



EMBER

GRILLE & WINE BAR

SIP • SAVOR • CELEBRATE

• APPETIZERS •

Ahi Tuna Tartare 16

cucumber carpaccio, avocado, cilantro,
white shoyu, yuzu juice

Foie Gras 21

seared foie gras, rossini
shaved truffle, brioche

Crab Cake 20

broccolini, béarnaise, lump crab meat
micro greens

BBQ Bacon Wrapped Shrimp 19

smoked cheddar grits, port wine reduction

Jumbo Shrimp 17

cocktail sauce, remoulade

Duck Tacos 16

braised duck leg, cucumber curtida
cilantro, ponzu sauce

American Kobe Beef Carpaccio 16

fried capers, chives, mustard oil
creamy horseradish, Reggiano parmesan

Baked Oyster 16

Rockefeller butter

Lamb Lollichops 25

mint raita, gremolata vinaigrette

Crab Cocktail 17

citrus-marinated crab
cocktail sauce

Chilled Seafood Tower 40/pp

king crab leg, jumbo shrimp, Maine lobster
lump crab cocktail, tuna tartare, oysters
cocktail sauce, remoulade

Ember Charcuterie Board 20

Chef's selection of cured meat and cheese
served with crostini, cornichons and house mustard

Ember Cheese Board 18

Chef's selection of artisanal cheese
served with fruit and house pecans

• SALADS •

Organic Mixed Greens 8

fuji apple, baby heirloom tomatoes
dark balsamic dressing

Wedge 12

baby heirloom tomato, chives,
bleu d'auvergne cheese, Nueske's bacon

Arugula 12

bleu d'auvergne cheese, Anjou pears
pecans, fig vinaigrette

Caesar 10

baby romaine lettuce, herb focaccia
Reggiano crisp

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.

• FROM THE WOOD-FIRED GRILL •

The Ember Prime "Tomahawk" 99

42 oz. Rib Eye carved tableside
choice of two sauces

**Japanese Kobe Strip Loin
"Manhattan Cut"**

30 per ounce
minimum order of 4 oz.

6 oz. American Kobe Filet 46

8 oz. American Kobe Flat Iron 30

Wild Game MP

Filet Mignon

8 oz. 39
10 oz. 45

Prime Beef

14 oz. New York Steak 49
20 oz. Bone-in Rib Eye 56
22 oz. Porter House 69

Surf

½ lb. Maine Lobster Tail 49
1 lb. Maine Lobster Tail 95
1 lb. King Crab Legs Split 64

Extras and Additions

Searred Scallops 14	Lump Crab 11	Grilled Shrimp 16	Foie Gras 18
King Crab Legs 32		4oz. Lobster Tail 25	

Customize your steak with one of our Ember signature preparations

Herb or Truffle or Foie Gras Butter

Au Poivre, Bordelaise, Chimichurri, Béarnaise, or Creamy Horseradish Sauce

• MAIN COURSES •

Pan-Seared Scallops 34

seaweed salad, leeks, beurre noisette
port wine reduction

Ahi Tuna 38

confit potato, haricot vert, Meyer lemon
heirloom tomato vinaigrette

Pan-Roasted Fish 36

fingerling potatoes, squash purée
cider gastrique

Brasato 36

stone ground grits, baby root vegetables
braising jus

Grilled Wild Salmon 36

parsnip purée, mushroom ragout
fried sage

Chicken Roulade 30

broccolini, orzo
natural jus

• SIDES 8 •

asparagus, steamed or grilled
spinach, creamed or wilted
smoked cheddar grits
green beans

truffle shoestring potatoes
roasted garlic or plain mashed potatoes
baked potato
seasonal vegetables

• SIDES 10 •

loaded mashed potatoes
foraged wild mushrooms

potato gratin
lobster mashed potato

truffled mac n' cheese
crawfish mac n' cheese

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