

APPETIZERS

ROTISSERIE CHICKEN SPRING ROLLS ASIAN SLAW AND DIPPING SAUCE 10.

TEMPURA SHRIMP SHRIMP, SHITAKE MUSHROOMS, CREAMY SPICY SAUCE, ARUGULA 14.

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

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

CRAB SALAD AVOCADO, MANGO, ARUGULA, CHERRY TOMATO, GRAPEFRUIT, FRIED WONTONS, CILANTRO LIME VINAIGRETTE, BLOOD ORANGE GASTRIQUE 18.

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 8.

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 12.

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

* **KOBE** – AVOCADO, SALMON, CRAB, GRILLED KOBE BEEF, WASABI MAYO, JALAPEÑOS 22.

SPICY TEMPURA ROLL – CRAB, AVOCADO, ASPARAGUS, CREAM CHEESE, TEMPURA FRIED, SPICY CRAB SALAD 22.

* **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 26.

* **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 20.

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 13.

CAESAR

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

BABY ICEBERG WEDGE

APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, BLUE CHEESE CRUMBLES, 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 8.

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 46.

“AU POIVRE” NEW YORK STRIP (14 oz)

SPICED PEPPERCORN CRUST, BOURBON & BLACK GARLIC SAUCE, CRISPY ONION STRAWS 62.

STEAKS AND CHOPS

FILET MIGNON (8 oz)	50.
FILET MIGNON (12 oz)	64.
NEW YORK STRIP (14 oz)	60.
COWBOY BONE-IN-RIBEYE (22 oz)	72.
PORK CHOP (16 oz)	36.

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	96.
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.

BLACK TRUFFLE ROASTED 1/2 CHICKEN

HEIRLOOM CARROTS, ASPARAGUS, WHIPPED POTATOES, WHITE WINE CHICKEN JUS 38.

DOVER SOLE

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

VERLASSO SALMON

WHIPPED POTATOES, SPINACH, ARTICHOKE, LEMON BUTTER, SAFFRON TOMATO VINAIGRETTE, FENNEL POLLEN 38.

CITRUS MISO GLAZED CHILEAN SEA BASS

BRAISED BOK CHOY, SNOW PEAS, MUSHROOMS, SESAME RICE CAKE, TERIYAKI SOY REDUCTION 52.

PAN SEARED SEA SCALLOPS

WILD MUSHROOM RISOTTO, ASPARAGUS, AGED BALSAMIC- BLACK TRUFFLE VINAIGRETTE 44.

SIDES 10.

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

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

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

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