

RESTAURANT REVIEW CHRISTMAS AT FLEMING'S 12/25/19



Flemings at 1855 S. Lindbergh at the south end of Plaza Frontenac.

I always want to try expensive restaurant at lunch when the menu prices are much cheaper. That is impossible to do at Flemings, since they are not open for lunch.

10 days before Christmas the place was booked up and only taking reservations for between 8pm and 9 o'clock. Not wanting the wait staff to hate us and stare at us hoping we would leave, we took the 8pm table.

When we arrived there was a hostess and a host at the front door. After acknowledging our reservation the Host said he needed to check us in. It was like we were at an airport or a cruise ship dock. I asked if he needed a passport to check us in. He then repeated himself.

We stood by the bar and looked at the crowd in the packed restaurant and determined that it was a combination of regular people either rich folks or people like us spending a lot because it was Christmas or P.B.s (Phony Balonies). One guy was wearing a white fur coat to his ankles while it was one of the warmest Christmas days on record at 70-degree and at 8pm it was 60-degrees.

While there is no dress code, there is an online site that suggests men refrain from wearing jeans. That suggestion was not working. Probably a third of the men were wearing jeans, almost all expensive designer jeans and none with a Levi patch over the right rear pocket. There were a couple of guys wearing sweat pants. One African-American gentleman was going for the African leader at the UN look with what looked like a pair of pajamas if it wasn't for the glitter on it.

The acoustics in this high-dollar place are terrible when it was full. We made it to a booth and had to speak up through half of dinner.

Our waitress arrived a little late, but that was fine giving us "first timers" a chance to spend time with the menu. It is an ala cart menu.

Signature Steaks

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

Classic Cuts

MAIN FILET MIGNON* 490 cal	11 OZ 53
PETITE FILET MIGNON* 410 cal	8 OZ 46
PRIME NEW YORK STRIP* 1180 cal	16 OZ 58
CERTIFIED ANGUS BEEF RIBEYE* 1150 cal	14 OZ 51

Specialty Cuts

PRIME BONE-IN RIBEYE* 1360 cal	20 OZ 59
PRIME DRY-AGED RIBEYE* 1340 cal	16 OZ 64
PRIME TOMAHAWK* 1700 cal	35 OZ 92

Over the Top

DIABLO SHRIMP
baked with a spicy barbeque butter sauce 640 cal | 13

JUMBO LUMP CRABMEAT
oscar style with béarnaise sauce 320 cal | 12

TRUFFLE-POACHED LOBSTER*
with béarnaise sauce & caviar 600 cal | 17



Beyond Steaks

PORK TOMAHAWK* choice of signature butter 1360 cal | 46

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal | 38

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

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

COLOSSAL COLD WATER KING CRAB LEGS with crab nectar 890 cal | 86

SEASONAL FEATURED LOBSTER TAILS with drawn butter 750 cal | 57

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leek, jalapeño 1060 cal | 13

BAKED POTATO PLAIN OR LOADED cheddar, sour cream, bacon, butter, scallions 380/730 cal | 11

MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal | 11

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 580 cal | 12

CREAMED SPINACH blended with parmesan, cream, spices 860 cal | 11

ROASTED ACORN SQUASH maple mint glaze, pickled red onions 550 cal | 11

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 770 cal | 13

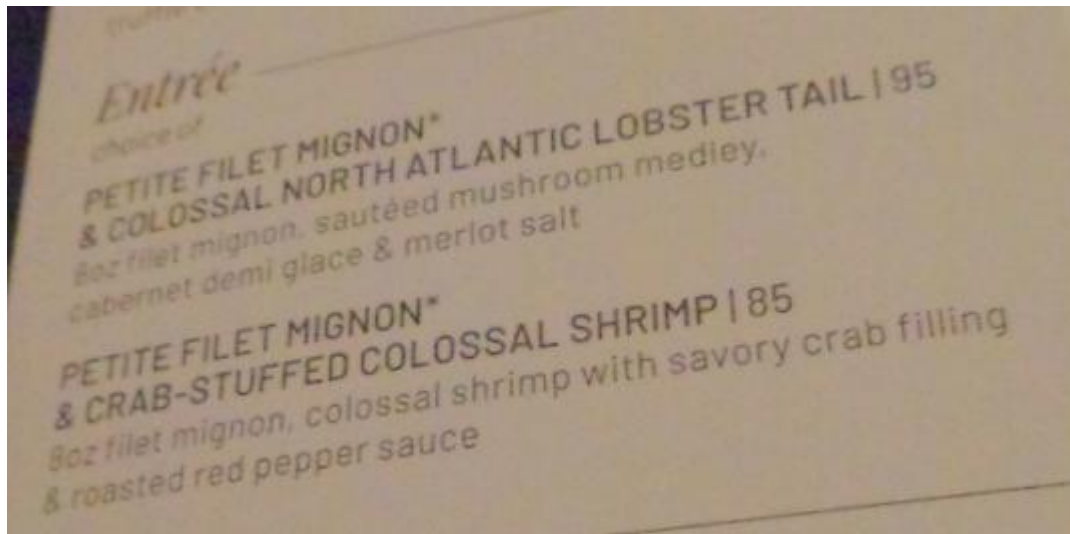
FRESH ROASTED ASPARAGUS herb butter 170 cal | 13

