

Available 11am-4pm Tuesday – Sunday

SIGNATURE SANDWICHES & BURGERS

Served with choice of soup du jour, salad, French fries or house made coleslaw. Add onion rings, tater tots or sweet potato fries - \$2

Turkey Melt With Havarti, provolone cheese and pesto sauce then melted on the griddle with herbed butter. If you like, substitute ham for the turkey at no extra charge.	13
Hot Meatloaf Sandwich Embers famous meatloaf, cheddar, tomato, crispy onions and burger sauce served on ciabatta.	15
Monte Cristo Ham, turkey, cheddar, Swiss cheese on Texas egg bread sprinkled with powdered sugar and a side of jam.	16
Clubhouse Sandwich Ham, turkey, bacon, cheddar, Swiss, lettuce and tomato served on artisan bread.	15
The B.L.T.A. Crispy bacon, avocado, cheddar, lettuce, tomato and mayo served on artisan bread.	15
Classic Bacon Cheeseburger Handcrafted 1/3 pound special blend ground beef served with lettuce, tomato, onion, burger sauce and a pickle spear. Make it a burger dip with caramelized onions and Swiss on ciabatta for no extra charge.	15
Crispy Chicken Sandwich With Swiss, lettuce, tomato, onion, mayo and served on brioche.	13
French Dip Thinly sliced roast beef and cheddar served on ciabatta bread with a side of au jus. Make it a Philly Cheesesteak by adding grilled onions, peppers and mushrooms for \$1.50 extra.	16
SALADS & MORE	
Cobb Salad Romaine lettuce freshly chopped with diced tomatoes, red onion, bleu cheese crumbles, Kalamata olives, bacon, avocado, grilled chicken, and a hard-boiled egg. Tossed with bleu cheese dressing.	15
Caesar Salad Freshly chopped romaine topped with hard-boiled egg, Parmesan, croutons and tossed with our Caesar dressing. Add grilled or blackened chicken - \$4 Add grilled or blackened wild salmon - \$8	11
Southwest Chicken Salad Mixed greens, grilled, blackened chicken, black beans, roasted corn, tomatoes, avocado & tossed in a Baja ranch dressing then served in a tortilla bowl.	15
Hand Dipped Halibut & Chips	16

4 ounces of halibut beer-battered in house & crispy French fries served with coleslaw

& dill aioli.