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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 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

### Steak Tartare

Wagyu Beef, Caper Aioli,  
Cornichons, Crostini 24

### Shrimp Cocktail

Creole Remoulade  
Cocktail Sauce 19

### Seafood Tower

Lobster, King Crab, Jumbo Shrimp,  
Ahi Tuna, Lump Crab, Oysters MKT

### Ahi Tuna Tartare

Avocado, Cucumber,  
Asian Dressing 17

## HOT

### Fried Green Tomatoes

King Crab, Ravigote,  
Red Pepper Relish 19

### Bacon Wrapped BBQ Shrimp

Cheddar Grits, Scallions,  
Port Reduction 19

### Crab Cake

Lump Crab, Asparagus,  
Sauce Béarnaise 20

### Truffle Beignets

Black Truffles, Parmesan,  
Black Garlic Aioli 25

### Lamb Lollichops

Spice Rub, Hummus,  
Gremolata 25

### Broiled Oysters

Tomato Horseradish Butter,  
Parmesan, Lemon 16

## SOUPS & SALADS

### Seafood Bisque

Chef's Selection 12

### Caesar Salad

Baby Gem, Croutons,  
Shaved Parmesan 12

### Poached Pear Salad

Pear Vinaigrette, Blue Cheese,  
Frisée, Toasted Walnuts 12

### French Onion Soup

Gruyère, Crouton 12

### Wedge Salad

Blue Cheese Dressing, Bacon,  
Chives, Grape Tomatoes 12

### Mixed Greens Salad

Balsamic Vinaigrette,  
Tomatoes, Fuji Apples 10

# FROM THE GRILLE

**Ember Porterhouse**  
48 oz. USDA Prime 150

**Prime Dry Aged Beef**  
45 Day Aged Bone-In Ribeye  
20 oz. 75

**Japanese A5 Wagyu**  
Minimum 4 oz. MKT

**Linz Heritage Angus**  
8 oz. Petite Filet 45  
10 oz. Filet Mignon 50

**USDA Prime Beef**  
14 oz. Kansas City Strip 55  
20 oz. Bone-In Ribeye 60

**Rosewood Ranch Wagyu**  
Filet Mignon  
6 oz. 50

## ENHANCEMENTS

Lump Crab 17	Jumbo Shrimp 17
Sea Scallops 18	Seared Foie Gras 21
Fried Egg 5	Grilled Bacon 10

## CLASSIC SAUCES

Béarnaise    Creole Meunière  
Bordelaise    Horseradish  
Au Poivre

## SEA

**Pan Roasted Fish**  
Lemon Potato Purée, Asparagus,  
Basil Beurre Blanc 38

**Maine Lobster**  
1/2 lb. Tail 49

**Seared Sea Scallops**  
Petite Vegetables, Prosciutto,  
Tomatoes, Beurre Monté 38

**Loch Duart Salmon**  
Soubise, Fingerlings,  
Fennel, Citrus-Herb Butter 38

**King Crab Legs**  
1lb. Merus Cut 65  
1/2 lb. 34

**Seafood Pasta**  
Lobster, Scallops, Shrimp,  
White Wine Sauce 36

## LAND

**Heritage Chicken**  
Fingerlings, Baby Carrots,  
Pearl Onions, Jus 32

**Wild Game**  
Chef's Selection MKT

**Stuffed Rabbit**  
Greens, Wild Mushrooms,  
Mustard Jus 45

## SIDES

Duck Fat Fries 10  
Wild Mushrooms 12  
Cheddar Grits 10  
Sautéed Vegetables 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  
French Green Beans 10  
Creamed Spinach 10  
Baked Potato 10