

## 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 12.

**STEAK TARTARE** PRIME STEAK, 11 GRAIN CROSTINI, LEMON-EGG YOLK, 20 YR BALSAMIC 14.

**EMBERS CLASSIC SHRIMP COCKTAIL** 3 JUMBO PRAWNS – EMBERS COCKTAIL SAUCE 16.5

**ALASKAN KING CRAB LEGS** DIJONNAISE (MIN OF 4 OZ PER ORDER) 5/OZ

**EDAMAME** SOYBEANS WITH SALT 6.

**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 16.

**\*SPICY TEMPURA ROLL** – CRAB, AVOCADO, ASPARAGUS  
CREAM CHEESE, TEMPURA FRIED, WARM SPICY CRAB SALAD  
SWEET & SPICY SAUCE 17.

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

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

**\* DOUBLE TUNA** – 7 PEPPER TUNA, CUCUMBER, WASABI ROE  
SRIRACHA 17.

**\*SURF AND TURF** – BIGEYE TUNA, KOBE, AVOCADO, CRAB  
CUCUMBER, TEMPURA FLAKES, TERIYAKI 19.

**\*TEMPURA SEABASS** – CRAB, SALMON, AVOCADO  
TEMPURA SEABASS, TERIYAKI SAUCE 17.

**SALMON TEMPURA** – TEMPURA FRIED SALMON, CUCUMBER  
AVOCADO, SPICY MAYO, SOY REDUCTION 16.

**\* 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.

## CRUDO

**\*SASHIMI PLATTER** CHOICE OF TUNA, SALMON, YELLOWTAIL  
CHARRED ONION PONZU, EXTRA VIRGIN OLIVE OIL 16.

**\*TUNA POKE** AVOCADO, MANGO, PONZU 15.

## SALADS

**GREEN GODDESS** BIBB LETTUCE, ROMA TOMATOES, CUCUMBER, RADISHES, CANDIED PECANS  
GORGONZOLA CRUMBLES, GREEN GODDESS DRESSING 8.

**CAESAR** ROMAINE HEARTS, PARMESAN CRISPS, PESTO CROUTONS, CLASSIC CAESAR DRESSING 8.

**BABY ICEBERG WEDGE** APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES  
THOUSAND ISLAND OR CREAMY BLUE 8.

**BEET SALAD** MARINATED BEETS, CUCUMBER LABNA, SHAVED CORN, SUNFLOWER SPROUTS, ROASTED PEPITAS 10.

**ARUGULA SALAD** FRISÉE, POLENTA CROUTONS, LEMON-EGG YOLK, ORANGE VINAIGRETTE 8.

**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

# EMBERS SPECIALTY STEAKS

## PAN SEARED FILET MIGNON (6 oz)

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

### 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)	30.
VEAL CHOP (14oz)	52.
RACK OF LAMB (11oz)	46.

### SURF AND TURF

EMBERS FILET OSCAR (8 oz)	48.
KING CRAB ENCRUSTED, GRILLED ASPARAGUS, HOLLANDAISE	
FILET MIGNON AND BUTTER POACHED LOBSTER TAIL	72.
8 oz FILET, 10 oz LOBSTER TAIL, GRILLED ASPARAGUS	

### 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

TRUFFLE CORN FLAN, SAUTEED TRUMPET MUSHROOMS, BROCCOLINI, AU JUS 28.

### DOVER SOLE

“SAUTÉ MEUNIÈRE” OR GRILLED, HARICOTS VERT AMANDINE 46.

### HERB ENCRUSTED YELLOWFIN TUNA

SEARED YELLOWFIN TUNA, SICILIAN CAPONATA, TOMATO-RED PEPPER PUREE 34.

### SEARED DIVER SCALLOPS

SEASONAL CORN SALAD, AVOCADO MOUSSE, CORN PUREE, PICKLED RED ONION 36.

### SCOTTISH SALMON

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

### BUTTER POACHED LOBSTER TAIL (10 oz)

COLD WATER LOBSTER TAIL, CHOICE OF SIDE, CLARIFIED BUTTER & LEMON 39.

VEGAN , VEGETARIAN AND GLUTEN FREE SELECTIONS AVAILABLE UPON REQUEST

## SIDES 7.

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  
 CARAMELIZED BRUSSELS SPROUTS  
 SAUTÉED SPINACH  
 MUSHROOM RISOTTO  
 MACARONI & CHEESE

LOBSTER MAC & CHEESE 14.