

EMBERS

restaurant

Dinner Menu

SALADS

Southwest Chicken Salad 15
Mixed greens, blackened chicken, black beans, roasted corn, avocado and tortilla strips tossed in a Baja Ranch dressing.

Caesar Salad 10
Chopped romaine topped with hard-boiled egg, Parmesan cheese, croutons, and tossed with a classic Caesar dressing.
Add blackened chicken - 4, grilled wild salmon - 8

Cobb Salad 14
Romaine lettuce freshly chopped with blue cheese crumbles, tomato, red onion, Kalamata olives, bacon, avocado, grilled chicken, and a hard-boiled egg. Served tossed with Bleu Cheese dressing.

SANDWICHES, BURGERS & MORE

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

Hand Dipped Halibut & Chips 24
Halibut beer-battered in house and crispy French fries served with coleslaw and dill aioli.

French Dip 16
Thinly sliced roast beef 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.

EMBERS

restaurant

Dinner Menu

ENTRÉES

Served with choice of: mashed potatoes or rice pilaf and seasonal vegetables (except ravioli).

Add a starter Caesar - 5, house salad - 5, or cup of soup - 4

Wild Nisqually Salmon Piccata 27

Wild northwest salmon broiled and served with sautéed spinach and our house-made piccata sauce.

Coconut Prawn Dinner 20

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

Butternut Squash Ravioli and starter salad 22

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

Embers Classic Meatloaf 20

An American classic topped with crispy onions and gravy.