

EMBERS

restaurant

Dinner Menu

Available Wednesday-Saturday from 4:30pm-close

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 a hard-boiled egg, Parmesan cheese, and croutons tossed with a classic Caesar dressing.

Add 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: soup du jour, salad, French fries, or house-made coleslaw.

Substitute onion rings, tater tots, or sweet potato fries - \$2

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

Fish & Chips 22

Wild cod beer-battered in-house with French fries, house-made coleslaw, and dill aioli.

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

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.

Butternut Squash Ravioli and Starter Salad 22

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

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