



Filet Mignon

Our 10-oz. hand cut beef tenderloin, char-grilled to perfection.
Wine Suggestion: Bin 300 or 500

28

20-oz. Porterhouse Steak

Black Angus at its finest; this steak features both the Filet Mignon and Ribeye cuts creating the ultimate steak.
Wine Suggestion: Bin 500

37

Cowboy Ribeye

An all American, grilled to be deliciously tender; this 16-oz. Black Angus steak provides a scrumptious experience.
Wine Suggestion: Bin 500

32

Hunter Steak

A sizzling 16-oz. Ribeye steak accentuated with a Merlot wild mushroom demi-glace, flame-grilled and seasoned to thrill your taste buds.
Wine Suggestion: Bin 401 or 500

36

Stilton Blue Ribeye

A huge one-pound flame-grilled steak topped with crumbled Stilton blue cheese and demi-glace.
Wine Suggestion: Bin 500

34

Pepper and Coffee Encrusted Ribeye Steak

A full 16-oz. steak covered with a delicious peppercorn and coffee bean crust.
Wine Suggestion: Bin 401

34

Medallions of Beef Princess

Pan seared Filet Mignon topped with Alaskan king crab and sauce Choron.
Wine Suggestion: Bin 101

32

Tournedos of Beef Béarnaise

Our finest black angus tenderloin medallions topped with Béarnaise sauce.
Wine Suggestion: Bin 401 or 500

27

Chateaubriand for Two

Tender Filet Mignon carved tableside, served with an abundance of Embers' savories made especially for two people.
Wine Suggestion: Bin 300 or 500

70

Buffalo Tri-Tip

Great Plains buffalo, char-grilled and thinly sliced, served with spicy black bean salsa.
Wine Suggestion: Bin 500

21

Partridge and Lamb

This dish pairs our tender lamb chops and scrumptious quail with a unique presentation.
Wine Suggestion: Bin 200 or 300

34

New Zealand Rack of Lamb

Our tender rack of lamb marinated in rosemary, peppercorns, garlic, shallots and brandy. This dish is served on sweet potato coulis and topped with Embers' unique sweet potato noodles.
Wine Suggestion: Bin 300

34

Rosemary Chicken Breast

This char-grilled tender chicken breast is marinated in a balsamic, rosemary infusion you are sure to love.
Wine Suggestion: Bin 200

13

Muscovy Duck

One of our guests' favorites. Marinated duck breast cooked medium rare and served with a grilled portobello mushroom and fig demi-glace.
Wine Suggestion: Bin 300

21

Kahlúa Pork Chop

Tender pork chop richly flavored with our special Kahlúa marinade.
Wine Suggestion: Bin 401

18

FROM THE PRAIRIE TO THE OCEAN

Your choice of any of these items are available as 'Surf and Turf'.

Gulf Prawns

Scampi style or char-grilled Kahlúa glaze

10

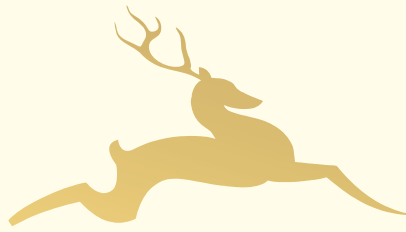
Whole Dungeness Crab
MARKET

Lobster Tail
MARKET

(24 hour notice required)

King Crab Legs

A full one-pound serving.
MARKET



APPETIZERS

Brie Cheese

Deliciously golden fried brie served on a bed of chiffonnade lettuce.

6

Oysters Casino

Tender oysters baked on the half shell topped with garlic, sweet peppers and bacon.

9

Smoked Shrimp Cocktail

Cold smoked gulf prawns served with our Grand cocktail sauce.

10

Coulubiacs a'la Greque

Smoked gulf prawns served with feta cheese and Kalamata olives wrapped in phyllo dough.

9

Seared Sea Scallops

Large sea scallops pan seared with a delicious oriental sauce.

9

Chef's Drunken Partridge

Bobwhite quail marinated in a rosemary and Merlot infusion, served with a port and fig glaze.

10

"Embers" Cheese Platter

Ask your server for tonight's cheese selections. May we also suggest this as an after dinner course.

9

Soup Du Jour

Created daily by our chef.

MARKET

SALADS

Wedge Salad

Crisp baby iceberg lettuce served with your choice of our chef's dressings.

5

Farmer's Market Salad

This unique salad features fresh green beans, tomatoes, Asiago cheese, all served hot with Embers' legendary vinaigrette.

6

House Caesar

Crisp romaine lettuce tossed in our house Caesar dressing.

5

Smoked Shrimp Caesar Salad

Our house recipe Caesar salad topped with extra large, smoked gulf prawns.

12

PASTA

Embers' Chicken Pasta

Smoked chicken breast with our spicy pasta sauce.
Wine Suggestion: Bin 100

12

Scallops & Pasta

Large sea scallops pan seared with mushrooms and a creamy Asiago cheese pesto sauce and fresh pasta.

Wine Suggestion: Bin 101

14

Smoked Prawn Fettuccini

Gulf prawns tossed in Mornay sauce and served on a bed of fresh pasta.
Wine Suggestion: Bin 101

14

SEAFOOD

Fresh Horseradish Encrusted Swordfish

Grilled swordfish coated with fresh horseradish, topped with a Mornay sauce.

Wine Suggestion: Bin 300

19

Grilled Salmon Filet

Freshly prepared grilled salmon topped with sauce Choron.

Wine Suggestion: Bin 300

17

Cedar Plank Salmon

Salmon filet plank smoked and served with a timbale of rice.

Wine Suggestion: Bin 101

18

Alaskan King Crab Legs

A full one-pound serving of delicious Alaskan king crab legs.

Wine Suggestion: Bin 300

MARKET

Lobster available with 24 hour notice, ask server for market price

