APPETIZERS

ROTISSERIE CHICKEN SPRING ROLLS ASIAN SLAW AND DIPPING SAUCE 11.

TEMPURA SHRIMP SHRIMP, SHITAKE MUSHROOMS, CREAMY SPICY SAUCE, ARUGULA 15.

EMBERS BLUE CRAB CAKES CHARRED CORN SUCCOTASH, CHIPOTLE AIOLI 19.

CHARCUTERIE PLATE ARTISANAL MEATS AND CHEESES, SEASONAL GARNISHES, CROSTINI 19.

EMBERS CLASSIC SHRIMP COCKTAIL 3 JUMBO PRAWNS – EMBERS COCKTAIL SAUCE 24.

ALASKAN KING CRAB LEGS DIJONNAISE (MIN OF 4 OZ PER ORDER) MARKET PRICE

EDAMAME SOYBEANS WITH SALT 8.

SOUP DU JOUR 12.

SUSHI ROLLS

*denotes raw item

*** SPICY TUNA** – 7 PEPPER TUNA, CUCUMBER 12.

CALIFORNIA – CRAB, CUCUMBER, AVOCADO 10.

SPYDER – PANKO FRIED SOFT SHELL CRAB, CUCUMBER, AVOCADO, CARROT, ARUGULA 18.

VEGGIE – TEMPURA SWEET POTATO, AVOCADO, PRESERVED LEMON, TERIYAKI, PICKLED RED ONION 14.

PHILADELPHIA – SMOKED SALMON, CREAM CHEESE, ASPARAGUS, SPICY MAYO, EEL SAUCE 12.

*** KOBE –** AVOCADO, SALMON, CRAB, GRILLED KOBE BEEF, WASABI MAYO, JALAPEÑOS 24.

SPICY TEMPURA ROLL – CRAB, AVOCADO, ASPARAGUS, CREAM CHEESE, TEMPURA FRIED, SPICY CRAB SALAD 24.

*** ALASKAN** – FRESH SALMON, AVOCADO, CUCUMBER 12.

*** DOUBLE TUNA –** 7 PEPPER TUNA, CUCUMBER, WASABI ROE, SRIRACHA 20.

*** OCEAN ROLL –** KING CRAB, SHRIMP TEMPURA, AVOCADO, ASPARAGUS, EEL, SALMON, EEL SAUCE, SPICY MAYO, PICKLED RED ONION, SESAME SEEDS 28.

*** TEMPURA SEABASS –** CRAB, SALMON, AVOCADO, TEMPURA SEABASS, TERIYAKI SAUCE 22.

SALMON TEMPURA – TEMPURA FRIED SALMON, CUCUMBER, AVOCADO, SPICY MAYO, SOY REDUCTION 20.

*** CRUNCHY SPICY REDUX –** 7 PEPPER TUNA, CREAM CHEESE, CUCUMBER, SHRIMP TEMPURA, SEAWEED SALAD, TEMPURA FLAKES 22.

NIGIRI

served over rice ball (2 pieces per order)

***SALMON 8.**
***BIGEYE TUNA 8.**
SMOKED SALMON 8.
SHRIMP 8.
BROILED EEL 9.
***YELLOWTAIL 8.**

SASHIMI PLATTER

*****CHOICE OF TUNA, SALMON, YELLOWTAIL
CHARRED ONION PONZU, EXTRA VIRGIN OLIVE OIL 22.

SALADS

GREEN GODDESS
BIBB LETTUCE, ROMA TOMATOES, CUCUMBER, RADISHES, CANDIED PECANS
GORGONZOLA CRUMBLES, GREEN GODDESS DRESSING 15.

CAESAR
ROMAINE HEARTS, PARMESAN CRISPS, PESTO CROUTONS, CLASSIC CAESAR DRESSING 15.

BABY ICEBERG WEDGE
APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, BLUE CHEESE CRUMBLES, CHIVES
THOUSAND ISLAND OR CREAMY BLUE CHEESE DRESSING 15.

ARUGULA
BABY ARUGULA, ROASTED BEETS, GOAT CHEESE, PEPITAS, HAZELNUT & SHERRY VINAIGRETTE 15.

