

APPETIZERS

- ROTISSERIE CHICKEN SPRING ROLLS** ASIAN SLAW AND DIPPING SAUCE 10.
SEARED SCALLOPS ROASTED CAULIFLOWER PUREE, LEEKS, GRANNY SMITH APPLES
CRISPY PROSCIUTTO, TRUFFLE-HAZELNUT VINAIGRETTE 14.
SEARED CRABCAKES ARUGULA, SCALLIONS, RADISHES, CILANTRO, THAI CHILI AIOLI 11.5
TEMPURA ROCK SHRIMP & SHIITAKE MUSHROOMS SPICY GARLIC CHILI AIOLI AND YUZU SOY SAUCE 12.
EMBERS CLASSIC SHRIMP COCKTAIL 3 JUMBO PRAWNS – EMBERS COCKTAIL SAUCE 16.5
ALASKAN KING CRAB LEGS DIJON MUSTARD SAUCE (MIN OF 4 OZ PER ORDER) 4.5/OZ
SOUP OF THE DAY 6.

SUSHI ROLLS *denotes raw item

- *ALASKAN** – FRESH SALMON, AVOCADO, CUCUMBER 6.5
CALIFORNIA – CRAB, CUCUMBER, AVOCADO 8.5
***SPICY TUNA** – 7 PEPPER TUNA, CUCUMBER 8.5
EEL – FRESHWATER EEL, CUCUMBER, SOY GLAZE 7.5
***KOBE** – AVOCADO, SALMON, CRAB, GRILLED KOBE BEEF,
WASABI MAYO, JALAPENOS 16.
SPYDER – PANKO FRIED SOFT SHELL CRAB, CUCUMBER, AVOCADO
PICKLED CARROT, SPRING MIX 12.
***RAINBOW** – CRAB, AVOCADO, CUCUMBER, TUNA, SALMON,
YELLOWTAIL, SHRIMP 17.
SALMON TEMPURA – TEMPURA FRIED SALMON,
CUCUMBER, AVOCADO, SPICY MAYO, SOY REDUCTION 15.
***DRAGON ROLL** – CUCUMBER, EEL, AVOCADO, SHRIMP
& EEL SAUCE 15.
SHRIMP TEMPURA – SHRIMP, AVOCADO, CUCUMBER, ROE 9.5
***CRUNCHY SPICY** – SPICY TUNA, SHRIMP TEMPURA, CREAM
CHEESE, CUCUMBER, AVOCADO 13.
***DOUBLE TUNA** – SPICY TUNA ROLL, TUNA, WASABI ROE,
SRIRACHA 17.
VEGGIE ROLL – SHIITAKE, ASPARAGUS, CUCUMBER
PICKLED DAIKON, INARI, AVOCADO, SOY PAPER SHELL 6.
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
TEMPURA SEA BASS, TERIYAKI SAUCE 17.
TIGER'S EYE – NORI, RICE, SMOKED SALMON, CREAM
CHEESE, JALAPENO, ROE, TEMPURA FRIED, SOY PAPER SHELL
AND SPICY MAYO 17.

SUSHI (NIGIRI)

served over ball of rice (2 pieces per order)

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|------------------------|-------------------------|---------------------------------|
| *SALMON 6. | SMOKED SALMON 6. | BROILED EEL 6. |
| *BIGEYE TUNA 7. | SHRIMP 7. | *CHARRED BIGEYE TUNA 7.5 |
| *YELLOWTAIL 7. | | |

- *PEPPER SEARED BIGEYE TUNA SASHIMI STYLE**
SEAWEED AND DAIKON SALAD, RED ONION SOYA, SCALLIONS 14.

- *SASHIMI PLATTER**
CHOICE OF TUNA, SALMON, YELLOWTAIL
DRIED WHITE MISO FLAKES, CRISPY GARLIC CHIPS, EXTRA VIRGIN OLIVE OIL, YUZU SOY SAUCE 14.

- SEAWEED SALAD** ROASTED SESAME SEAWEED SALAD 5.

- EDAMAME** SOYBEANS WITH SALT 6.

SALADS

- HOUSE** MIXED GREENS, CUCUMBER, DRIED CRANBERRIES, TOASTED PINE NUTS, CHERRY TOMATOES
BLUE CHEESE CRUMBLES, WHITE HONEY BALSAMIC VINAIGRETTE 6.
CAESAR CHOPPED ROMAINE, PARMESAN CHEESE, CROUTONS – CLASSIC CAESAR DRESSING 6.
WEDGE OF ICEBERG “Chopped” APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES
THOUSAND ISLAND OR MAYTAG BLUE 7.
ROMA TOMATO SALAD ARUGULA, SPINACH, RED GRAPES, KALAMATA OLIVES, FETA CHEESE
TOASTED HAZELNUTS, FENNEL-CITRUS VINAIGRETTE 7.
ARUGULA & BRESAOLA AIR-DRIED BEEF, SHAVED FENNEL, LEMON ZEST, TOASTED PINE NUTS, CRISPY CAPERS
PECORINO, LEMON VINAIGRETTE 10.