CHIPOTLE CHEDDAR MACARONI & CHEESE cavatappi, smoked cheddar, chipotle panko breadcrumbs 1200 cal | 12

SIGNATURE ONION RINGS panko-crust, smoked jalapeño aioli 610 cal | 11

NORTH ATLANTIC LOBSTER MACARONI & CHEESE tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1710 cal | 21

There was also a Holiday 3-course menus with petite filet steaks at \$85 or \$95.



I made big mistake by not looking at the website for Flemings before going there. I love onion rings that are dipped in a batter before frying. Our waitress told us that the Fleming O-rings are popular. She asked if we wanted a half order of 3-onion rings or a full order of six. (\$11) I went for the full order thinking three would not go very far. I was so, so wrong.



Certainly nothing like Sybergs O-rings! These are breaded and at this size three would have been plenty. Three came home. The only good thing I can say to hide my disappoint was that they were properly cooked and did not come apart. However I'm not a person who wants to use a knife and fork to eat o-rings.

My wife ordered a cup the lobster bisque. (\$15) The soup arrived in a cup that any sane person would refer to as a bowl. The rating on this was that the lobster was gone in two spoon fulls and the soup itself as “okay.”



For the main course I ordered the Petite Filet (8oz for \$46). It was Christmas was I added the Oscar style Jumbo Lump Crab meat in béarnaise sauce (\$12). I asked if they had “Flex” style Crab Meat. I then apologized, saying that a 25-something young women would not be expected to get a lame Odd Couple, Flex and Oscar reference, but Jen said without cracking a smile, “I got it.” Maybe she is older than she looked.

I ordered the steak cooked “medium.” When it arrived the crab meat was the best part. Half of the steak was rare and the last 1/3 of it was so well done it was hard to eat.



Also in the photo is a portion of the ½ order of Flemings au gratin potatoes.

The potatoes were the best thing on the plate, followed by the crab, asparagus and lastly the steak.

We were at a “steak house” but my wife wanted to experiment and asked our waitress, Jen (who was wearing small Christmas lights in her hair) if she recommended any seafood. Jen said the Chilean Sea Bass (\$47) was popular. So that was her order. Being a wise guy, I asked if what was listed on the menu as BBQ Scottish Salmon fillet was actually from the North Sea and caught by Scottish fishermen. Jen said she doubted it.

She added a small side order of Crispy (flash fried) brussel spouts. (\$6)



My wife took one bite of the bass and made a face, saying, “This tastes fishy.” Of course it does, it’s a fish, but she meant it tasted like it had been hanging around in the refrigerator a long time. I took a bite and it tasted sour to me.

There were no more bites. Jen took it way and took it off our bill.

My position on brussel sprouts is that no matter how they are cooked I don’t like them. If something on my plate is touching brussel sprouts I have to give serious consideration if I’ll eat it. My wife however likes brussel sprouts. The fried spouts came out. She ate one and the rest were destined for the take-home-bag.



There was one other thing that bothered me. Sourdough beard was delivered when we first sat down. I'm not in San Francisco, how about a Midwestern beard. With the bread was a small container of whipped butter. Next to it was a container that appeared to contain whipped cheese. It wasn't cheese. Flemings' needs to place a warning sign next to this that says "WARNING! It looks like Cheese, but it is Pumpkin Butter."

Our waitress was very nice. She did not volunteer any information, but we asked what she did on Christmas morning since she had to work later in the day. She then told us how her brother died earlier this year and is buried at Jefferson Barracks. She said she got on his Harley Davidson, rode to the Military cemetery to place a holiday wreath on his grave.

Lauren, was the young bus girl, who was also refilling our water and replacing my Dr. Peppers as I quickly drank down the contents in ice filled 10oz glasses.

It was Christmas Day so the tips were in cash. Jen got a little under a 40% tip, I also called Lauren over and thanked her for the excellent service and handed her a \$10 bill. What was sad is that I was apparently the first person to do that in a restaurant full of rich people on Christmas Day. For a lousy \$10 bill I got a \$100 smile on her face.

We will be back to eat at a restaurant at Frontenac Plaza, only it won't be at Flemings. It will be at Brick Tops on the other side of the plaza.