



EMBER

GRILLE & WINE BAR

SIP • SAVOR • CELEBRATE

Brock Granger
Chef de Cuisine

Emily Trahan
General Manager

Jesse Turner
Sous Chef

D'Mark Jennings
Sous Chef

Ashley Murphey
Supervisor

Kelly Huddle
Master Mixologist

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

Meat by Linz - Calumet City, IL

D'Artagnan Foods - Union, NJ

Fortune Seafood - New Orleans, LA

Capitol City Produce - Baton Rouge, LA

Foods in Season - Washougal, WA

SHARED APPETIZERS

Duck Crêpes 25
Shaved Cabbage, Cilantro,
Ponzu Dipping Sauce

Mini Beef Tacos 28
Avocado Salsa, Black Bean Purée,
Guajillo Chile Paste, Crema

Crab Cake 29
Lump Crab, Asparagus,
Lemon Hollandaise Sauce

Snow Crab Claws 28
Creole Beurre Blanc,
Charred Leek Oil

Raw Oysters MKT
Horseradish, Mignonette,
Cocktail Sauce, Tabasco, Lemon

Seafood Cocktail 28
Lobster, Jumbo Lump Crab,
Shrimp(LA), Cocktail Sauce

Ahi Tuna Tostadas 25
Avocado Mousse, Calamansi Vinaigrette,
Chili Crisp, Micro Cilantro

Bacon Wrapped Shrimp 29
Cheddar Grits, Imported Shrimp,
BBQ Sauce, Port Reduction

House Made Meatballs 31
Wagyu & Prime Beef Blend,
Pomodoro Sauce, Mozzarella, Pesto

Fried Green Tomatoes 27
Lemon-Peppercorn Aioli,
Lump Crab, Chives

Wagyu Carpaccio 28
Parmesan, Calabrian Chili, Egg Yolk Gel,
Fried Capers, Arugula, Sourdough Crostini

Pork Belly “Burnt Ends” 27
Spicy BBQ Sauce, Shaved Cabbage,
Cider Dressing

Seared Foie Gras 32
Cardamom-Apricot Gel, Brioche,
Pistachio Crumble

Lamb Lollipops 29
Labneh, Pomegranate Molasses,
Spiced Pistachios

FIRST COURSES

Lobster Bisque 16
Maine Lobster, Sherry, Chives

Corn & Crab Bisque 16
Grilled Corn, Basil Oil, Calabrian Chile, Lump Crab

Caesar Salad 15
Chopped Romaine, Crushed Garlic Croutons, Shaved Parmigiano

Antipasto Chopped Salad 16
Red Wine Vinaigrette, Italian Meat & Cheeses, Iceberg, Radicchio, Olives, Garden Vegetables

Wedge Salad 17
Blue Cheese Dressing, Lardons, Tomatoes, Cucumbers, Pickled Red Onions

FROM THE GRILLE

38 oz. Australian Wagyu Tomahawk 360

Flambéed & Carved Tableside, served with Your Choice of 3 Sides & Sauces

Filet Mignon

8 oz. Center Cut 58

10 oz. Center Cut 67

6 oz. Petite Wagyu 90

Ribeyes

20 oz. Prime Bone-In 80

20 oz. Dry Aged Bone-In 85

14 oz. Boneless Wagyu 115

New York Strips

14 oz. Prime 69

12 oz. Wagyu 90

Japanese A5 56 / oz

Steak Enhancers

Creole Meunière 5 Chimichurri 5 Horseradish Sauce 5 Whiskey Peppercorn 5
Oscar 26 Foie Gras 28 Roasted Jalapeños 5 Roasted Bone Marrow 10
Grilled Shrimp 18 Hollandaise 5 Jumbo Lump Crab 22 5oz. Lobster Tail 25

FROM THE PAN

Chilean Sea Bass Lemon-Harissa Brown Butter, Charred Broccolini, Labneh, Sumac 59
Pan Roasted Fish Corn, Green Beans, Grilled Leeks, Lemon Beurre Blanc, Basil Oil 56
Double Pork Chop Potato Pavé, Shaved Brussels Sprouts, Fig Agrodolce, Pork Jus 46
Braised Lamb Shank Basque-Style Stewed Peppers, Potato Purée, Espelette Demi 46
Heritage Chicken Tomato Sugo, Artichokes, Potatoes, Pangrattato, Adriatic Vinaigrette 46
Cold Water Lobster Tail 10 oz., Served with Lemon & Drawn Butter 85

SIDES

Potatoes 15	Vegetables 15	Mac n' Cheese 15
Lobster & Chive	Grilled Asparagus	Lobster & Chive
Black Truffle	Burgundy Mushrooms	Black Truffle
Fully Loaded	Green Beans & Lardons	Fully Loaded
Parmesan Truffle Fries	Creamed Spinach	Chesapeake Blue Crab
Au Gratin	Brussels Sprouts, Bacon & Pecans	Bacon & Jalapeño

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There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

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