

## APPETIZERS

**ROTISSERIE CHICKEN SPRING ROLLS** ASIAN SLAW AND DIPPING SAUCE 10.

**SEARED CRABCAKES** CILANTRO & FRISÉE, YUZU AIOLI 12.

**TEMPURA ROCK SHRIMP & SHIITAKE MUSHROOMS** SPICY GARLIC CHILI AIOLI AND YUZU SOY SAUCE 14.

**STEAK TARTARE** PRIME STEAK, 11 GRAIN CROSTINI, 20 YR BALSAMIC 14.

**EMBERS CLASSIC SHRIMP COCKTAIL** 3 JUMBO PRAWNS – EMBERS COCKTAIL SAUCE 18.

**ALASKAN KING CRAB LEGS** DIJONNAISE (MIN OF 4 OZ PER ORDER) 6./OZ

**EDAMAME** SOYBEANS WITH SALT 7.

**SOUP OF THE DAY** 8.

## SUSHI ROLLS \*denotes raw item

**\*SPICY TUNA** – 7 PEPPER TUNA, CUCUMBER 9.5

**CALIFORNIA** – CRAB, CUCUMBER, AVOCADO 8.5

**SPYDER** – PANKO FRIED SOFT SHELL CRAB, CUCUMBER  
AVOCADO, CARROT, ARUGULA 12.

**FRESH VEGGIE** – BROCCOLI, SWEET POTATO, BEETS  
HARICOTS VERT, AVOCADO, PONZU SAUCE 9.5

**PHILADELPHIA** – SMOKED SALMON, CREAM CHEESE  
ASPARAGUS 9.

**SHRIMP TEMPURA** – SHRIMP, AVOCADO, CUCUMBER, ROE 14.5

**\* KOBE** – AVOCADO, SALMON, CRAB, GRILLED KOBE BEEF  
WASABI MAYO, JALAPEÑOS 17.

**\*SPICY TEMPURA ROLL** – CRAB, AVOCADO, ASPARAGUS  
CREAM CHEESE, TEMPURA FRIED, WARM SPICY CRAB SALAD 18.

**\*ALASKAN** – FRESH SALMON, AVOCADO, CUCUMBER 8

**\*YELLOWTAIL MAKI** – SHISO LEAF, NORI OUTSIDE 8

**\* DOUBLE TUNA** – 7 PEPPER TUNA, CUCUMBER, WASABI ROE  
SRIRACHA 18.

**\*SURF AND TURF** – BIGEYE TUNA, KOBE, AVOCADO, CRAB  
CUCUMBER, TEMPURA FLAKES, TERIYAKI 20.

**\*TEMPURA SEABASS** – CRAB, SALMON, AVOCADO  
TEMPURA SEABASS, TERIYAKI SAUCE 18.

**SALMON TEMPURA** – TEMPURA FRIED SALMON, CUCUMBER  
AVOCADO, SPICY MAYO, SOY REDUCTION 17.

**\* CRUNCHY SPICY** – 7 PEPPER TUNA, SHRIMP TEMPURA  
CREAM CHEESE, CUCUMBER, AVOCADO 13.

## NIGIRI

served over ball of rice (2 pieces per order)

**\*SALMON** 6.  
**\* BIGEYE TUNA** 7.

**SMOKED SALMON** 7.  
**SHRIMP** 7.

**BROILED EEL** 8.  
**\*YELLOWTAIL** 7.

## SASHIMI

**\*SASHIMI PLATTER** CHOICE OF TUNA, SALMON, YELLOWTAIL  
CHARRED ONION PONZU, EXTRA VIRGIN OLIVE OIL 18.

## SALADS

**GREEN GODDESS** BIBB LETTUCE, ROMA TOMATOES, CUCUMBER, RADISHES, CANDIED PECANS  
GORGONZOLA CRUMBLES, GREEN GODDESS DRESSING 9.

**CAESAR** ROMAINE HEARTS, PARMESAN CRISPS, PESTO CROUTONS, CLASSIC CAESAR DRESSING 9.

**BABY ICEBERG WEDGE** APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES  
THOUSAND ISLAND OR CREAMY BLUE 9.

**BEET SALAD** MARINATED BEETS, CUCUMBER LABNA, BABY KALE, PEAR CRISPS, PUFFED WILD RICE  
HONEY-VERJUS VINAIGRETTE 10.

**ARUGULA SALAD** FRISÉE, PICKLED BABY CARROT, DRIED BLUEBERRY, MARCONA ALMONDS, PARMESAN  
EXTRA VIRGIN OLIVE OIL, BLUEBERRY BALSAMIC 9.

