

## APPETIZERS

- ROTISSERIE CHICKEN SPRING ROLLS** ASIAN SLAW AND DIPPING SAUCE 10.
- TEMPURA SHRIMP** SHRIMP, SHITAKE MUSHROOMS, CREAMY SPICY SAUCE, ARUGULA 14.
- OYSTERS ON THE HALF SHELL** 6 OYSTERS, COCKTAIL SAUCE, MIGNONETTE, LEMON 20.
- 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 7.

## 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 16.
- VEGGIE** – TEMPURA SWEET POTATO, AVOCADO, PRESERVED LEMON, TERIYAKI, PICKLED RED ONION 10.
- PHILADELPHIA** – SMOKED SALMON, CREAM CHEESE, ASPARAGUS, SPICY MAYO, EEL SAUCE 12.
- \* KOBE** – AVOCADO, SALMON, CRAB, GRILLED KOBE BEEF, WASABI MAYO, JALAPEÑOS 20.
- SPICY TEMPURA ROLL** – CRAB, AVOCADO, ASPARAGUS, CREAM CHEESE, TEMPURA FRIED, WARM SPICY CRAB SALAD 22.
- \*ALASKAN** – FRESH SALMON, AVOCADO, CUCUMBER 10.
- \* 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 25.
- \*TEMPURA SEABASS** – CRAB, SALMON, AVOCADO, TEMPURA SEABASS, TERIYAKI SAUCE 20.
- SALMON TEMPURA** – TEMPURA FRIED SALMON, CUCUMBER, AVOCADO, SPICY MAYO, SOY REDUCTION 18.
- \* CRUNCHY SPICY REDUX** – 7 PEPPER TUNA, CREAM CHEESE, CUCUMBER, SHRIMP TEMPURA, SEAWEED SALAD, TEMPURA FLAKES 18.

## NIGIRI

served over rice ball (2 pieces per order)

- \*SALMON 6.**
- \* BIGEYE TUNA 7.**
- SMOKED SALMON 7.**
- SHRIMP 7.**
- BROILED EEL 8.**
- \*YELLOWTAIL 7.**

## 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 13.

### CAESAR

ROMAINE HEARTS, PARMESAN CRISPS, PESTO CROUTONS, CLASSIC CAESAR DRESSING 13.

### BABY ICEBERG WEDGE

APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES  
THOUSAND ISLAND OR CREAMY BLUE 13.

### ARUGULA

BABY ARUGULA, SHAVED FENNEL, ORANGE SEGMENTS, SHAVED PARM, LEMON CITRONETTE 13.

### SEAWEED SALAD

ROASTED SESAME SEAWEED SALAD 7.

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 44.

## “AU POIVRE” NEW YORK STRIP (14 oz)

SPICED PEPPERCORN CRUST, BOURBON & BLACK GARLIC SAUCE, CRISPY ONION STRAWS 60.

### STEAKS AND CHOPS

FILET MIGNON (8 oz)	50.
FILET MIGNON (12 oz)	60.
NEW YORK STRIP (14 oz)	58.
COWBOY BONE-IN-RIBEYE (22 oz)	70.
PORK CHOP (16oz)	34.

### SURF AND TURF

EMBERS FILET OSCAR (8 oz) ALASKAN KING CRAB, GRILLED ASPARAGUS, HOLLANDAISE	64.
FILET MIGNON AND BUTTER POACHED LOBSTER TAIL 8 oz FILET, 10 oz LOBSTER TAIL, GRILLED ASPARAGUS	94.
BUTTER POACHED LOBSTER TAIL COLD WATER LOBSTER TAIL, CHOICE OF SIDE CLARIFIED BUTTER & LEMON	50.

### STEAK EXTRAS

BÉARNAISE / HOLLANDAISE	4.
TRUFFLE SAUCE	4.
CHARRED CIPOLLINI ONIONS	4.
ONION STRAWS	4.
SOY ROASTED MUSHROOMS	6.
BLEU CHEESE CRUST	6.
PAN SEARED STYLE	8.
CLASSIC OSCAR	14.
AU POIVRE	4.

OUR STEAKS ARE SEASONED THEN SEARED AND BROILED TO TEMPERATURE FINISHED WITH BRUSHED 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 RACK WITH EMBERS MACARONI & CHEESE 30.

### ROASTED CORNISH GAME HEN

SPÄTZLE, BROCCOLINI, PIQUILLO PEPPERS, CANDIED LEMON ZEST, CHICKEN JUS 34.

### DOVER SOLE

“SAUTÉ MEUNIÈRE” OR GRILLED, HARICOTS VERT AMANDINE 50.

### VERLASSO SALMON

YUKON GOLD SMASH, HARICOTS VERT, LEEKS, TOMATO, FRIED CAPERS, BROWN BUTTER 36.

### CHILEAN SEA BASS

MISO MARINADE, VEGETABLE FRIED RICE, BRAISED BOK CHOY, SOY-GINGER BUTTER SAUCE 46.

### BRAISED SHORT RIBS

HEIRLOOM CARROTS, PARSNIP PUREE, RED PEPPER, SCALLIONS, CRISPY PARSNIPS, PAN JUS 42.

## SIDES 10.

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  
CAMELIZED BRUSSELS SPROUTS  
CREAMED SPINACH  
MUSHROOM RISOTTO  
MACARONI & CHEESE

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