



EMBER

GRILLE & WINE BAR

SIP • SAVOR • CELEBRATE

Brock Granger

Chef de Cuisine

Adam Pitcher

Restaurant General Manager

Emily Koch

Assistant General Manager

Jesse Turner

Sous Chef

Ashley Murphey

Supervisor

Kelly Huddle

Master Mixologist

Our Chefs work closely with our suppliers to ensure we offer the finest seasonal ingredients.

Meat by Linz - Calumet City, IL

D'Artagnan Foods - Union, NJ

Fortune Seafood - New Orleans, LA

Capitol City Produce - Baton Rouge, LA

Foods in Season - Washougal, WA

SHARED APPETIZERS

Wagyu Meatballs 30

Pomodoro Sauce, Mozzarella Cheese,
Basil Pesto

Duck Crêpes 25

Shaved Cabbage, Cilantro,
Ponzu Dipping Sauce

Crab Cake 28

Lump Crab, Asparagus,
Lemon Hollandaise Sauce

Fried Green Tomatoes 26

Peperonata, Lump Crab,
Creole Remoulade

Seafood Cocktail 28

Lobster, Crab, Shrimp,
Cocktail Sauce

Lamb Lollipops 28

Red Pepper & Eggplant Chutney,
Chermoula Sauce

Bacon Wrapped Shrimp 28

Cheddar Grits, Imported Shrimp,
BBQ Sauce, Port Reduction

Ahi Tuna Tartare 25

Avocado, Miso Dressing,
Seaweed Salad, Wontons

Wagyu Carpaccio 26

Anchovy Dressing, Arugula, Parmesan,
Fried Capers, Sourdough Bread

Seared Foie Gras 30

Bada Bing Cherries, Toasted Hazelnuts,
Brioche

Pork Belly “Burnt Ends” 26

Spicy BBQ Sauce, Savoy Cabbage,
Cider Dressing

Sautéed Crab Fingers 28

Creole Beurre Blanc,
Scallions

FIRST COURSES

Lobster Bisque 15

Maine Lobster, Sherry, Chives

Brie & Mushroom Soup 14

Sourdough Croutons, Herb Infused Olive Oil

Pear & Blue Cheese Salad 15

Baby Frisée, Fig Vinaigrette, Toasted Walnuts

Caesar Salad 15

Chopped Romaine, Crushed Garlic Croutons, Shaved Parmigiano

Mixed Greens Salad 14

Balsamic Vinaigrette, Tomatoes, Cucumbers, Fuji Apples

Wedge Salad 16

Blue Cheese Dressing, Lardons, Tomatoes, Cucumbers, Pickled Red Onions

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

SIP ♦ SAVOR ♦ CELEBRATE

FROM THE PAN

Chilean Sea Bass Artichoke Hearts, Carrots, Pancetta, Onions, Creminis, Nage 58

Pan Roasted Fish Sautéed Spring Vegetables, Crispy Kataifi, Citrus Butter 55

Sea Scallops Truffled Cauliflower Puree, Brussels Sprouts, Buerre Rouge 55

Braised Lamb Shank Pearl Onions, Carrots, Peas, Fingerling Potatoes, Jus 50

Heritage Chicken Potato Puree, Parisian Mushrooms, Green Beans, Sherry Cream 45

Cold Water Lobster Tail 10 oz., Served with Lemon & Drawn Butter 85

Seafood Pasta Spaghettoni, Cherry Tomatoes, White Wine Sauce, Fine Herbs 50

FROM THE GRILLE

Filet Mignon

New York Strips

Ribeye

8 oz. Center Cut 57

14 oz. Prime 65

20 oz. Prime Bone-In 80

10 oz. Center Cut 66

12 oz. Wagyu 90

20 oz. Dry Aged Bone-In 85

6 oz. House Cut Wagyu 90

Japanese A5 55 / oz

14 oz. Boneless Wagyu 115

Wagyu Tomahawk 350

Flambéed & Carved Tableside, served with Your Choice of 3 Sides & Sauces

Steak Enhancers

Sea Scallops 28

Foie Gras 24

Oscar 25

5 oz Lobster Tail 25

Horseradish Sauce 5

Hollandaise 5

Creole Meunière 5

Lump Crab 22

Roasted Jalapenos 5

Chimichurri 5

Grilled Shrimp 18

Demi Glace 5

SIDES

Mac n' Cheese 15

Vegetables 14

Potatoes 15

Lobster & Chive

Black Truffle

Homestyle

Fully Loaded

Crawfish

Bacon & Jalapeño

Grilled Asparagus

Burgundy Mushrooms

French Green Beans

Sautéed Broccolini

Creamed Spinach

Fried Brussels Sprouts

Au Gratin

Fully Loaded

Roasted Garlic

Black Truffle

Parm Truffle Fries

Lobster & Chive

