

# STARTERS

Chilled Prawn Cocktail Classic Cocktail Sauce & Lemon	14
Crispy Calamari Chile Spiced Marinara and Pesto Aioli	12
Lemon Thyme Gnocchi Wild Mushrooms, Tomatoes, Spinach, Parmesan Cheese, Tomato Cream Sauce	11
Roasted Garlic Shrimp Cheesy Green Chile Grits Casserole, Spanish Chorizo and Heirloom Tomatoes	17
Roasted Jumbo Lump Crab Cakes Braised White Bean & Smoked Ham Cassoulet, Micro Greens, Lemon Aioli	15
Eggplant Parmesan Spinach Quinoa, Roasted Tomatoes and Marinara Sauce	12
Flatbreads Mediterranean - Grilled Chicken, Olives, Feta Cheese, Onions, Tomatoes and Peppers Classic Margarita - Heirloom Tomato, Fresh Argula, Burrata, Parmesan, Pesto and Balsamic Drizzle	10

# 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
Caprese Salad Heirloom Tomatoes, Fresh Burrata Cheese, Pesto and Balsamic Drizzle	14

*\* 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.*

# ENTRÉES

## STEAKS AND FEATURED SEAFOOD

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

Choice of Sauce Béarnaise, Red Wine Sauce or Maître'd Butter as a perfect complement to your Steak.

Filet Mignon 8oz.*	32
Blue Cheese Crusted 12oz. Prime New York Strip Steak*	39
Bone-in Rib Eye Steak 22oz.* Beer Battered Onion Rings	48
Top Sirloin 12oz.*	26
Boneless Rib Eye Steak 14oz.*	30
Broiled Cold Water Lobster Tail 8oz. Drawn Butter and Lemon	45
Steamed King Crab Legs Drawn Butter and Lemon One Pound	65
Half Pound	35

## ACCOMPANIMENTS *(add to any entrée)*

Broiled Lobster Tail 8 oz.	38
Shrimp Scampi or Grilled Scallops Lemon Butter Sauce	13
Oscar Style Grilled Asparagus, Seasoned Crab, Béarnaise Sauce	14
House Made Red & Green Chile Grilled Onion & Jalapeno	3
Braised Mushrooms	6
Sautéed Caramelized Onions	5

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# EMBER'S SPECIALTIES

Roasted Prime Rib 12 oz. of Beef Au Jus*	31
Chophouse Mashed Potatoes and Fresh Vegetables	
Jalapeno Shrimp Fettuccine	26
Garlic, Onions and Bell Peppers with a White Wine Sriracha Butter Sauce served over Fettuccine	
Braised Short Ribs	35
Chophouse Mash Potatoes, Beer Battered Onion Rings, Red Wine Sauce	
Roasted Sea Bass*	38
Herb Risotto, White Wine Lemon Butter	
Seafood Bouillabaisse*	35
Lobster, Shrimp, Mussels & Clams with Saffron and White Wine Broth, Fennel, Peppers, Onions and Tomatoes	
Grilled Scottish Salmon*	29
Wild Rice Pilaf, Roasted Tomato, Cajun Maître D' Butter	
Baby Back Ribs	25
House-made Cherry Barbecue Sauce, Coleslaw, Corn Bread	
Lamb Duet*	42
Grilled Colorado Lamb Chop and Lamb Shoulder Croquette Fingerling Potatoes, Broccolini, Rosemary Au Jus & Harissa Aioli	
Sous Vide Half Chicken*	25
Sherry Wine Mushroom Sauce, Mashed Potatoes & Vegetables	
Steakhouse Bleu Burger*	17
Half Pound - Handmade Burger, Cherry Wood Smoked Slab Bacon, Blue Cheese, Dill Pickle, Lettuce, Tomato and Onion. Steak Fries	
Pasta Primavera	20
Asparagus, Broccoli, Tomatoes, Onions, Mushrooms, Squash and Garlic. Served with House-made Fettuccine and Shaved Parmesan Cheese.	
Add Shrimp	13
Add Chicken	10

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## SIDES

Ember's Grilled Chicken Mac'n Cheese	11
Jumbo Baked Potato	7
Wild Rice Pilaf	6
Steamed Broccolini	5
Grilled Asparagus, Béarnaise Sauce	6
Steak Fries	6
Chophouse Mashed Potatoes	6

## DESSERTS

Pumpkin Cheesecake, Walnut Maple & Dulce De Leche Chocolate Crunch	9
Classic Carrot Cake, Cinnamon Sabayon	9
Traditional Vanilla Crème Brûlée	8
German Chocolate Cake, Chocolate Sauce	9
Tiramisu, Lady Fingers, Coffee Liqueur & Espresso, Creamy Mascarpone	8
Trio of House Ice Cream or Sorbet	7

## COFFEE

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