



EMBER

GRILLE & WINE BAR

SIP • SAVOR • CELEBRATE

Raul Lorenzana
Restaurant General Manager

Brock Granger
Chef de Cuisine

Adam Pitcher
Assistant General Manager

William Foltz
Pastry Chef

Kelly Bistok
Master Mixologist

Our Chefs work closely with our suppliers to ensure we offer the finest, seasonal ingredients.

Meat by Linz - Calumet City, IL

Freshko - Lake Charles, LA

Capitol City Produce - Baton Rouge, LA

Foods in Season - Washougal, WA

APPETIZERS

COLD

Raw Oyster Bar

Cocktail, Horseradish
1/2 dozen 15
1 dozen 28

Wagyu Beef Carpaccio

Parmesan, Arugula, Lavash,
White Truffle Oil 20

Osetra Caviar

Classic Garnishes
150 per Ounce

Shrimp Cocktail

Creole Remoulade
Cocktail Sauce 19

Seafood Tower

Lobster Tails, King Crab, Shrimp,
Tuna, Lump Crab, Oysters MKT

Hand-Cut Tartare

Ahi Tuna 17
Wagyu Beef 24

HOT

Broiled Oysters

Tomato Horseradish Butter,
Parmesan, Lemon 16

Bacon Wrapped BBQ Shrimp

Cheddar Grits, Scallions,
Port Reduction 19

Crab Cake

Lump Crab, Asparagus,
Sauce Béarnaise 20

Duck Crêpes

Braised Duck, Hoisin,
Vegetable Slaw, Ponzu 21

Lamb Lollichops

Harissa Rub, Hummus,
Gremolata 25

Fried Green Tomatoes

King Crab, Ravigote,
Red Pepper Relish 19

SOUPS & SALADS

Seafood Bisque

Crawfish 12 Shrimp 12
Lobster 13 King Crab 13

Caesar

Chopped Romaine,
Toasted Garlic Croutons,
Shaved Parmesan 12

Bartlett Pear

Goat Cheese, Walnuts,
White Balsamic Vinaigrette,
Honeycomb 12

Corn Chowder

Sweet Corn, Potatoes,
Lumb Crab Meat,
Bacon 12

Wedge

Bleu d'Auvergne Dressing,
Lardons, Snipped Chives,
Grape Tomatoes 12

Mixed Greens

Balsamic Vinaigrette,
Tomatoes, Cucumbers,
Fuji Apples 10

FROM THE GRILLE

Double Porterhouse

USDA Prime
48 oz. 150

USDA Prime Beef

14 oz. KC Strip 55
20 oz. Bone-In Ribeye 60

Japanese A5 Wagyu

4 oz. Minimum
MKT

Linz Heritage Angus

8 oz. Filet 45
10 oz. Filet 50

Prime Dry Aged Beef

45 Days, Bone-In Ribeye
20 oz. 75

Rosewood Wagyu Beef

Dallas, TX
6 oz. Petite Filet 60

American Bison

Boneless Ribeye
16 oz. 65

Maine Lobster

1.5 lb. Roasted,
Herb Butter MKT

A5 Wagyu Burger

8 oz. Patty, Smoked Gouda,
Dressed, Fries 32

ENHANCEMENTS

Lump Crab 17 Shrimp 17
Scallops 18 Foie Gras 21
Crawfish 17 Oscar 19

King Crab Legs

1lb. Merus Cut 65
1/2 lb. 34

CLASSIC SAUCES

Béarnaise Creole Meunière
Bordelaise Horseradish
Au Poivre

FROM THE PAN

Scottish Salmon 36

Halibut 38

Sea Scallops 38

Ahi Tuna 38

Chilean Sea Bass 44

Jumbo Shrimp 34

Joyce Farms Chicken 30

Fresh Pasta 20

Choose from the Following Preparations:

Classic Meunière

Lemon, Beurre Noisette, Chapelure

Diavolo

Tomato Sauce, Dried Chiles, Oregano

Ardennaise

Smoked Ham, Cream

Niçoise

Tomatoes, Capers, Olives, Basil

Miso Glaze

Mirin, White Shoyu

SIDES

Mac n' Cheese

Homestyle 10
Truffled 12
Lobster & Chive 12
Crawfish 12
Loaded 12

Potatoes

Roasted Garlic 10
Fully Loaded 12
Lobster & Chive 12
Truffled 12
Boardwalk Fries 10
Au Gratin 12

Vegetables

Roasted Asparagus 10
Green Beans 10
Creamed Spinach 10
Market Vegetables 10
Sautéed Mushrooms 12