

STARTERS

Chilled Prawn Cocktail Classic Cocktail Sauce & Lemon	14
Crispy Calamari Chile Spiced Marinara and Pesto Aioli	12
House Made Herb Potato Gnocchi Wild Mushrooms, Tomatoes, Spinach, Parmesan Cheese, Tomato Cream Sauce	10
Roasted Marinated Shrimp Carbonara Style Risotto, Heirloom Tomatoes and Lemon Sauce	17
Roasted Jumbo Lump Crab Cakes Sweet Corn & Andouille Sausage Cassoulet, Micro Greens and Cajun Remoulade	14
Grilled Vegetable Spring Roll Saffron Quinoa, Roasted Tomatoes and Harissa Sauce	12
Mussels & Clams Sherry Wine, Spanish Chorizo, Fennel, Peppers, Onions and Tomatoes	18
Flatbreads BBQ - Crisp Pork Belly, Pickled Jalapeno, Scallions, Caramelized Onion, Smoked Gouda and Mozzarella Cheese Classic Margarita - Heirloom Tomato, Fresh Argula, Burrata, Parmesan, Pesto and Balsamic Drizzle	9

SOUPS & SALADS

New England Clam Chowder (Seasonal Preparation)	8
Chef's Selection Soup	8
Caesar Salad Chopped Romaine, Caesar Dressing, Shaved Parmesan and House-made Croutons	9
Steakhouse Wedge Crisp Iceberg Lettuce, Choice of Ranch or Roquefort Dressing, Bacon Lardons, Crumbled Blue Cheese, Tomato and Green Onion	9
Ember's House Salad Mixed Baby Greens, Cherry Tomatoes, Cucumber, Red Onion and House Croutons with a Choice of Dressing	8
Spinach Salad Pickled Red Onion, Bacon, Hard-cooked Egg, Gorgonzola Croutons and Honey-Garlic Dressing	9
Grilled Marinated Scallops Greek Style Salad, Smoked Feta Cheese, Tomatoes, Olives, Cucumbers, Peppers, Hearts of Palm and a Light Tomato Vinaigrette	18
Caprese Salad Heirloom Tomatoes, Fresh Burrata Cheese, Pesto and Balsamic Drizzle	14

ENTRÉES

STEAKS AND FEATURED SEAFOOD

Served with Chef's Selection Vegetable and a Choice of Baked Potato, Chophouse Mashed Potato or Wild Rice Pilaf.

Choose a choice of Sauce Béarnaise, Red Wine Sauce or Maître'd Butter as a perfect complement for your Steak.

Filet Mignon 8oz.*	31
Blue Cheese Crusted 12oz. New York Strip Steak*	31
Bone-in Rib Eye Steak 22oz.* Beer Battered Onion Rings	43
Top Sirloin 12oz.*	23
Boneless Rib Eye Steak 14oz.*	29
Porterhouse Steak 28oz.*	55
Broiled Cold Water Lobster Tail 8oz. Drawn Butter and Lemon	45
King Crab Legs One Pound of Steamed Crab Legs, Drawn Butter and Lemon	59

ACCOMPANIMENTS *(add to any entrée)*

Broiled Lobster Tail 8 oz.	37
Braised Mushrooms	6
New Mexico Style House Made Red & Green Chile, Grilled Onion & Jalapeno	3
Sautéed Caramelized Onions	5
Shrimp Scampi Lemon Sauce	12
Grilled Scallops Lemon Sauce	12
Oscar Style Grilled Asparagus, Seasoned Crab, Béarnaise Sauce	12
Additional Sauces <i>Red Wine Sauce, Béarnaise, Chicken Au Jus, Maitre D' Butter or Lemon Butter Sauce</i>	2

** Food Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A split plate charge of \$7.00 will be added for shared entrees.

EMBER'S SPECIALTIES

Roasted Prime Rib* of Beef Au Jus, 12 oz. Chophouse Mashed Potatoes and Fresh Vegetables	30
Jalapeno Shrimp Fettuccine Jalapenos, Garlic, Onions and Bell Peppers, White Wine Sriracha Butter Sauce served on a bed of House-made Fettuccine	26
Grilled Marinated Swordfish Filet* Vegetable Pearl Couscous, Olive & Tomato Relish	26
Grilled Salmon* Parmesan Risotto, Roasted Tomato, and White Wine Butter Sauce	27
Baby Back Ribs House-made Cherry Barbecue Sauce, Cole Slaw and Corn Bread	24
Colorado Rack of Lamb* Roasted Fingerling Potatoes, Broccolini, Baby Carrot and Rosemary Au Jus	42
Grilled Herb Marinated Chicken Breast Bacon & Braised Cabbage, Natural Jus and Mashed Potatoes	24
Steakhouse Bleu Burger* Half Pound - Handmade Burger, Boar's Head Smoked Slab Bacon, Blue Cheese, Dill Pickle, Lettuce, Tomato and Onion. Served with Steak Fries.	16
Pasta Primavera Asparagus, Broccoli, Tomatoes, Onions, Mushrooms, Squash and Garlic. Served with House-made Fettuccine and Shaved Parmesan Cheese.	19
Add Shrimp	12
Add Chicken	9

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SIDES

Ember's Steak Mac'n Cheese	10
Jumbo Baked Potato	6
Wild Rice Pilaf	6
Steamed Broccolini	5
Grilled Asparagus, Hollandaise Sauce	6
Steak Fries	5
Sweet Potato Fries	5
Chophouse Mashed Potatoes	6

DESSERTS

New York Style Cheesecake Fresh Fruit and Strawberry Sauce	7
Grand Marnier Crème Brulée Dark Chocolate Dipped Tuille Cookie	6
Chocolate Kirsch Torte Sweet Cherry Sauce	8
Key Lime Pie With Fresh Raspberries	7
Rustic Strawberry & Rhubarb Tart	7
Citrus Creme Cake With Red Berry Compote	7

COFFEE

Fresh Brewed Coffee	2 ⁵⁰
Iced Tea	2 ⁵⁰
Espresso	3 ⁵⁰
Cappuccino	4 ⁵⁰
Latte	4 ⁷⁵
Mocha	5 ²⁵
Caramel Macchiato	5 ²⁵