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WINES BY THE GLASS

RED

PINOT NOIR, ARGYLE WINERY

Willamette, Oregon

6oz: 18 / bottle: 70

PINOT NOIR, OLEMA

Sonoma, California

6oz: 18 / bottle: 70

MERLOT, DECOY, DECOY WINES

Sonoma County, California

6oz: 16 / bottle: 60

MALBEC, FINCA DECERO

Agrelo, Mendoza, Argentina

6oz: 18 / bottle: 70

CABERNET SAUVIGNON, DAOU WINERY

Paso Robles, California

6oz: 14 / bottle: 54

CABERNET SAUVIGNON, EDUCATED GUESS

Napa Valley, California

6oz: 16 / bottle: 62

BORDEAUX BLEND, *TRESOR*, FERRARI-CARANO

Sonoma County, California

6oz: 30 / bottle: 118

RED BLEND, CONUNDRUM WINES

California

6oz: 12 / bottle: 46

ZINFANDEL BLEND, SCOUTS HONOR, VENGE

Napa Valley, California

6oz: 23 / bottle: 90

Prices and Vintages subject to change.

SIP ♦ SAVOR ♦ CELEBRATE

WINES BY THE GLASS

WHITE & ROSÉ

PROSECCO, VILLA SANDI ASOLO

Italy, NV

6oz: 14 / Bottle: 54

CHAMPAGNE "BRUT", MOËT & CHANDON

Champagne, France, NV

187 ml: 25

SPARKLING "BRUT", FRANCOIS MONTAND

France, NV

6oz: 14 / Bottle: 54

RIESLING "KABINETT", KARL KASPAR

Mosel, Germany

6oz: 14 / bottle: 54

PINOT GRIGIO, LA TORRE, DELLE VENEZIE D.O.C.

Venezie, Italy

6oz: 14 / bottle: 54

MOSCATO d'ASTI, CASCINA VALLE ASINAIRE

Piedmont, Italy

6oz: 14 / bottle: 54

CHABLIS, LA CHABLISIENNE, "LA PIERRELÉE"

Chablis, France

6oz: 18 / bottle: 70

SAUVIGNON BLANC, STONELEIGH

Marlborough, New Zealand

6oz: 17 / bottle: 66

CHARDONNAY, AVIARY VINEYARDS

Napa Valley, California

6oz: 14 / bottle: 54

STILL ROSÉ, BIELER PERÈ FILS, BANDOL

Provence, France

6oz: 14 / bottle: 54

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SIP ♦ SAVOR ♦ CELEBRATE

WINE FLIGHTS

Why choose one, when you can have them all.

“Call Me a Cab”

Daou, Paso Robles
Educated Guess, Napa Valley
Tresor, Sonoma County
Frank Family, Napa Valley

25

“For The Love of Pinot”

Frank Family, Carneros
Goldeneye, Anderson Valley
Migration, Sonoma
Illahe Project 1899, Willamette

35

“Knights of Napalot”

Jayson, Pahlmeyer
Heitz, Heitz Cellars
Duckhorn, Duckhorn Wine Company
Artemis, Stag’s Leap Wine Cellars

55

HALF BOTTLES

SAUVIGNON BLANC, LATE HARVEST, MERRY EDWARDS

Russian River Valley, California

2013, 135

SAUVIGNON BLANC, DOLCE, FAR NIENTE

Napa Valley, California

2013, 165

PROSECCO EXTRA DRY, LA MARCA

Prosecco, Italy

NV 32

CHAMPAGNE, YELLOW LABEL, VEUVE CLICQUOT

Champagne, France

NV 90

CHAMPAGNE, TAITTINGER LA FREANCAISE, BRUT

Champagne, France

NV 110

CHAMPAGNE , BILLECART-SALMON, BRUT ROSE

Champagne, France

NV 160

CHARDONNAY, FRANK FAMILY VINEYARDS

Napa Valley, California

2021 45

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SIP ♦ SAVOR ♦ CELEBRATE

HALF BOTTLES

MERLOT, DUCKHORN WINE COMPANY

Napa Valley, Napa County

2019 60

PINOT NOIR, MIGRATION, DUCKHORN

Napa Valley, California

2020 50

PINOT NOIR, BETHEL HEIGHTS

Eola-Amity Hills, Oregon

2022 65

CABERNET SAUVIGNON, DAOU WINERY

Paso Robles, California

2021 30

CABERNET SAUVIGNON, FAUST WINERY

Napa Valley, Napa County

2019 65

**CABERNET SAUVIGNON, DUCKHORN WINE
COMPANY**

Napa Valley, Napa County

2019 80

CABERNET SAUVIGNON, CLOS DU VAL

Napa Valley, Napa County

2021 68

CABERNET SAUVIGNON, ALLOMI, HESS COLLECTION

Napa Valley, Napa County

2019 45

CABERNET SAUVIGNON, PRISONER

Napa Valley, Napa County

2018 50

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