

## SALADS

### **SOUTHWEST CHICKEN 15**

Mixed greens, blackened chicken, black beans, roasted corn, tomatoes, avocado & tortilla strips tossed in a Baja ranch dressing.

### **CAESAR SALAD 10**

Chopped romaine lettuce topped with hardboiled egg, parmesan cheese, croutons and tossed with a classic Caesar dressing.

*Add blackened chicken 4 Add grilled wild salmon 8*

### **COBB SALAD 14**

Romaine lettuce freshly chopped with bleu cheese crumbles, tomato, red onion, Kalamata olives, bacon, avocado, grilled chicken & hardboiled egg. Served tossed with bleu cheese dressing.

## **SANDWICHES & BURGERS, ETC.**

Served with choice of soup du jour, salad, French fries or house made coleslaw

*Onion rings, tater tots or sweet potato fries add 2*

### **FRENCH DIP 16**

Thinly sliced roast beef and cheddar served on Ciabatta bread with a side of au jus.

### **BLACKENED CHICKEN BURGER 16**

Cajun-style grilled chicken breast, bacon, avocado and pepper jack cheese with poblano ranch dressing. Served on a ciabatta bun.

### **CLASSIC BACON CHEESEBURGER 14**

Handcrafted 1/3 pound special blend ground beef served with lettuce, tomato, onion and burger sauce.



The logo for Embers Restaurant features the word "EMBERS" in a large, serif font, with "restaurant" written in a smaller, cursive font below it. The text is overlaid on a circular background that appears to be a stylized flame or ember.

### **HALIBUT & CHIPS 24**

Halibut beer battered in house and served with French fries, house made coleslaw and dill aioli.

## **ENTRÉES**

Entrées served with mashed potatoes or rice pilaf and seasonal vegetables (*Except Ravioli*).

Add a starter Caesar, house salad (\$5) or cup of soup (\$4) to your entrée.

### **WILD NISQUALLY SALMON PICATTA**

Wild Northwest salmon broiled and served with sautéed spinach and our house made Piccata sauce.

27

### **COCONUT PRAWN DINNER**

Our locally world famous crispy prawns served with a sweet chili sauce.

20

### **BUTTERNUT SQUASH RAVIOLI and starter salad**

Tossed in a sage-vermouth butter sauce with spinach, diced tomatoes and toasted pumpkin seeds.

22

### **GRASS-FED TOP SIRLOIN**

Locally grown (Oregon) and hormone-free 7 oz. cut served with a tri-color peppercorn-cognac sauce

30

### **PORK SCALOPPINI**

Pork tenderloin coated in mustard panko, cooked to perfection and served with our Piccata sauce.

20

### **EMBERS CLASSIC MEATLOAF**

An American classic topped with crispy onions and gravy.

20

*There will be a \$2 charge for split items.*