

# EMBERS

*restaurant*

## Dinner Menu

Available Tuesday-Saturday from 4:30pm-close

### SALADS

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**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*

**Salmon Summer Salad** 20  
Wild salmon with mixed greens and fresh Spooner Farms berries.

**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

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

**Fish & Chips** 22  
Wild cod 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.<sup>50</sup>*

**Crispy Chicken Sandwich** 13  
Topped with Swiss, lettuce, tomato, onion, mayo and served on brioche.

**Classic Bacon Cheeseburger** 15  
Handcrafted 1/3-lb. special blend ground beef served with lettuce, tomato, onion, and burger sauce.  
*Make it a burger dip with caramelized onions and Swiss on ciabatta for no extra charge.*

### ENTRÉES

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*Served with choice of: mashed potatoes or rice pilaf and seasonal vegetables.  
Add a starter Caesar - \$5, house salad - \$5, or cup of soup - \$4*

**Wild Salmon Picatta** 30  
Wild Northwest salmon char-broiled and served with classic butter, garlic, and caper sauce.

**12oz Pork Chop** 35  
Pan-seared then topped with an onion-beer gravy and fresh herbs.

**Sauteed Prawns** 25  
With bell peppers, onions, mushrooms, and sun-dried tomatoes then tossed in a dry vermouth butter sauce.

**8oz Baseball Cut Top Sirloin** 32  
Char-broiled and topped with a demi-glace of brandy, mushrooms, and fresh herbs.

*consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses*