

APPETIZERS

ROTISSERIE CHICKEN SPRING ROLLS CUCUMBER, SWEET CORN AND TOMATO SALAD – ASIAN DIPPING SAUCE 9.50

BEEF SATAY MARINATED NY STRIP, BABY ARUGULA – 7 PEPPER SOY DIPPING SAUCE 10.

SEARED DIVER SCALLOPS MICRO SALAD, LOTUS ROOT YUZU SOY 14.

SEARED MINI CRABCAKES FRISEE SALAD, GRAIN MUSTARD MAYONNAISE, THAI CHILI AIOLI 11.

TEMPURA ROCK SHRIMP & SHIITAKE MUSHROOMS SPICY GARLIC CHILI AIOLI AND YUZU SOY SAUCE 12.

EMBERS CLASSIC SHRIMP COCKTAIL – 3 JUMBO PRAWNS – EMBERS COCKTAIL SAUCE 16.50

ALASKAN KING CRAB LEGS DIJON MUSTARD SAUCE (MIN OF 4 OZ PER ORDER) 3.50/OZ

LOBSTER BISQUE/ SOUP DU JOUR 6.

SUSHI ROLLS (*denotes raw item)

***ALASKAN**– FRESH SALMON, AVOCADO, CUCUMBER 6.50

CALIFORNIA – KING CRAB, CUCUMBER, AVOCADO 8.50

***SPICY TUNA** – 7 PEPPER TUNA, CUCUMBER 8.50

EEL - FRESHWATER EEL, CUCUMBER, SOY GLAZE 7.50

*** KOBE** – TEMPURA, AVOCADO, SALMON, CRAB INSIDE.
GRILLED KOBE BEEF, WASABI MAYO, JALAPENOS ON TOP 16.

SPYDER – PANKO FRIED SOFT SHELL CRAB, CUCUMBER,
AVOCADO, PICKLED CARROT, SPRING MIX 12.

***RAINBOW** – CRAB, AVOCADO, CUCUMBER INSIDE. TOPPED
W/ TUNA, SALMON, YELLOWTAIL, SHRIMP 17.

***SALMON TEMPURA** – TEMPURA FRIED SALMON,
CUCUMBER, SPICY MAYO, SOY REDUCTION 15.

***TUNA ASPARAGUS ROLL**– FRESH TUNA, ASPARAGUS,
SCALLIONS, LIGHTLY FRIED WITH STICKY RICE SEAWEEED SALAD 15.

*** CRUNCHY SPICY** – SPICY TUNA, SHRIMP TEMPURA,
CREAM CHEESE, CUCUMBER, AVOCADO 13.

*** DOUBLE TUNA** – SPICY TUNA ROLL TOPPED WITH
TUNA, WASABI ROE, SRIRACHA 17.

VEGGIE ROLL – SHIITAKE, ASPARAGUS,
PICKLED DAIKON, INARI, AVOCADO 6.

SHRIMP TEMPURA – SHRIMP, AVOCADO, CUCUMBER, ROE 9.50

PHILADELPHIA – SMOKED SALMON, CREAM CHEESE,
CUCUMBER 7.25

CRUNCHY EEL – CUCUMBER, AVOCADO, BROILED EEL,
TEMPURA FLAKES, ORANGE SAUCE, SOY REDUCTION 16.

***TEMPURA SEA BASS**– CRAB, SALMON, AVOCADO INSIDE.
TEMPURA SEA BASS, TERIYAKI SAUCE ON TOP. 17

DOUBLE SHRIMP– TEMPURA SHRIMP, ASPARAGUS,
AVOCADO INSIDE. SPICY SHRIMP SALAD ON TOP 17.

SUSHI (NIGIRI)

served over ball of rice (2 pieces per order)

***SALMON** 6.

***TUNA** 7.

***YELLOWTAIL** 7.

SMOKED SALMON 6.

SHRIMP 7.

***BLUE FIN** 11.50

EEL 6.

***CHARRED TUNA** 7.5

SNAPPER 7.

*PEPPER SEARED YELLOWFIN TUNA SASHIMI STYLE

SEAWEEED AND DAIKON SALAD, CRISPY LOTUS ROOT, RED ONION SOYA, SCALLIONS 14.

*SASHIMI PLATTER

CHOICE OF TUNA, SALMON, YELLOWTAIL –

DRIED WHITE MISO FLAKES, AVOCADO, CRISPY GARLIC CHIPS, SHISO, EXTRA VIRGIN OLIVE OIL, YUZU SOY SAUCE 14.

SEAWEEED SALAD ROASTED SESAME SEAWEEED SALAD 4.

EDAMAME- SOYBEANS WITH SALT 6.

SALADS

HOUSE MIXED GREENS, CUCUMBER, DRIED CRANBERRIES, TOASTED PINE NUTS, CHERRY TOMATOES, BLUE CHEESE CRUMBLES
WHITE HONEY BALSAMIC VINAIGRETTE 4.

CAESAR CHOPPED ROMAINE, PARMESAN CHEESE, CROUTONS – CLASSIC CAESAR DRESSING 4.

