

## 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

### Crab Cakes

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

\$8.95

### Stuffed Mushroom Caps

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

\$9.95

### Shrimp Cocktail

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

\$10.95

## Soup & Salads

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

### Wedge Salad

Crisp baby iceberg lettuce served with your choice of our dressings.

\$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

### House Caesar

Crisp romaine lettuce tossed in our house Caesar dressing.

\$5.95

### 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

### Crab Salad

Our house recipe Caesar salad topped with our chef's special crab salad.

\$10.95

## Pasta

### Grilled Chicken and Bacon Alfredo

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

\$10.95

### 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

## Family Style Dinners

### Wednesday

German Night

\$14.95

### Thursday

Italian Night

\$14.95

### Sunday

Home Cooking

\$14.95

Family style dinners \$6.95 for children 12 and under

## Sides

Embers Green Beans  
Risotto Rice  
Vegetable Bake

Baked Potato  
Steak Fries

Sautéed Mushrooms  
Mashed Potatoes  
Side Salad

# 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	14 oz	\$23.95
Prime Rib (Traditional or special) Saturday only, limited quantity	10 oz	\$18.95
	16 oz	\$29.95

All 10 oz. Filets ordered medium well and above will be butterflied.

## Seafood

Fried Shrimp  
Jumbo Butterfly Shrimp lightly breaded and fried  
to a golden brown.  
\$14.95

Grilled Salmon  
Char-grilled Salmon filet topped with  
Choron sauce.  
\$17.95

Cedar Plank Salmon  
One of Embers traditions. A plank-smoked  
Salmon filet.  
\$17.95

Fried Catfish  
Hand breaded catfish filets served  
with steak fries.  
\$10.95

King Crab Legs (1 Lb)  
Market

Catch Of The Day  
Chef's daily creation  
Ask server

Entreés above served with two sides.

## Chef Specials

Bourbon Pork  
Tender, boneless pork chop richly marinated  
in our special bourbon sauce.  
\$14.95

Crab Salad Sandwich  
Chef's special crab salad served on a Ciabata  
bun and steak fries.  
\$10.95

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

Prime Rib Quesadilla  
Thinly sliced Prime Rib and Swiss Cheese grilled  
and served with horseradish and au jus.  
\$10.95

Prime Baker  
Baked potato topped with Prime Rib.  
\$10.95

Children's menu items \$3.99