

Embers Dinner Menu

Soups

Soup of the Day

Prepared Fresh Daily

3.75 Cup 4.75 Bowl

Chef's Homemade Chili of the Day

Prepared Fresh Daily

3.75 Cup 4.75 Bowl

Louisiana Style Chicken and Andouille Sausage Gumbo

Slowly simmered cajun stew consisting of onions, peppers, celery, spices, okra and white rice.

3.75 Cup 4.75 Bowl

Classic French Onion Soup

Caramelized onions, cooked in a beef broth with a hint of sherry served au gratin style.

3.75 Cup 4.75 Bowl

Salads

♥ Market Greens Salad

Fresh mescaline mixed greens with grape tomatoes, red onion and crumbly blue cheese tossed with a grapeseed vinaigrette.

7.95

The Classic Caesar Salad

Chopped fresh romaine, shaved Parmesan, homemade Baguette croutons and our signature Caesar dressing.

8.00

Add grilled chicken \$4.95

Add lemon pepper shrimp \$5.50

Add grilled salmon \$5.95

Embers Side Salad

Market Greens or Classic Caesar Salad

3.95

Southwest Steak Salad

Char broiled skirt steak with southwest seasoning, sliced and served with a corn black bean salsa over a grilled romaine heart then drizzled with an Avocado Ranch dressing topped with tri color tortilla chips.

13.95

♥ Orchard Harvest Salad

Market greens with apples, dried cranberry, candied almonds, crumbly blue cheese and grapeseed vinaigrette with grilled chicken breast.

13.50

Buffalo Chicken Salad

Breaded chicken strips tossed in a Buffalo sauce with tomatoes, celery, bacon, shredded cheddar cheese and blue cheese dressing, served over fresh Romaine lettuce.

8.95

♥ *Indicates Healthy choice*

Small Plates

"Crispy" Calamari

Calamari marinated in buttermilk, coated in lemon peppercorn flour, flash fried and served with a marinara sauce.

9.95

Stuffed Banana Peppers

Stuffed with Italian sausage, crumbly blue cheese and seasoned bread crumbs served on croustini and marinara sauce.

9.95

Embers Vegetable Dip

Fresh spinach, diced tomato, feta cheese, blended with herbs and Olive oil served with warm pita bread.

11.95

Garlic Bread Sticks

Four garlic butter dill bread sticks baked with Asiago cheese served with Marinara sauce.

6.50

Firecracker Shrimp

Shrimp marinated in buttermilk and dredged in lemon pepper corn flour, flash-fried and tossed in a creamy spicy sauce served on a bed of bibb lettuce.

13.95

Buffalo Chicken Empanada

Pulled chicken seasoned with Buffalo wing sauce and celery in a homemade pastry triangle deep fried and served with blue cheese for dipping

8.95

Potato Boats

Four boats deep fried and loaded with cheddar cheese, bacon and scallions served with sour cream.

9.50

Large Plates

Bone in Strip Steak

10 oz Choice Bone in Strip Steak, char broiled and topped with Ember's Compound butter served with fresh vegetable and choice of potato or rice.

29.95

Lobster Mac & Cheese

Lobster meat and Corkscrew pasta in a creamy three cheese sauce topped with buttered panko crumbs and broiled until golden.

19.95

Seafood Primo

Large shrimp and sea scallops sautéed in olive oil with roasted red peppers, sugar snap peas and red onion tossed with a pesto cream sauce and Corkscrew pasta.

21.95

Chicken and Sausage Creole

Sautéed Andouille sausage and boneless chicken breast seasoned with Creole seasoning, with peppers, onions and celery in a zesty tomato sauce served over the Chef's special rice pilaf.

15.95

Pasta Marinara

Pasta of the day tossed with our homemade Marinara sauce, topped with Asiago cheese and served with garlic bread stick

12.95

Black and Blue Flat Iron Steak

8 oz flat iron steak dredged in Cajun seasoning, char broiled topped with caramelized onions and crumbly blue cheese served with fresh vegetable and choice of potato or rice.

25.95

♥ Citrus Bourbon Salmon

Atlantic salmon rubbed with brown sugar sautéed in olive oil and deglazed with bourbon and lime juice. Served on a bed of fresh sautéed spinach and choice of potato or rice.

22.95

♥ Orange Sesame Frenched Pork Chop

10 oz Prime pork chop char broiled with orange sesame glaze, and garnished with toasted sesame seeds served with fresh vegetable and choice of potato or rice.

26.95

Chicken Milanese Bruschetta

6 oz tender boneless chicken breast coated with seasoned bread crumbs, sautéed and topped with a classic bruschetta served with fresh vegetable and choice of potato or rice.

16.95

Eggplant Rollatini

Sliced long, breaded, deep fried and rolled with a blend of four cheeses served over Linguini with our homemade Marinara sauce.

16.95

♥ *Indicates Healthy Choice*