

APPETIZERS

ROTISSERIE CHICKEN SPRING ROLLS ASIAN SLAW AND DIPPING SAUCE 10.

SEARED CRABCAKES SWEET CORN SALSA, ELOTE SPICE, YUZU AIOLI 14.

OYSTERS ROCKEFELLER BLUE POINT OYSTERS, CREAMED SPINACH, BEARNAISE 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 10

CALIFORNIA – CRAB, CUCUMBER, AVOCADO 9

SPYDER – PANKO FRIED SOFT SHELL CRAB, CUCUMBER
AVOCADO, CARROT, ARUGULA 14.

VEGGIE – TEMPURA SWEET POTATO, AVOCADO, PRESERVED
LEMON, TERIYAKI, PICKLED RED ONION 10

PHILADELPHIA – SMOKED SALMON, CREAM CHEESE
ASPARAGUS, SPICY MAYO, EEL SAUCE 10.

*** KOBE** – AVOCADO, SALMON, CRAB, GRILLED KOBE BEEF
WASABI MAYO, JALAPEÑOS 18.

SPICY TEMPURA ROLL – CRAB, AVOCADO, ASPARAGUS CREAM
CHEESE, TEMPURA FRIED, WARM SPICY CRAB SALAD 20.

***ALASKAN** – FRESH SALMON, AVOCADO, CUCUMBER 9.

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

***OCEAN ROLL** – KING CRAB, SHRIMP TEMPURA, AVOCADO,
ASPARAGUS, EEL, SALMON, EEL SAUCE, SPICY MAYO, PICKLED
RED ONION, SESAME SEEDS 23.

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

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

*** 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

***SASHIMI PLATTER** CHOICE OF TUNA, SALMON, YELLOWTAIL
CHARRED ONION PONZU, EXTRA VIRGIN OLIVE OIL 20.

SALADS

GREEN GODDESS BIBB LETTUCE, ROMA TOMATOES, CUCUMBER, RADISHES, CANDIED PECANS
GORGONZOLA CRUMBLES, GREEN GODDESS DRESSING 10.

CAESAR ROMAINE HEARTS, PARMESAN CRISPS, PESTO CROUTONS, CLASSIC CAESAR DRESSING 10.

BABY ICEBERG WEDGE APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES
THOUSAND ISLAND OR CREAMY BLUE 10.

BABY KALE & BROCCOLI GRAIN BOWL SHREDDED BROCCOLI HEARTS, RED KALE, GOAT CHEESE, DRIED CRANBERRIES, CANDIED
PECANS, EDAMAME, QUINOA, MAPLE CIDER VINAIGRETTE 10.

SEAWEED SALAD ROASTED SESAME SEAWEED SALAD 6.

We offer Pellegrino Sparkling Water from Italy and Fiji Natural Spring Still in 375ml Bottles 5.5
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 38.

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

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

STEAKS AND CHOPS

AGED 28 DAYS

FILET MIGNON (8 oz)	40.
FILET MIGNON (12 oz)	50.
PRIME NEW YORK STRIP (14 oz)	48.
PRIME COWBOY BONE-IN-RIBEYE (22 oz)	60.
PORK CHOP (16oz)	32.

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	76.
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	4.
SOY ROASTED MUSHROOMS	4.
BLEU CHEESE CRUST	5.
PAN SEARED STYLE	6.
CLASSIC OSCAR	12.
AU POIVRE	5.
LOBSTER GRUYERE	13.

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

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.

GERBER FARMS CHICKEN BREAST

ROASTED MUSHROOMS, GARLIC AND CHIVE GNOCCHI, ASPARAGUS, CHICKEN JUS 29.

DOVER SOLE

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

HALIBUT “EN PAPILOTE”

CAULIFLOWER & POTATO PUREE, CARMELIZED ONIONS, RATATOUILLE VEGETABLES, 20YR BALSAMIC 45.

ANTARCTIC SALMON

SMASHED YUKON GOLD POTATOES, HONEY ROASTED ROOT VEGETABLES, WHOLE GRAIN MUSTARD BEURRE BLANC 34.

DIVER SEA SCALLOPS

BUTTERNUT SQUASH RISOTTO, FRIED BRUSSEL SPROUT LEAVES, AGED BALSAMIC-TRUFFLE VINAIGRETTE 38.

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
CARMELIZED BRUSSELS SPROUTS
CREAMED SPINACH
MUSHROOM RISOTTO
MACARONI & CHEESE
LOBSTER MAC & CHEESE 14.