

## APPETIZERS

- ROTISSERIE CHICKEN SPRING ROLLS** ASIAN SLAW AND DIPPING SAUCE 10.
- TEMPURA SHRIMP** SHRIMP, SHITAKE MUSHROOMS, CREAMY SPICY SAUCE, ARUGULA 14.
- ARANCINI** MOZZARELLA, RED SAUCE, SHAVED ASPARAGUS 14.
- EMBERS CLASSIC SHRIMP COCKTAIL** 3 JUMBO PRAWNS – EMBERS COCKTAIL SAUCE 24.
- ALASKAN KING CRAB LEGS** DIJONNAISE (MIN OF 4 OZ PER ORDER) 8./OZ
- EDAMAME** SOYBEANS WITH SALT 7.
- SOUP OF THE DAY** 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 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

- \*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 12.
- CAESAR** ROMAINE HEARTS, PARMESAN CRISPS, PESTO CROUTONS, CLASSIC CAESAR DRESSING 12.
- BABY ICEBERG WEDGE** APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES THOUSAND ISLAND OR CREAMY BLUE 12.
- ARUGULA** BABY ARUGULA, SHAVED FENNEL, ORANGE SEGMENTS, SHAVED PARMESAN, LEMON CITRONETTE 12.
- SEAWEED SALAD** ROASTED SESAME SEAWEED SALAD 6.

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 42.

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

SPICED PEPPERCORN CRUST, BOURBON & BLACK GARLIC SAUCE, CRISPY ONION STRAWS 58.

### STEAKS AND CHOPS

AGED 28 DAYS

FILET MIGNON (8 oz)	48.
FILET MIGNON (12 oz)	58.
PRIME NEW YORK STRIP (14 oz)	56.
PRIME COWBOY BONE-IN-RIBEYE (22 oz)	68.
PORK CHOP (16oz)	32.

### SURF AND TURF

EMBERS FILET OSCAR (8 oz) ALASKAN KING CRAB, GRILLED ASPARAGUS, HOLLANDAISE	60.
FILET MIGNON AND BUTTER POACHED LOBSTER TAIL 8 oz FILET, 10 oz LOBSTER TAIL, GRILLED ASPARAGUS	88.
BUTTER POACHED LOBSTER TAIL COLD WATER LOBSTER TAIL, CHOICE OF SIDE CLARIFIED BUTTER & LEMON	40.

### 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	12.
AU POIVRE	4.
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

LEMON & BLACK PEPPER RISOTTO, PECORINO ROMANO, ASPARAGUS, RADISH, APPLE CIDER GASTRIQUE,  
CHICKEN JUS 29.

## DOVER SOLE

“SAUTÉ MEUNIÈRE” OR GRILLED, HARICOTS VERT AMANDINE 49.

## ARCTIC CHAR

PISTACHIO & PANKO CRUST, FREGOLA SARDA, PEA VELOUTE, OYSTER MUSHROOMS, MASAGO, DILL 38.

## VERLASSO SALMON

CAULIFLOWER PUREE, KALE, ASPARAGUS, ROASTED CARROTS, SHAVED CARROT SALAD, CARROT OIL 36.

## CHILEAN SEA BASS

STICKY RICE, SAFFRON BEURRE BLANC, AGED BASALMIC, SHAVED BEETS, PARSLEY 46.

## 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  
LOBSTER MAC & CHEESE 14.