

# GLUTEN FREE MENU

## APPETIZERS

**SEARED SCALLOPS** ROASTED CAULIFLOWER PUREE, LEEKS, GRANNY SMITH APPLES

CRISPY PROSCIUTTO, TRUFFLE-HAZELNUT VINAIGRETTE 14.

**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) 4.50/OZ

**SOUP OF THE DAY** 6.

## SUSHI ROLLS

\*denotes raw item

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

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

\* **DOUBLE TUNA** – SPICY TUNA ROLL TOPPED WITH 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

## SUSHI (NIGIRI)

served over ball of rice (2 pieces per order)

\***SALMON** 6.    **SMOKED SALMON** 6.    \***CHARRED TUNA** 7.5  
\***TUNA** 7.                      **SHRIMP** 7.                      \***YELLOWTAIL** 7.

## \*SASHIMI PLATTER

CHOICE OF TUNA, SALMON, YELLOWTAIL  
DRIED WHITE MISO FLAKES, CRISPY GARLIC CHIPS,  
EXTRA VIRGIN OLIVE OIL 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 6.

**WEDGE OF ICEBERG “Chopped”** APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES 7.

**ROMA TOMATO SALAD** ARUGULA, SPINACH, RED GRAPES, KALAMATO 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.

## EMBERS SPECIALTY STEAKS

**PAN SEARED FILET MIGNON** (6 oz) 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	<b>FILET MIGNON</b> (8 oz)	32.
ALL NATURAL	<b>FILET MIGNON</b> (8 oz)	39.
COLORADO	<b>FILET MIGNON</b> (12 oz)	39.
PRIME	<b>NEW YORK STRIP</b> (14 oz)	45.
DRY-AGED	<b>BONE-IN NEW YORK STRIP</b> (14 oz)	39.
COLORADO	<b>BONE-IN FILET MIGNON</b> (14oz)	45.
COLORADO	<b>COWBOY STEAK-BONE-IN-RIBEYE</b> (22 oz)	45.
NIMAN RANCH	<b>PORK CHOP</b> (12oz)	24.
COLORADO	<b>RACK OF LAMB</b> PORT WINE SAUCE	42.
IOWA MILK-FED	<b>VEAL CHOP</b> (14oz)	44.

## STEAK EXTRAS

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

## SURF AND TURF

**FILET MIGNON** (8 oz) AND **LOBSTER TAIL** (12 oz) 61.

**LOBSTER TAIL** ADD ON (12 oz LOBSTER TAIL) 29.

## EMBERS HOUSE FEATURES

**BABY BACK RIBS “2 WAYS”** HALF ORDER 17. FULL ORDER 24.

**VIETNAMESE STYLE** WITH LEMONGRASS GLAZE OR

**SOUTHERN STYLE** WITH HOUSE BBQ

**PAN SEARED GERBER FARMS CHICKEN BREAST**

ROASTED RADISHES, GOLDEN BEETS, BRUSSELS SPROUTS, SWEET VERMOUTH SAUCE 24.

**DOVER SOLE** GRILLED, HARICOTS VERT ALMONDINE 46.

**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.

**COLD WATER LOBSTER TAIL** (12 oz) DRAWN BUTTER, CHOICE OF SIDE 39

## SIDES

5.

**BAKED POTATO**

**MASHED POTATO**

**MASHED SWEET POTATO**

**BAKED SWEET POTATO**

**POTATO & LEEK GRATIN w/**

**GOAT CHEESE**

6.

**STEAMED ASPARAGUS**

**SAUTEED WILD MUSHROOMS**

**SAUTEED HARICOTS VERTS**

**SAUTEED SPINACH**

**STEAMED BROCCOLI**

**OVEN ROASTED CAULIFLOWER**

**BRUSSELS SPROUTS**