETZEL BITES WITH BEER CHEESE	9
BASKET OF IDAHO FRIES +CHEESE & BACON BITS	6 +2
CRAB STUFFED SHRIMP	
• 3 SHRIMP • 6 SHRIMP	14 24
6 OF MITCHELL'S ORIGINAL FRIED CHICKEN FINGERS	9
PRETZEL CHARCUTERIE BOARD	19
SALTED PRETZEL PROSCIUTTO, SALAMI, OLIVES, ASSORTED CHEESES, VEGETABLES, AND FRUIT	
CHOOSE 2 SAUCES: BACON JAM, APRICOT JAM, BEER CHEESE, STONEGROUND MUSTARD	
3	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



FLEMING MOUNTAIN

GRILL

STEAK & EGGS* OUR SIGNATURE 1920 GREATER OMAHA STEAK SERVED WITH EGGS AND HASHBROWNS	25
CHICKEN & WAFFLES MITCHELL'S CHICKEN BREAST AND WAFFLES WITH MAPLE SYRUP AND SIDE OF FRESH FRUIT	15
SHRIMP & CHEESE GRITS 12 MEDIUM/LARGE SHRIMP AND CHEESE GRITS	16
FRENCH TOAST & BACON FRENCH TOAST & BUTCHER'S BACON SERVED WITH SIDE OF FRESH FRUIT	12
MITCHELL'S FRIED CHICKEN CHICKEN BREAST SERVED WITH HOMEMADE MASHED POTATOES, GRAVY, AND COLESLAW	17
MINI QUICHE & GRITS MINIATURE HAM, CRABMEAT AND RED PEPPER QUICHES SERVED WITH GRITS AND SIDE OF FRUIT	14
OMELET & HASHBROWNS PHILLY CHEESESTEAK OMELET (BEEF TIPS, MUSHROOMS, ONIONS, BELL PEPPERS) SERVED WITH HASHBROWNS	18
HANGOVER BURGER TOPPED WITH BACON, PEPPER JACK, EGG-OVER- EASY, TOMATO, MAYONNAISE, BBQ AND SRIRACHA SAUCES WITH SIDE OF SEASONED FRIES	18
KIDS' WAFFLES WAFFLES SERVED WITH MAPLE SYRUP (CHOCOLATE CHIP AND/OR BANANAS)	8
COCKTAILS & DRINKS BLOODY MARY'S & MIMOSAS	9
 ASK YOUR SERVER FOR FLAVORS) ORANGE JUICE, COFFEE, TEA, SODA 	3
CONSUMING DAW OF UNDERCOOKED MEATS POULTRY SEAFOOD	

*CONSUMING RAW OR UNDERCOCKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.