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# EMBER

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GRILLE & WINE BAR

SIP • SAVOR • CELEBRATE

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Raul Lorenzana  
Restaurant General Manager

Brock Granger  
Chef de Cuisine

Adam Pitcher  
Assistant General Manager

William Alexander  
Sous Chef

William Foltz  
Pastry Chef

Kelly Bistok  
Master Mixologist

Our Chefs are committed to offering the finest, seasonal ingredients and sourcing locally when possible.

**JVS Cattle Company** - Sulphur, LA

**Meat by Linz** - Calumet City, IL

**Freshko** - Lake Charles, LA

**Capitol City Produce** - Baton Rouge, LA

# APPETIZERS

## COLD

### Ahi Tuna Tartare

Avocado, Cucumber, Scallions,  
Ginger Oil, Ponzu-Sesame Sauce 16

### Wagyu Beef Carpaccio

White Truffle Oil, Parmesan,  
Arugula, Lavash 20

### Shrimp Cocktail

Cocktail & Creole Remoulade 19

### Fried Green Tomatoes

King Crab Salad, Peperonata,  
Ravigote Sauce 18

### Artisan Cheese Plate

Chef's Selection of Cheeses &  
Accoutrements 25

## HOT

### Bacon Wrapped BBQ Shrimp

Cheddar Grits, Scallions,  
Pomegranate Reduction 19

### Crab Cake

Lump Crab, Asparagus,  
Sauce Béarnaise 20

### Lamb Lollochops

Spice Rub, Hummus, Gremolata 25

### Broiled Oysters

Tomato Horseradish Butter,  
Parmesan, Lemon 16

### Grilled Bacon Rasher

Neuske's Bacon, Green Tomato Relish,  
Apple8 Vinegar 21

### Chilled Seafood Tower

Maine Lobster, King Crab Legs, Jumbo Shrimp, Tuna Tartare,  
Lump Crab, Oysters, Ravigote, Cocktail & Creole Remoulade MKT

# SOUPS & SALADS

### Seafood Bisque

Chef's Daily Preparation 12

### French Onion Soup

Gruyère, Crouton 12

### Wedge Salad

Bleu d'Auvergne Dressing, Chives,  
Nueske's Bacon, Grape Tomatoes 12

### Mixed Greens Salad

Balsamic Vinaigrette, Apples,  
Grape Tomatoes 10

### Caesar Salad

Baby Gem Lettuce, Croutons,  
Parmigiano-Reggiano 12

### Poached Pear Salad

Cider Vinaigrette, Blue Cheese,  
Frisée, Toasted Walnuts 12

# FROM THE GRILLE

## Ember Bistecca Fiorentina

48 oz. USDA Prime Porterhouse 150

## USDA Prime Beef

14 oz. Kansas City Strip 55

20 oz. Bone-In Ribeye 60

## Rosewood Ranch Wagyu

6oz. Filet Mignon 49

## Linz Heritage Angus

8 oz. Filet Mignon 45

10 oz. Filet Mignon 50

## Japanese A5 Wagyu

† Minimum 4 oz. MKT

## Wild Game

Chef's Selection MKT

## Prime Dry Aged Beef

45 Day Aged Bone-In Ribeye

20 oz. 75

## Surf

1/2 lb. Maine Lobster Tail 49

1 lb. King Crab Legs 64

## ENHANCEMENTS

Lump Crab 16 Jumbo Shrimp 16

Sea Scallops 18 Seared Foie Gras 21

Bacon Fat Fried Egg 5

## CLASSIC SAUCES

Béarnaise Creole Meunière

Bordelaise Horseradish

Au Poivre

# ENTRÉES

## Pan Roasted Fish

Brussels Sprouts, Tiras  
Chipotle-Lime Butter 38

## Seared Sea Scallops

Braised Swiss Chard, Rillons,  
Seasoned Pot Liquor 36

## Loch Duart Salmon

Potato Purée, Broccolini,  
Dill Buerre Blanc 38

## Braised Short Rib

Spice Crust, Horseradish Potato Purée,  
Braised Red Cabbage, Demi-Glace 45

## Sautéed Rainbow Trout

Crawfish Tails, Spinach, Tomatoes,  
Sauce Nantua 34

## Roasted Heritage Chicken

Fingerling Potatoes, Baby Carrots,  
Leeks, Natural Jus 32

# SIDES

Sautéed Broccolini 10

French Green Beans 10

Cheddar Grits 10

Seasonal Vegetables 10

Brussels Sprouts 10

Au Gratin Potatoes 12

Loaded Mashed Potatoes 12

Garlic Mashed Potatoes 10

Lobster Mashed Potatoes 12

Truffle Mac n' Cheese 12

Grilled Asparagus 10

Wild Mushrooms 12

Creamed Spinach 10

Duck Fat Fries 10

Loaded Baked Potato 10