We offer Voss Sparkling Water from Norway and Fiji Natural Spring Still in 375ml Bottles 5.5

**Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness*

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

EMBERS SPECIALTY STEAKS

PAN SEARED FILET MIGNON (6 oz)

GARLIC & CHIVE GNOCCHI, WILD MUSHROOMS, CARAMELIZED ONIONS, TRUFFLE SAUCE 31.

BLACK AND BLUE FILET (8 oz)

MAYTAG BLUE CHEESE BUTTER, CABERNET SAUCE 36.

EMBERS FILET OSCAR (8 oz)

ALASKAN KING CRAB, ASPARAGUS, HOLLANDAISE 42.5

STEAKS AND CHOPS

AGED 28 DAYS

COLORADO	FILET MIGNON (8 oz)	32.
PRIME	FILET MIGNON (8 oz)	41.
COLORADO	FILET MIGNON (12 oz)	39.
ALL-NATURAL	NEW YORK STRIP (14 oz)	32.
PRIME	BONE-IN NEW YORK STRIP (14 oz)	41.
COLORADO	BONE-IN FILET MIGNON (14oz)	43.
COLORADO	COWBOY STEAK-BONE-IN-RIBEYE (22 oz)	41.
NIMAN RANCH	PORK CHOP (14oz)	24.
COLORADO	RACK OF LAMB PORT WINE SAUCE	36.
IOWA MILK-FED	VEAL CHOP (16oz)	42.

SURF AND TURF

FILET MIGNON (8 oz) AND LOBSTER TAIL (12 oz)	57.
LOBSTER TAIL ADD ON (12 oz LOBSTER TAIL)	25.

STEAK EXTRAS

MAYTAG BLUE CHEESE BUTTER	3.
BÉARNAISE / HOLLANDAISE	2.
CABERNET SAUCE	2.
SAUTÉ OF MUSHROOMS	4.
SAUTÉ OF ONIONS	3.
“CLASSIC OSCAR”	10.5

OUR STEAKS ARE SEASONED THEN SEARED AND BROILED TO TEMPERATURE AND FINISHED WITH OUR HOUSE COMPOUND BUTTER

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

EMBERS HOUSE FEATURES

BABY BACK RIBS “2 WAYS”

VIETNAMESE STYLE WITH LEMONGRASS GLAZE OR SOUTHERN STYLE WITH HOUSE BBQ
 HALF ORDER 17. FULL ORDER 24.

PAN SEARED GERBER FARMS CHICKEN BREAST

HERB-MUSTARD SPAETZLE, ROASTED RADISHES, GOLDEN BEETS, BRUSSELS SPROUTS, SWEET VERMOUTH SAUCE 24.

SAKE BRAISED KOBE BEEF SHORT RIBS

WASABI-SCALLION WHIPPED POTATOES, BROCCOLINI, MISO GLAZE 36.

DOVER SOLE “SAUTÉ MEUNIERE” OR GRILLED, HARICOTS VERT ALMONDINE 43.

MISO GLAZED SEA BASS

MUSHROOM-ANGEL HAIR, ARTICHOKE, ROASTED TOMATOES, SPINACH, SAKE BROTH 32.

SEARED SEA SCALLOPS

BOURSIN RISOTTO, WILD MUSHROOMS, SPINACH, BALSAMIC-BROWN BUTTER
 CRISPY SHIITAKE MUSHROOMS 30.

SEARED SCOTTISH SALMON

PESTO RUBBED, ROASTED BABY CARROTS & FINGERLING POTATOES
 SHAVED BRUSSELS SPROUTS & FENNEL, BLOOD ORANGE & KUMQUAT COMPOTE 29.

WARM WATER LOBSTER TAIL (12 oz)

DRAWN BUTTER, CHOICE OF SIDE 36.

5.

SIDES

6.

BAKED POTATO
 MASHED POTATO
 POTATO & LEEK GRATIN w/GOAT CHEESE
 MASHED SWEET POTATO
 BAKED SWEET POTATO
 MACARONI & CHEESE
 HERB MUSTARD SPAETZLE
 DUCK FAT FRIES
 STACK OF ONION RINGS

STEAMED ASPARAGUS
 SAUTEED WILD MUSHROOMS
 SAUTEED HARICOTS VERTS
 SAUTEED SPINACH
 STEAMED BROCCOLI
 OVEN ROASTED CAULIFLOWER
 BRUSSELS SPROUTS
 CREAMED SPINACH