**SEAWEED SALAD** ROASTED SESAME SEAWEED SALAD 5.

We offer 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

VEGAN , VEGETARIAN AND GLUTEN FREE SELECTIONS AVAILABLE UPON REQUEST

# EMBERS SPECIALTY STEAKS

## PAN SEARED FILET MIGNON (6 oz)

GARLIC & CHIVE GNOCCHI, WILD MUSHROOMS, CIPOLLINI ONIONS, PARMESAN, TRUFFLE SAUCE 36.

## “AU POIVRE” PRIME NEW YORK STRIP (14 oz)

SPICED PEPPERCORN CRUST, BOURBON & BLACK GARLIC SAUCE, CRISPY ONION STRAWS 52.

## CRAB & LEEK FILET (6 oz)

BUTTER POACHED KING CRAB, MELTED LEEKS, RED WINE DEMI GLACE 42.

## STEAKS AND CHOPS

AGED 28 DAYS

FILET MIGNON (8 oz)	38.
FILET MIGNON (12 oz)	48.
PRIME NEW YORK STRIP (14 oz)	48.
PRIME COWBOY BONE-IN-RIBEYE (22 oz)	58.
PORK CHOP (16oz)	32.
VEAL CHOP (14oz)	52.

## SURF AND TURF

EMBERS FILET OSCAR (8 oz) ALASKAN KING CRAB, GRILLED ASPARAGUS, HOLLANDAISE	50.
FILET MIGNON AND BUTTER POACHED LOBSTER TAIL 8 oz FILET, 10 oz LOBSTER TAIL, GRILLED ASPARAGUS	72.
BUTTER POACHED LOBSTER TAIL COLD WATER LOBSTER TAIL, CHOICE OF SIDE CLARIFIED BUTTER & LEMON	40.

## STEAK EXTRAS

BÉARNAISE / HOLLANDAISE	3.
TRUFFLE SAUCE	3.
CHARRED CIPOLLINI ONIONS	3.
ONION STRAWS	3.
SOY ROASTED MUSHROOMS	4.
BLEU CHEESE CRUST	5.
PAN SEARED STYLE	6.
CLASSIC OSCAR	10.
AU POIVRE	4.
LOBSTER GRUYERE	13.

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

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

## 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 28.

### ROASTED AMISH CHICKEN BREAST

ROASTED CARROT & BABY KALE RISOTTO, MELTED LEEKS, TARRAGON JUS, TOASTED BREAD CRUMBS 29.

### DOVER SOLE

“SAUTÉ MEUNIÈRE” OR GRILLED, HARICOTS VERT AMANDINE 48.

### CITRUS-SOY GLAZED CHILEAN SEABASS

SESAME BROCCOLINI, SWEET POTATOES, BABY CARROTS, CHARRED SCALLION EMULSION 45.

### SEARED DIVER SCALLOPS

CRISPY HERB POLENTA, BACON BRAISED BABY KALE, GREEN APPLE, HAZELNUT-BROWN BUTTER VINAIGRETTE 38.

### SCOTTISH SALMON

GRILLED SALMON, SAUTEED BRUSSELS SPROUTS, BACON, GOLDEN RAISINS, CELERY ROOT PUREE  
MISO-CIDER BEURRE BLANC 33.

### GRILLED VEGETABLE “TOWER”

FARRO “RISOTTO”, BALSAMIC & TRUFFLE MARINATED VEGETABLES, MISO-CARROT VINAIGRETTE 24.

### BRAISED BEEF SHORT RIBS

SAGE BUTTER WHIPPED POTATOES, SOY ROASTED MUSHROOMS, CIPOLLINI ONIONS, RED WINE DEMI, PARMESAN 35.

## SIDES 8.

BAKED POTATO  
MASHED POTATO  
MASHED SWEET POTATO VANILLA-BOURBON  
BAKED SWEET POTATO  
BOURSIN POTATOES AU GRATIN  
STEAMED BROCCOLI  
STACK OF ONION RINGS  
DUCK FAT FRIES

GRILLED ASPARAGUS  
SOY ROASTED MUSHROOMS  
SAUTÉED HARICOTS VERT  
OVEN ROASTED CAULIFLOWER  
CAMELIZED BRUSSELS SPROUTS  
SAUTÉED SPINACH  
MUSHROOM RISOTTO  
MACARONI & CHEESE  
LOBSTER MAC & CHEESE 14.