



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

Horseradish, Cocktail
1/2 Doz or 1 Doz
MKT

Beef Carpaccio

Pepper Crusted Wagyu Filet,
Shaved Parmesan, Micro Arugula,
Lavash, White Truffle Oil 20

Seafood Tower

Maine Lobster Tails
Snow Crab Claws
King Crab Legs
Lump Crab
U-12 Shrimp
1/2 Dozen Oysters
MKT

Shrimp Cocktail

Cocktail Sauce,
Horseradish, Lemon 19

Hand-Cut Tartares

Ahi Tuna, Ponzu 17
Wagyu Filet, Caper Aioli 22

HOT

Broiled Oysters

1/2 Dozen Oysters,
Tomato-Horseradish Butter,
Parmesan, Lemon 18

Bacon Wrapped BBQ Shrimp

Cheddar Grits, Scallions,
BBQ Sauce, Port Glaze,
Thai Shrimp 19

Crab Cake

Buttered Lump Crab,
Sauce Béarnaise,
Asparagus 20

Duck Crêpes

Hoisin Braised Duck,
Shredded Vegetable Slaw,
Ponzu Dipping Sauce 20

Lamb Lollichops

NZ Lamb, Harissa Rub,
Chickpea Hummus,
Chimichurri 25

Fried Green Tomatoes

Alaskan King Crab,
Ravigote Sauce,
Roasted Pepper Relish 19

SOUPS & SALADS

Seafood Bisque

Choice of Seafood Garnish

Crawfish 12 Shrimp 12
Lobster 13 King Crab 13

Caesar

Chopped Romaine,
Toasted Garlic Croutons,
Shaved Parmesan 12

Antipasto Salad

Salami, Tomatoes, Olives,
Provolone, Ceci, Pignoli,
Red Wine Vinaigrette 12

Tortilla Soup

Chicken Deshebrado,
Fresh Cilantro, Tiras,
Crema 12

Wedge

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

Mixed Greens

Balsamic Vinaigrette,
Grape 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

American Wagyu Beef

Hand-Cut Petite Filet
6 oz. 60

American Bison

Boneless Ribeye
16 oz. 65

Maine Lobster

1.5 lb. Roasted,
Herb Butter MKT

A5 Wagyu Burger

8 oz. House Blend Patty,
Cheddar, Dressed, Fries 32

ENHANCEMENTS

Lump Crab 17 Shrimp 17
Scallops 18 Foie Gras 21
Fried Oysters 16 Oscar 19
Roasted Garlic Purée 3

King Crab Legs

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

STEAK SAUCES

Béarnaise Creole Meunière
Bordelaise Chimichurri
Au Poivre Horseradish
3 each

FROM THE PAN

Sea Scallops 38

Halibut 38

Scottish Salmon 36

U-12 Shrimp 34

Chilean Sea Bass 44

Ahi Tuna 38

Pappardelle Pasta 20

Duroc Pork Chop 30

Chicken Suprême 28

Choose From the Following Sauces:

French Meunière

Beurre Noisette, Persillade

New Orleans BBQ

Blackened, Creole Meunière

Pesto Genovese

Basil, Pignoli, Parmesan, Cream

Piccata

Capers, Lemon, White Wine

Diavolo

Tomatoes, Dried Chiles, Oregano

Sweet Thai Chile

Thai Basil, Pickled Vegetables

SIDES

Potatoes

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

Mac n' Cheese

Homestyle 10
Black Truffle 12
Lobster & Chive 12
Fully Loaded 12
Smoked Jalapeño 10
Crawfish 12

Vegetables

Roasted Asparagus 10
Green Beans 10
Creamed Spinach 10
Glazed Carrots 10
Burgundy Mushrooms 12
Broccoli 10