SEAWEED SALAD
ROASTED SESAME SEAWEED SALAD 12.

We offer San Pellegrino Sparkling Water from Italy 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, CIPOLLINI ONIONS, PARMESAN, TRUFFLE SAUCE 56.

"AU POIVRE" NEW YORK STRIP (14 oz)
SPICED PEPPERCORN CRUST, BOURBON & BLACK GARLIC SAUCE, CRISPY ONION STRAWS 73.

STEAKS AND CHOPS

FILET MIGNON (8 oz)	62.
FILET MIGNON (12 oz)	76.
NEW YORK STRIP (14 oz)	69.
COWBOY BONE-IN-RIBEYE (22 oz)	86.
PORK CHOP (16 oz)	40.

SURF AND TURF

EMBERS FILET OSCAR (8 oz) 76.
ALASKAN KING CRAB, GRILLED ASPARAGUS, HOLLANDAISE

FILET MIGNON AND **BUTTER POACHED LOBSTER TAIL** 102.
8 oz FILET, 10 oz LOBSTER TAIL, GRILLED ASPARAGUS

BUTTER POACHED LOBSTER TAIL 58.
COLD WATER LOBSTER TAIL, CHOICE OF SIDE
CLARIFIED BUTTER & LEMON

STEAK EXTRAS

BÉARNAISE / HOLLANDAISE	5.
TRUFFLE SAUCE	5.
CHARRED CIPOLLINI ONIONS	5.
ONION STRAWS	5.
SOY ROASTED MUSHROOMS	6.
BLEU CHEESE CRUST	6.
PAN SEARED STYLE	8.
CLASSIC OSCAR	14.
AU POIVRE	6.

OUR STEAKS ARE SEASONED THEN SEARED & BROILED TO TEMPERATURE FINISHED WITH BRUSHED BUTTER

EMBERS HOUSE FEATURES

BABY BACK RIBS "2 WAYS"
VIETNAMESE STYLE WITH LEMONGRASS GLAZE OR **SOUTHERN STYLE** WITH HOUSE BBQ
HALF RACK WITH EMBERS MACARONI & CHEESE 36.

ROASTED AMISH CHICKEN BREAST
WHITE WINE RISOTTO, ENGLISH PEAS, SAUTÉED SPINACH, LEMON BEURRE BLANC 39.

DOVER SOLE
"SAUTÉ MEUNIÈRE" OR GRILLED, HARICOTS VERT AMANDINE 66.

VERLASSO SALMON
PARSNIP & FENNEL PUREE, GLAZED CARROTS, ARTICHOKE HEARTS, SAFFRON BEURRE BLANC, CHILI OIL 42.

CITRUS MISO GLAZED CHILEAN SEA BASS
SNOW PEAS, BROCCOLI, ROASTED RED PEPPERS, SCALLIONS, SESAME RICE CAKES, YUZU SOY REDUCTION 56.

PAN SEARED SEA SCALLOPS
POLENTA, CARAMELIZED BRUSSELS SPROUTS & FENNEL, BALSAMIC REDUCTION, BROWN BUTTER SAUCE 49.

RED WINE BRAISED SHORT RIBS
GARLIC WHIPPED POTATOES, BRUSSELS SPROUTS, ONION STRAWS, TRUFFLED BRAISING JUS 49.

SIDES

BAKED POTATO 10.
MASHED POTATO 10.
MASHED SWEET POTATO 10.
BAKED SWEET POTATO 10.
BOURSIN POTATOES AU GRATIN 12.
SAUTÉED BROCCOLI 10.
STACK OF ONION RINGS 10.
DUCK FAT FRIES 12.

GRILLED ASPARAGUS 12.
SOY ROASTED MUSHROOMS 12.
SAUTÉED HARICOTS VERTS 10.
CARAMELIZED BRUSSELS SPROUTS 12.
CREAMED SPINACH 10.
MUSHROOM RISOTTO 12.
MACARONI & CHEESE 10.

FOR YOUR CONVENIENCE, GRATUITY IS ADDED TO PARTIES OF 8 OR MORE.

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