WEDGE OF ICEBERG “Chopped” APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES,
THOUSAND ISLAND OR MAYTAG BLUE 6.

TOMATO ONION BLUE MIXED GREENS, CRUMBLED MAYTAG BLUE, BASIL OIL, SMOKED GARLIC VINAIGRETTE 6.

*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness
We offer Voss Sparkling Water from Norway and Fiji Natural Spring Still in 375ml Bottles 5.5

“PRIME” & SPECIALTY STEAKS

BONE-IN FILET MIGNON (14oz) 48. **“PRIME” FILET MIGNON (8oz)** 46.

FILET MIGNON OSCAR STEAMED ASPARAGUS, ROASTED PORTABELLA MUSHROOM, KING CRAB, HOLLANDAISE
7 OZ FILET 40. 10 OZ FILET 45.

BLACK & BLUE FILET MAYTAG BLUE CHEESE, ANNA POTATOES, ASPARAGUS, WORCESTERSHIRE DEMI SAUCE 40.

PRIME STRIP SURF-N-TURF 8OZ PRIME STRIP, 2 SEA SCALLOPS, STICKY RICE, SHIITAKE MUSHROOM
ASPARAGUS, MUSHROOM YUZU DASHI, HOUSE MADE ONION STRAWS 42.

STEAKS & CHOPS

FILET MIGNON (7 OZ) 31.
FILET MIGNON (10 OZ) 36.
NEW YORK STRIP “C.A.B.” (14 oz.) 34.
COWBOY STEAK-BONE-IN-RIBEYE (22 OZ.) 44.
PORK CHOP (14OZ) “BERKSHIRE” 27.
VEAL CHOP (16 OZ) 45.
RACK OF LAMB PORT WINE SAUCE 38.

OUR STEAKS ARE HOUSE SEASONED THEN SEARED AND BROILED TO TEMPERATURE

Rare- Cool Red Center
 Medium Rare- Warm Red Center
 Medium- Warm Pink Center
 Medium Well- Hot Pink/ Brown Center
 Well- Hot Brown Center

“SURF AND TURF”

8 OZ LOBSTER TAIL & 7OZ FILET MIGNON 55.
LOBSTER TAIL ADD ON (8 OZ LOBSTER TAIL) 24.
KING CRAB LEG ADD ON (4oz) 14.

All **STEAKS AND CHOPS** come with house made onion straws and choice of baked potato, baked sweet potato or mashed potatoes.

STEAK EXTRAS

MAYTAG BLUE CHEESE CRUST 4.
“OSCAR” STYLE W/ KING CRAB & HOLLANDAISE 7.
BEARNAISE/HOLLANDAISE 2.

EMBERS HOUSE FEATURES

BABY BACK RIBS LIGHTLY RUBBED & SMOKED – MACARONI & CHEESE, HOUSE BBQ SAUCE
 HALF ORDER 20. FULL ORDER 27. HALF RIB & ROTISSERIE CHICKEN COMBO 27.

EMBERS ROTISSERIE CHICKEN ½ CHICKEN, SPINACH SAUTE, MASHED SWEET POTATOES 21.
 ALL WHITE MEAT 1.75

CHICKEN POT PIE PARSNIPS, CARROTS, PEARL ONIONS, PEAS, MUSHROOMS, POTATOES WITH PUFF PASTRY CAP 20.

BRAISED BEEF SHORT RIBS GARLIC WHIPPED POTATOES, BRANDY GLAZED CARROTS, MISO PINEAPPLE BBQ
 PORT WINE SAUCE 28.

FRESH FISH & SEAFOOD

DOVER SOLE “SAUTE MEUNIERE” HARICOTS VERT AMANDINE 43.

SWEET MISO SEA BASS BROILED, STICKY RICE, RAPINI CARMILIZED RED ONIONS - MUSTARD MISO SAUCE,
 HONEY WASABI 32.

SEARED SEA SCALLOPS NAPA CABBAGE ROLL, SHIITAKE MUSHROOMS, ASPARAGUS
 MUSHROOM DASHI & YUZU SOY 30.

GRILLED SALMON GARLIC WHIPPED POTATOES, HARICOTS VERT, SHIITAKE MUSHROOMS, SUNDRIED TOMATO
 SHERRY VINAIGRETTE 27.

CITRUS HERB CRUSTED YELLOW FIN TUNA BROCCOLINI, POTATOES, ROASTED RED PEPPERS, GRAPE TOMATOES,
 CARAMELIZED RED ONIONS, TOSSED IN PESTO – WHITE BALSAMIC HONEY VINAIGRETTE 31.

WARM WATER LOBSTER TAIL (8 OZ) CITRUS BEURRE BLANC – CHOICE OF STARCH 33.

SIDES

5. MASHED POTATO BAKED POTATO MASHED SWEET POTATO BAKED SWEET POTATO	7. STEAMED ASPARAGUS SAUTEED WILD MUSHROOMS SAUTEED HARICOTS VERTS SAUTEED SPINACH STEAMED BROCCOLI	5. MACARONI & CHEESE SHOESTRING FRIES
--	--	---

