



## About

Fleming's Prime Steakhouse & Wine Bar® is a contemporary interpretation of the classic American steakhouse – boasting culinary mastery, signature style and unrivaled attentive service. Memorable dining experiences are at the very forefront of Fleming's, striving to provide five-star service and culinary innovation to Guests in a warm and welcoming setting.

Here you'll also find a strong passion for prime steak and wine, reflected through an array of exceptional menus that artfully combine a modern approach to traditional steakhouse fare, award-winning wines from around the world and seasonal selections crafted by our highly skilled chefs. Fleming's has thoughtfully engineered menus that will delight even the most sophisticated palates. As a result, Fleming's has remained a recipient of numerous prestigious awards, including Wine Spectator Magazine's Award of Excellence.

While Fleming's has focused primarily on its successful on-premise business model for the last 25 years, we've recently expanded into off-premise dining to provide greater convenience to Guests. By offering curbside pickup takeaway and third-party delivery, Guests can now enjoy fine dining anywhere.

Today, there are nearly 70 restaurants nationwide. For more information about Fleming's Prime Steakhouse & Wine Bar, please visit [www.FlemingsSteakhouse.com](http://www.FlemingsSteakhouse.com).

## Steak Expertise

'Prime' is our middle name for a reason. One of Fleming's key promises is to provide world-class food to each and every Guest – and that begins with steak. Fleming's delivers on this through offering a wide selection of dry-aged and wet-aged specialty and classic cuts, including the very popular 8oz Petite Filet Mignon and 35oz Prime Tomahawk. Every USDA Prime steak cut offered on the dinner menu is aged for 21 days for depth of flavor and texture.

Fleming's has a talented, expertly trained Chef Partner at each location that classically prepares every steak with kosher salt and pepper before broiling at 1,600 degrees. It is the meticulous preparation, culinary craftsmanship, and obsessive attention to detail that makes every steak at Fleming's truly extraordinary.

## Ambiance

The atmosphere of Fleming's is refined, stylish and lively with upbeat background music that sets the tone for a first-rate dining experience. The ambiance is warm and inviting and enhanced by an open dining room built around an exhibition kitchen and expansive bar.

## Events and Catering

All Fleming's locations have private dining rooms that can accommodate a range of party sizes for multi-city business meetings, luncheons, cocktail receptions, and dinner events. Full restaurant buy-out options are also available. Whether hosting a small social gathering or large business function, Fleming's can custom-tailor events and menus suitable for various budgets and occasions – and even host hybrid events, where Guests can attend in restaurant and virtually. In addition to onsite events, Fleming's also offers off-premise catering with delivery service capabilities. Catering packages include a range of thoughtfully crafted options to choose from and feature both prime steak and seafood.



Regardless of how you host, Fleming's has dedicated Events & Catering Associates that will not only ensure that the event is a resounding success but that every detail — from the food and drinks to the ambience and timing — is exactly right. For more information, please visit [FlemingsSteakhouse.com/private-dining](https://FlemingsSteakhouse.com/private-dining).

## **Founders**

In 1998, veteran restaurateurs Paul Fleming and Bill Allen opened the first Fleming's Prime Steakhouse & Wine Bar in Newport Beach, California. They envisioned a new kind of steakhouse that would not only provide a stylish and contemporary dining atmosphere but one that would also serve as a premiere destination for Guests seeking high-end steak cuts, masterfully blended wine and unparalleled hospitality.

Through a shared similarity of principles and business beliefs, a partnership between these two highly experienced restaurateurs was developed with Bloomin' Brands, Inc. in 1999. The brand has grown tremendously since and today, you can enjoy the Fleming's dining experience at nearly 70 locations across the U.S.

## **Pricing**

The average cost of dinner is approximately \$80 per person, including food, beverage, tax and gratuity.

## **Credit Cards Accepted**

American Express, Diners Club, Discover, MasterCard, VISA

## **News Contact**

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## **For more information:**

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