

EMBERS

restaurant

Dinner Menu

SALADS

- Southwest Chicken Salad** 15
Mixed greens, grilled and blackened chicken, black beans, roasted corn, tomatoes, and avocado tossed in Baja ranch dressing then served in a tortilla bowl.
- Caesar Salad** 11
Freshly chopped romaine topped with hard-boiled egg, Parmesan cheese, and croutons tossed with a Caesar dressing.
Add grilled or blackened chicken - \$4, grilled wild salmon - \$8
- Cobb Salad** 15
Romaine lettuce freshly chopped with diced tomatoes, red onion, blue cheese crumbles, Kalamata olives, bacon, avocado, grilled chicken, and a hard-boiled egg tossed in bleu cheese dressing.

SANDWICHES, BURGERS & MORE

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

- Hand Dipped Halibut & Chips** 30
8oz of halibut beer-battered in-house with French fries, house-made coleslaw, and dill aioli.
- French Dip** 16
Thinly sliced roast beef and cheddar cheese served on Ciabatta bread with a side of au jus.
Make it a classic Philly Cheesesteak sandwich - \$1.⁵⁰
- Crispy Chicken Sandwich** 13
Topped with Swiss, lettuce, tomato, onion, mayo and served on brioche.
- Classic Bacon Cheeseburger** 15
Handcrafted 1/3-pound special blend ground beef served with lettuce, tomato, onion, burger sauce, and a pickle spear.

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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 Salmon One of Two Ways **30**

Wild Northwest salmon char-broiled and served with our house-made picatta sauce *-or-* marinated in miso broth then baked on a bed of shaved fennel and sliced orange.

Sauteed Prawns **25**

Served with bell peppers, onions, mushrooms, and sundried tomatoes then tossed in a dry vermouth butter sauce.

Butternut Squash Ravioli & Salad **22**

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

8oz Baseball Cut Top Sirloin **32**

Char-broiled and topped with a demi-glace of brandy, mushrooms, and fresh herbs.

Pork Loin One of Two Ways **22**

Pan-seared topped with a tangy mustard sauce and garnished with cilantro, green onions, and sesame seeds *-or-* char-broiled and served with both a rosemary beurre rouge and a sage beurre blanc sauce.

Embers Classic Meatloaf **20**

An American classic topped with crispy onions and gravy.