

Appetizers

Spinach Dip

A mixture of artichoke, spinach, asiago and melted mozzarella placed in a homemade bread bowl and served with our freshly grilled flat bread.

\$6.95

Stuffed Mushroom Caps

Large mushroom caps stuffed with a mixture of seasonings, cheese, and crab served with our signature chipotle tartar sauce.

\$9.95

Crab Cakes

A combination of spices and our fresh crab cooked to perfection served with our very own chipotle tartar sauce.

\$8.95

Shrimp Cocktail

Jumbo gulf prawns served with our very own "Grand Cocktail Sauce".

\$10.95

Soup & Salads

House Salad

Mixed greens served with your choice of dressing.

\$5.95

House Caesar

Crisp romaine lettuce tossed in our house Caesar dressing.

\$5.95

"Signature Farmer's Market" Salad

This unique salad features fresh green beans, tomatoes, Asiago cheese, all served hot with Ember's legendary vinaigrette.

\$6.95

Shrimp Caesar Salad

Our house recipe Caesar salad topped with extra large, gulf prawns. Grilled chicken can be substituted for no extra charge.

\$12.95

Soup of the Day
Chef's daily creation.
Ask Server

Pasta

Grilled Chicken and Bacon Alfredo

A grilled chicken breast and bacon served on a bed of pasta with our freshly prepared Alfredo sauce

\$12.95

Shrimp Diablo

A great combination of sautéed shrimp with a hot and spicy Diablo sauce served over angel hair pasta.

\$12.95

Chicken Parmesan

A dish of angel hair pasta served with a lightly breaded chicken breast and our red sauce. Accompanied with fresh garlic bread.

\$14.95

Chef Specials

Porterhouse Cut Pork Chop

Thick cut 12oz Pork Chop perfectly grilled served with choice of two sides

\$19.95

Herb Roasted Chicken

Chicken breast marinated in a savory blend of herbs and spices. Served with choice of two sides

\$18.95

Embers Burger

Lamb burger topped with feta cheese, fresh spinach, tomatoes and a fried egg. Served with steak fries.

\$12.95

Prime Rib Melt

Prime Rib topped with caramelized onions and Swiss cheese. Served on a fresh sour Ciabata bun and a generous portion of steak fries.

\$10.95

Hand Cut Steaks

Filet Alaskan
Filet mignon topped with Alaskan King crab and
Choron sauce.
10 oz. \$32.95
5 oz. \$24.95

Filet Béarnaise
Filet mignon topped with Béarnaise sauce.
10 oz. \$29.95
5 oz. \$16.95

Filet and Lobster
Filet mignon served with 6oz. lobster tail.
10 oz. \$42.95
5 oz. \$32.95

Filet Mignon	10 oz	\$28.95
Queen's Cut Filet Mignon	5 oz	\$15.95
Cowboy Ribeye	16 oz	\$32.95
Kansas City Strip	12 oz	\$23.95
Prime Rib (Traditional or special)	10 oz	\$18.95
Saturday only, limited quantity	16 oz	\$29.95

All 10 oz. Filets ordered medium well and above will be butterflied.
Entrees above served with two sides.

Embers Temperatures

Rare - Cool red center
Medium Rare - Warm red center
Medium - Light red center, hot all the way through
Medium Well - Very light pink center, hot all the way through
Well - Thoroughly cooked, no pink

Seafood

Tilapia
Parmesan encrusted Tilapia filet
served with choice of two sides
\$16.95

Ahi Tuna
Ahi lightly coated with black sesame
served with choice of two sides
\$18.95

Cedar Plank Salmon
One of Embers traditions. A plank-smoked
Salmon filet served with choice of two sides
\$17.95

Fried Shrimp
Jumbo butterflied shrimp breaded and fried
to a golden brown. Served with two sides
\$14.95

King Crab Legs (1 Lb)
Market

Catch Of The Day
Chef's daily creation
Ask server

Sides

Embers Green Beans
Wild Rice
Candied Carrots

Baked Potato
Steak Fries

Mashed Potatoes
Side Salad
Vegetable of Day