

APPETIZERS

ROTISSERIE CHICKEN SPRING ROLLS ASIAN SLAW AND DIPPING SAUCE 10.

SEARED CRABCAKES TORN HERB SALAD, SPICY LEMON AIOLI 11.5

TEMPURA ROCK SHRIMP & SHIITAKE MUSHROOMS SPICY GARLIC CHILI AIOLI AND YUZU SOY SAUCE 12.

STEAK TARTARE BEEF TENDERLOIN, 11 GRAIN CROSTINI, MISO-EGG YOLK
PICKLED MUSTARD VINAIGRETTE, TOASTED PINE NUTS 12.

EMBERS CLASSIC SHRIMP COCKTAIL 3 JUMBO PRAWNS – EMBERS COCKTAIL SAUCE 16.5

ALASKAN KING CRAB LEGS DIJONNAISE (MIN OF 4 OZ PER ORDER) 4.5/OZ

SEARED DIVER SCALLOP COMPRESSED APPLES, HAZELNUTS, CRISPY PROSCIUTTO
GOAT CHEESE, SMOKED BEET PUREE 10.

SOUP OF THE DAY 6.

SUSHI ROLLS

*denotes raw item

***SPICY TUNA** – 7 PEPPER TUNA, CUCUMBER 9.5

CALIFORNIA – CRAB, CUCUMBER, AVOCADO 8.5

SPYDER – PANKO FRIED SOFT SHELL CRAB, CUCUMBER
AVOCADO, CARROT, ARUGULA 12.

***RAINBOW** – CRAB, AVOCADO, CUCUMBER, TUNA, SALMON
YELLOWTAIL, SHRIMP 17.

TEMPURA VEGGIE – SWEET POTATO, ONION, ASPARAGUS
GREEN BEAN, PRESERVED LEMON, SWEET & SPICY SAUCE 7.5

SHRIMP TEMPURA – SHRIMP, AVOCADO, CUCUMBER, ROE 9.5

*** KOBE** – AVOCADO, SALMON, CRAB, GRILLED KOBE BEEF
WASABI MAYO, JALAPENOS 16.

***SPICY TEMPURA ROLL** – CRAB, AVOCADO, ASPARAGUS
CREAM CHEESE, TEMPURA FRIED, WARM SPICY SCALLOP & CRAB
SALAD, SWEET & SPICY SAUCE 17.

***ALASKAN** – FRESH SALMON, AVOCADO, CUCUMBER 7.5

***YELLOWTAIL MAKI** – SCALLIONS, NORI OUTSIDE 7.5

*** DOUBLE TUNA** – 7 PEPPER TUNA, CUCUMBER, WASABI ROE
SRIRACHA 17.

PHILADELPHIA – SMOKED SALMON, CREAM CHEESE
ASPARAGUS, SPICY MAYO, EEL SAUCE 9.

CRUNCHY EEL – CUCUMBER, AVOCADO, BROILED EEL
TEMPURA FLAKES, ORANGE SAUCE, SOY REDUCTION 17.

***TEMPURA SEABASS** – CRAB, SALMON, AVOCADO
TEMPURA SEABASS, TERIYAKI SAUCE 17.

SALMON TEMPURA – TEMPURA FRIED SALMON, CUCUMBER
AVOCADO, SPICY MAYO, SOY REDUCTION 15.

*** CRUNCHY SPICY** – 7 PEPPER TUNA, SHRIMP TEMPURA
CREAM CHEESE, CUCUMBER, AVOCADO 13.

SUSHI (NIGIRI)

served over ball of rice (2 pieces per order)

***SALMON** 6.
*** BIGEYE TUNA** 7.

SMOKED SALMON 7.
SHRIMP 7.

BROILED EEL 8.
***YELLOWTAIL** 7.

***SASHIMI PLATTER** CHOICE OF TUNA, SALMON, YELLOWTAIL
DRIED WHITE MISO FLAKES, CRISPY GARLIC CHIPS, EXTRA VIRGIN OLIVE OIL, YUZU SOY SAUCE 15.

***PEPPER SEARED TUNA SASHIMI** SCALLION, DAIKON, ORANGE ZEST, PINE NUTS, CHARRED ONION PONZU 15.

SEAWEED SALAD ROASTED SESAME SEAWEED SALAD 5.

EDAMAME SOYBEANS WITH SALT 6.

SALADS

GREEN GODDESS BIBB LETTUCE, ROMA TOMATOES, CUCUMBER, RADISHES, CANDIED PECANS
GORGONZOLA CRUMBLES, GREEN GODDESS DRESSING 7.

CAESAR ROMAINE HEARTS, PARMESAN CRISPS, PESTO CROUTONS, CLASSIC CAESAR DRESSING 7.

BABY ICEBERG WEDGE APPLEWOOD SMOKED BACON, HARD COOKED EGG, DICED TOMATOES, CHIVES
THOUSAND ISLAND OR CREAMY BLUE 7.

SHAVED VEGETABLE MIXED BABY LETTUCES, SHAVED ROOT VEGETABLES, HERB-CHAMPAGNE
VINAIGRETTE, SUNFLOWER SHOOTS & SEEDS 7.

