



Dinner served from 5 -10pm

Soups

Daily Soup

| | |
|------|---|
| Cup | 5 |
| Bowl | 7 |

Made fresh daily

Seafood Chowder

| | |
|------|---|
| Cup | 6 |
| Bowl | 8 |

Seared scallops, garlic baby shrimp, sweet crab and fish simmered with herbs and finished with cream. Served with garlic focaccia bread

Salads

Embers Crisp Toss Salad

| | |
|---------|---|
| Starter | 6 |
| Entrée | 9 |


The Heart of Caesar

Fresh romaine tossed in our house made dressing, crisp bacon and fresh asiago cheese. Served with garlic focaccia bread

| | |
|---------|----|
| Starter | 7 |
| Entrée | 10 |

Build a Better Salad

with these additions to the above salads

| | |
|---|---|
| Cajun Chicken | 5 |
| Skewer of Prawns | 4 |
| Fresh Salmon | 6 |
|  5oz Sirloin | 5 |

Summer Salad 12

Fresh spinach, red onions and strawberries tossed with our house made white balsamic vinaigrette. Topped with candied pecans and crumbled goat cheese

Steak and Blue Cheese 15

5oz *Certified Angus Beef*® brand sirloin grilled to perfection. Served with mixed greens, tomato, red onion and figs tossed in our house made balsamic vinaigrette. Topped with crumbled blue cheese

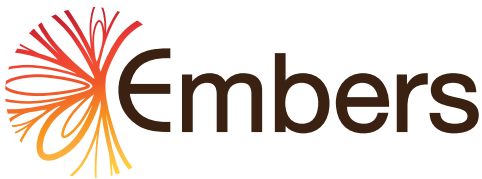
Lighter Fare

Chicken Tenders and Fries 11

Fresh cut chicken tenders, hand breaded, in a house blend of spices, fried to a crisp golden brown

Beer Battered Cod 14

Two pieces hand battered and fried until golden brown. Served with fries and house made coleslaw



Dinner served from 5 -10pm

The Classic Side

All classics served with choice of daily soup, fries or tossed salad. Caesar salad, yam fries or seafood chowder add \$1.50

| | |
|---|-----|
| Embers Cheese Burger | 14 |
| House made patty, grilled to perfection, served on a fresh toasted kaiser with sun dried tomato mayo, lettuce, onion, tomato and dill pickle. Served with coleslaw | |
| Embers Bison Burger | 15 |
| House made patty, grilled to perfection, smothered in a chipotle BBQ sauce topped with a sweet onion chutney. Served on a fresh toasted kaiser with sun dried tomato mayo, lettuce, onion, tomato and dill pickle. Served with coleslaw | |
| Chicken Burger | 14 |
| Marinated chicken breast, grilled to perfection, served on a fresh toasted kaiser with sun dried tomato mayo, lettuce, onion, tomato and dill pickle. Served with coleslaw | |
| Veggie Burger | 13 |
| Sun dried tomato mayo, lettuce, onion, tomato and dill pickle. Served with coleslaw | |
| Salmon Burger | 16 |
| Fresh grilled salmon with peppercorn ranch and fennel coleslaw. Served on a fresh toasted kaiser with sun dried tomato mayo, lettuce, onion, tomato and dill pickle | |
| Build a Better Burger | |
| with these additions to the above burgers | |
| Sautéed Mushrooms or Onions | 1 |
| Cheddar or Swiss Cheese | 1.5 |
| Crispy Bacon | 2 |
| Chipotle BBQ Sauce | 1 |

Pasta and Stir Fry

| | |
|--|----|
| Chicken and Mushroom Tortellini | 20 |
| Tender chicken breast sautéed with mushrooms, onions and fresh garlic, finished with white wine and cream | |
| Tuscan Vegetable Lasagna | 18 |
| Roasted Mediterranean vegetables with marinara and a white wine cream sauce | |
| Linguini Pescatore | 26 |
| Mussels, scallops, prawns and squid rings in a spicy white wine tomato sauce | |
| Carbonara Pasta | 21 |
| Double smoked bacon, crispy leeks, mushrooms and garlic in a light white wine cream sauce | |
| Jambalaya | 21 |
| With chicken, shrimp, chorizo, tomato and rice | |
| Butter Chicken | 17 |
| Tender chicken breast sautéed with coriander, tomato and fresh ginger. Finished with butter and served over rice with grilled naan bread | |
| Vegetable Stir Fry | 16 |
| Fresh vegetables sautéed in sesame oil, finished off with tangy black bean sauce over chow mein noodles | |
| Add chicken, sliced sirloin or prawns | 4 |



Dinner served from 5 -10pm

Entrées

All entrées served with rice or potato of the day, fresh seasonal vegetables and fresh baked bread

Market Feature

TBD

Ask your server for our chef's daily creation



Slow Roasted Prime Rib

Our house favorite, this *Certified Angus Beef*® brand prime rib is sure to please. Hand carved and marinated in our port infused demi glace. Served with fresh baked yorkshire pudding and horseradish

| | |
|-------|----|
| 8 oz | 23 |
| 10 oz | 26 |
| 12 oz | 29 |



From The Butcher's Block

8 oz

10 oz

| | | |
|---------------------|----|----|
| New York Strip Loin | 24 | 27 |
| Sirloin | 17 | 19 |
| Rib Eye | 23 | 26 |

**For your dining pleasure, all of our steaks are Certified Angus Beef® brand, the tastiest, juiciest beef available and topped with herb compound butter and a crispy onion nest*

Build a Better Steak

with these additions to the above steak

| | |
|----------------------|-----|
| Skillet of Mushrooms | 4 |
| Skewer of Prawns | 4 |
| Sautéed Onions | 2.5 |
| Perppercorn Sauce | 4 |
| Chicago Style | 2 |
| Red Wine Demi | 4 |

Dijon Crusted Rack of Lamb 28

A traditional and elegant favourite, recommended medium rare. Roasted in our house made red wine demi glace

Baby Back Ribs 26

Marinated for 24 hours and braised in our special blend of flavours. Finished off with a house made chipotle BBQ sauce

Chicken Chasseur 25

Tender chicken supreme seasoned, seared and baked to perfection. Accompanied by a wild mushroom, tomato and white wine sauce

Maple Glazed Salmon 25

Fresh salmon, marinated in our own maple/miso glaze and char grilled to perfection. Served over warm potato and roasted vegetable salad tossed in house made pommery citrus vinaigrette

Blackened Red Snapper 26

Fresh red snapper coated in our own blend of blackening spices and accented with a lemon beurre blanc sauce.