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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, Lavash 24

### Shrimp Cocktail

Creole Remoulade  
Cocktail Sauce 19

### Seafood Tower

Lobster Tails, King Crab, Shrimp,  
Tuna, Lump Crab, Oysters MKT

### Ahi Tuna Tartare

Avocado, Cucumber,  
Asian Dressing 17

## HOT

### Broiled Oysters

Tomato Horseradish Butter,  
Parmesan, Lemon 16

### Bacon Wrapped BBQ Shrimp

Cheddar Grits, Scallions,  
Port Reduction 19

### Crab Cake

Lump Crab, Asparagus,  
Sauce Béarnaise 20

### Duck Crêpes

Braised Duck, Hoisin,  
Vegetable Slaw, Ponzu 21

### Lamb Lollichops

Harissa Rub, Hummus,  
Gremolata 25

### Fried Green Tomatoes

King Crab, Ravigote,  
Red Pepper Relish 19

## SOUPS & SALADS

### Seafood Bisque

Classic Recipe,  
Chef's Selection of  
Seafood 12

### Caesar

Red & Green Romaine,  
Toasted Garlic Croutons,  
Shaved Parmesan 12

### Heirloom Tomato

Fresh Mozzarella, Basil,  
Balsamic Glaze, Olive Oil,  
Fleur de Sel 12

### Tomato Bisque

Smoked Gouda,  
Brioche Croutons 12

### Wedge

Bleu d'Auvergne Dressing,  
Crispy Bacon, Snipped Chives,  
Grape Tomatoes 12

### Mixed Greens

Balsamic Vinaigrette,  
Grape Tomatoes,  
Diced Fuji Apples 10

# FROM THE GRILLE

## Ember Porterhouse

USDA Prime  
48 oz. 150

## Prime Dry Aged Beef

45 Day Aged Bone-In Ribeye  
20 oz. 75

## Wagyu Beef

Japanese A5 MKT  
6 oz. Rosewood Filet 60

## 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

## A5 Wagyu Burger

10 oz. House Blend Patty,  
Tomato Relish, Fries 32

## 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

## SIDES

### Potatoes

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

### Mac n' Cheese

Homestyle 10  
Truffled 12  
Lobster & Chive 12  
Carbonara 12  
Loaded 12

### Vegetables

Roasted Asparagus 10  
Green Beans 10  
Creamed Spinach 10  
Market Vegetables 10  
Sautéed Corn 10  
Sautéed Mushrooms 12

## SEA

### Pan Roasted Fish

Lemon Potato Purée,  
Asparagus, Basil Butter 38

### Maine Lobster

1.5 lb. Roasted,  
Herb Butter MKT

### Seared Sea Scallops

Chorizo, Sweet Corn,  
Pepper Coulis 38

### Salmon Provençal

Balsamic Glaze, Ratatouille  
Infused Olive Oil 38

### King Crab Legs

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

### Seafood Pasta

Crawfish, Scallops, Shrimp,  
Cream Sauce 36

## LAND

### Heritage Chicken

Fingerlings, Baby Carrots,  
Cipollini Onions, Jus 32

### Wild Game

Chef's Selection MKT

### Spiced Cauliflower

Couscous, Pistachios,  
Sultanas, Olives 28