

EMBERS

restaurant

Dinner Menu

Available Tuesday-Saturday from 4:30pm-close

SALADS

- Southwest Chicken Salad** 17
Mixed greens, grilled and blackened chicken, black beans, roasted corn, tomatoes, and avocado tossed in Baja ranch dressing, served in a tortilla bowl.
- Caesar Salad** 12
Freshly chopped romaine topped with hard-boiled egg, Parmesan cheese, and croutons tossed with a Caesar dressing. *Add blackened chicken - \$7*
- Cobb Salad** 18
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.
- Chop Chop Salad** 20
Field greens, marinated chicken breast, genoa salami, cherry tomatoes, roasted tomatoes, Kalamata olives, feta, avocado, artichoke hearts, cucumber, roasted red pepper, and hard-boiled egg with golden Italian dressing.
- Asian Chicken Salad** 18
Romaine and spring greens, marinated chicken breast, mandarin oranges, cashews, sweet sesame dressing, and crispy Chinese noodles.

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 Fish & Chips** 22
Wild cod beer-battered in-house with French fries, house-made coleslaw, and dill aioli.
- French Dip** 17
Thinly sliced roast beef and cheddar cheese served on Ciabatta bread with a side of au jus.
- Crispy Chicken Sandwich** 16
Topped with Swiss, lettuce, tomato, onion, mayo and served on brioche.
- Classic Bacon Cheeseburger** 17
Handcrafted 1/3-lb. special blend ground beef served with lettuce, tomato, onion, and burger sauce.

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** 24
Tossed in a sage-vermouth butter sauce with spinach, diced tomatoes, and toasted pumpkin seeds.
- Smoked Salmon Carbonara** 24
House-smoked wild salmon, pancetta, peas, pappardelle pasta, cream sauce, and served with garlic bread.
- Roasted Half Chicken** 22
Free-range chicken marinated with citrus, garlic, and herbs, then roasted and served with a vermouth-butter sauce.
- Classic Meatloaf** 22
House-made meatloaf with beef gravy, topped with crispy French onions.
- 8oz Baseball Cut Top Sirloin** 38
Char-broiled and topped with a demi-glace of brandy, mushrooms, and fresh herbs.