EMBERS “CHOPPED” SALAD ICEBERG, PICKLED ONION, GRAPE TOMATOES, PINE NUTS, SMOKED BLEU CHEESE
KALAMATA OLIVES, APPLEWOOD SMOKED BACON, SHERRY TOMATO VINAIGRETTE 7.

We offer Voss Sparkling Water from Norway and Fiji Natural Spring Still in 375ml Bottles 5.5

**Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness*
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

EMBERS SPECIALTY STEAKS

PAN SEARED FILET MIGNON (6 oz)

GARLIC & CHIVE GNOCCHI, WILD MUSHROOMS, CIPOLLINI ONIONS, PARMESAN, TRUFFLE SAUCE 34.

LOCAL “OHIO” RIBEYE (12 oz)

FENNEL & PEPPERCORN ENCRUSTED, CIPOLLINI ONIONS, PRESERVED MUSHROOMS, BALSAMIC ROASTED BEETS
COMPOUND BUTTER, SMOKED BLEU CHEESE 37.

STEAKS AND CHOPS

AGED 28 DAYS

COLORADO	FILET MIGNON (8 oz)	34.
BLACK ANGUS	FILET MIGNON (8 oz)	39.
COLORADO	FILET MIGNON (12 oz)	44.
PRIME	NEW YORK STRIP (14 oz)	47.
COLORADO	COWBOY BONE-IN-RIBEYE (22 oz)	49.
NIMAN RANCH	PORK CHOP (14oz)	26.
IOWA MILK FED	VEAL CHOP (14oz)	49.
COLORADO	LAMB T-BONE (2 - 6oz CHOPS) PISTACHIO-MINT GREMOLATA POMEGRANATE-PORT REDUCTION	39.

SURF AND TURF

EMBERS FILET OSCAR (8 oz)	44.
KING CRAB ENCRUSTED, GRILLED ASPARAGUS, HOLLANDAISE	
FILET MIGNON AND BUTTER POACHED LOBSTER TAIL 8 oz FILET, 1/2 LOBSTER TAIL, BÉARNAISE	54.
LOBSTER TAIL ADD ON (12 oz LOBSTER TAIL)	33.

STEAK EXTRAS

BÉARNAISE / HOLLANDAISE	2.
TRUFFLE SAUCE	2.
CHARRED CIPOLLINI ONIONS	3.
SOY ROASTED MUSHROOMS	4.
SMOKED BLEU CHEESE CRUST	5.
“PAN SEARED” STYLE	6.
“CLASSIC OSCAR”	10.
ONION STRAWS	3.

OUR STEAKS ARE SEASONED THEN SEARED AND BROILED TO TEMPERATURE AND FINISHED WITH OUR HOUSE COMPOUND BUTTER

Rare- Cool Red Center
Medium Rare- Warm Red Center
Medium- Warm Pink Center
Medium Well- Hot Pink/ Brown Center
Well- Hot Brown Center

EMBERS HOUSE FEATURES

BABY BACK RIBS “2 WAYS”

VIETNAMESE STYLE WITH LEMONGRASS GLAZE OR SOUTHERN STYLE WITH HOUSE BBQ
HALF RACK WITH EMBERS MACARONI & CHEESE 26.

LOCAL “OHIO” CHICKEN BREAST

GARLIC & CHIVE GNOCCHI, BABY CARROTS, SNAP PEAS, CIPOLLINI ONIONS, ROASTED CHICKEN JUS 28.

DOVER SOLE

“SAUTÉ MEUNIÈRE” OR GRILLED, HARICOTS VERT AMANDINE 46.

CHILEAN SEABASS

HERBED SPAETZLE, BROCCOLINI, GRAPE TOMATOES, SMOKED ALMOND ROMESCO 36.

SEARED DIVER SCALLOPS

CRISPY PORK BELLY, FINGERLINGS, HEIRLOOM TOMATOES, COMPRESSED WATERMELON
MALT-BBQ VINAIGRETTE, “CORNBREAD” TUILLE 34.

SCOTTISH SALMON

APRICOT-MUSTARD GLAZE, HARICOTS VERT, SWEET POTATOES
PRESERVED MUSHROOMS, GINGER-SOY VINAIGRETTE 32.

BUTTER POACHED LOBSTER TAIL (12 oz)

COLD WATER LOBSTER TAIL, CHARRED ASPARAGUS & PRESERVED LEMON RISOTTO
PARMESAN, CLARIFIED BUTTER & LEMON 43.

VEGAN , VEGETARIAN AND GLUTEN FREE SELECTIONS AVAILABLE UPON REQUEST

SIDES 6.

BAKED POTATO
MASHED POTATO
MASHED SWEET POTATO VANILLA-BOURBON
BAKED SWEET POTATO
BOURSIN POTATOES AU GRATIN
STEAMED BROCCOLI
STACK OF ONION RINGS
DUCK FAT FRIES

GRILLED ASPARAGUS w/FENNEL & PARMESAN
SOY ROASTED MUSHROOMS
SAUTÉED HARICOTS VERT
OVEN ROASTED CAULIFLOWER
CARAMELIZED BRUSSELS SPROUTS
CREAMED SPINACH
SAUTÉED SPINACH
ASPARAGUS & LEMON RISOTTO
MACARONI & CHEESE