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# EMBER

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GRILLE & WINE BAR

SIP ♦ SAVOR ♦ CELEBRATE

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Adam Pitcher  
Restaurant General Manager

Emily Koch  
Assistant General Manager

Jesse Turner  
Sous Chef

Jeffery Buggage  
Sous Chef

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

**Raw Oysters** MKT  
Cocktail Sauce, Mignonette,  
Fresh Horseradish

**Duck Crêpes** 25  
Cabbage, Cilantro,  
Ponzu Dipping Sauce

**Crab Cake** 28  
Lump Crab, Asparagus,  
Hollandaise Sauce

**Fried Green Tomatoes** 25  
Pickled Sweet Peppers, Lump Crab,  
Ravigote Sauce, Arugula

**Crab Fingers** 34  
Lemon Dill Butter

**Seafood Cocktail** 26  
Lobster, Crab, Shrimp, Cocktail Sauce

**Lamb Lollipops** 28  
Spice Rub, Labneh,  
Pomegranate, Herbs

**Bacon Wrapped Shrimp** 24  
Cheddar Grits, Thai Shrimp,  
BBQ Sauce, Port Reduction

**Ahi Tuna Tartare** 24  
Avocado, Cucumber, Asian Dressing  
Seaweed Salad, Wonton Strips

**Wagyu Carpaccio** 25  
White Truffle Oil, Arugula,  
Parmesan, Sourdough Crisps

**Seared Foie Gras** 28  
Morello Cherry, Brioche

**Fried Gulf Oysters** 25  
Savoy Slaw, Honey Diablo Sauce

## FIRST COURSES

**Lobster Bisque** 14  
Maine Lobster, Sherry, Chives

**Brie & Mushroom Soup** 13  
Mushrooms, Potato, Brie, Fried Sage

**Pear & Goat Cheese Salad** 14  
Baby Frisée, Shallot Vinaigrette, Hibiscus Syrup

**Caesar Salad** 14  
Chopped Romaine, Crushed Garlic Croutons, Shaved Parmigiano

**Mixed Greens Salad** 13  
Balsamic Vinaigrette, Grape Tomatoes, Cucumbers, Fuji Apples

**Wedge Salad** 14  
Blue Cheese Dressing, Lardons, Tomatoes, Cucumbers, Pickled Red Onions

# FROM THE PAN

<b>Chilean Sea Bass</b>	Broccolini, Pickled Peppers, Fingerlings, King Crab Butter	59
<b>Pan Roasted Fish</b>	Asparagus, Potato Purée, Crawfish Tails, Creole Hollandaise	58
<b>Seafood Pasta</b>	Lobster, Shrimp, Crab, Campanelle, Lobster-Coconut Cream	48
<b>Braised Lamb Shank</b>	Lemon Potato Purée, Chimichurri, Natural Jus	48
<b>Heritage Chicken</b>	Maitake Mushrooms, Potato Purée, Forestière Sauce	45
<b>Duroc Pork Chop</b>	Roasted Pumpkin Purée, Green Beans, Pepitas, Cider Jus	48

# FROM THE GRILLE

<b>8 oz. Filet Mignon</b>	56	<b>16 oz. Boneless Bison Ribeye</b>	70
<b>10 oz. Filet Mignon</b>	66	<b>14 oz. Prime New York Strip</b>	65
<b>20 oz. Prime Bone-In Ribeye</b>	80	<b>12 oz. Wagyu New York Strip</b>	90
<b>20 oz. Dry Aged Ribeye</b>	85	<b>6 oz. Wagyu Filet Mignon</b>	90
<b>Cold Water Lobster Tail</b>	MKT	<b>Japanese A5 Wagyu</b>	55 per oz.

## Steak Enhancers

<b>Oscar</b> 24	<b>Creole Hollandaise</b> 5	<b>Roasted Jalapeños</b> 5	<b>Lump Crab</b> 20
<b>Creole Meunière</b> 5	<b>Foie Gras</b> 24	<b>Horseradish Sauce</b> 5	<b>Au Jus</b> 4
<b>Grilled Shrimp</b> 16	<b>Fried Oysters</b> 15	<b>Chimichurri</b> 4	<b>5oz. Lobster Tail</b> 25

# SIDES

Mac n' Cheese	Vegetables	Potatoes
Lobster & Chive 14	Grilled Asparagus 13	Au Gratin 14
Black Truffle 14	Burgundy Mushrooms 14	Fully Loaded 13
Homestyle 13	French Green Beans 12	Roasted Garlic 12
Fully Loaded 13	Sautéed Broccolini 13	Black Truffle 14
Tasso & Crawfish 14	Creamed Spinach 14	Herb Fries 12
Bacon & Jalapeño 13		Lobster & Chive 14