**STATERZ**

**STEAMED CLAMS** $13
1 lb. of steamed clams in a white wine and garlic sauce, served with crostini.

**BAKED EMBERZ** $12.50
Oven-baked Swiss and gruyere cheeses, drizzled with garlic oil and white wine, toasted crostini and olive tapenade.

**LOADED TATER TOTS** $9.25
Homemade tater tots loaded with cheddar cheese, bacon and chives, served with sour cream.

**GARLIC BREAD** $8
Sourdough bread covered with garlic butter and topped with cheddar cheese.

**CALAMARI FRITO** $12.50
Calamari, fried and dusted with parmesan cheese and lemon aioli.

**WINGS** $11
Chef's famous chicken wings served with your choice of sauce.

**SIZZLIN' GARLIC SHRIMP** $12.50
Shrimp, roasted garlic and chili flakes, simmered in an orange reduction.

**FIRE SHRIMP** $12
Shrimp tossed in our house chipotle seasoning, deep-fried and served with a Sriracha sauce.

**STUFFED JALAPENO** $12
Sliced jalapeños stuffed with cream cheese and wrapped in prosciutto, then baked in our wood-fired oven.

**FRENCH ONION SOUP** $7
Home-made soup, served with toasted crostini.

**DAM CLAM CHOWDER** $8
Home-made soup, served with toasted crostini.

* - Eember's Specialty

**SMALL PLATEZ**

**ROASTED NUTS** $3
Changes weekly.

**AVOCADO TOAST** $5
Three toasted crostini served with avocados, chili flakes and cheddar cheese.

**SALMON CROSTINI** $7
Three toasted crostini with cream cheese, salmon, arugula, fried capers and red onion.

**BACON-WRAPPED PRAWNS** $9
Three large prawns wrapped in apple-smoked bacon, deep-fried and served with a Thai chili sauce.

**FRENCH ONION DIP** $5
Served with kettle-style chips.

**DIVINE SOUS-VIDE DeVILED EGGS** $9
Four pieces topped with lobster and drizzled with truffle oil.

**GRILLED AVOCADO** $8
Stuffed with bay shrimp mixed in a spicy cocktail sauce.

**PLATEZ TO SHARE**

**SMOKED AHI SPREAD** $9
House-smoked Ahi, herbed cream cheese, green onion and fried capers, served with crostini.

**CHEESE BOARD** $16
Three gourmet cheeses, crostini, local honey, toasted nuts and jam.

**CHEESE & WILD GAME CHARCUTERIE** $19
Three gourmet cheeses and three hand-sliced wild game meats, crostini, local honey, toasted nuts and jam.

**FANCY FONDUE** $12.50
A beautiful blend of our specialty cheese. Ask your server for details.

**NOT-CHO NACHO** $12
Kettle chips with cheese sauce, bacon, green onions and Sriracha cream drizzle.

**SALADZ**

**THE GOD "YES" SALAD** $12.95
Mixed greens, tomatoes, sliced apples, candied walnuts and gorgonzola, tossed with our signature herb dressing.

**THE ICEBERG WEDGE** $10
Yes, I said Iceberg... Topped with balsamic, tomatoes, cucumber and balsamic bacon, tossed with our Sriracha blue cheese dressing.

**ROASTED CHOPPED STEAK SALAD** $14.25
Chopped rib-eye steak, roasted bell peppers, onions, tomatoes, blue cheese crumbles and mixed greens, tossed with our house-made Italian dressing.

**EPIC STEAK SALAD** $14.25
Sliced flank steak, cucumbers and tomatoes, tossed with our cilantro lime dressing, sesame seeds and green onions.

**SEARED SEEME CRUSTED AHI SALAD** $17.25
Mixed greens, sesame seeds and orangeain, mixed greens, cucumber, tomatoes and red chili flakes tossed with our ginger soy dressing.

*We serve our Ahi cooked rare.*

**FISHERMAN'S CATCH SALAD** $16
Weekly fresh fish, three prawns, bay shrimp and crab meat, served with avocado, mixed greens, cucumber, tomatoes and house-made Thousand Island dressing.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*
**SANDWICHES**
Served with French Fries, Sweet Potato Fries or Side Salad.
Add Garlic Truffle Fries for $3

**SIMPLY SOUTHERN CHICKEN SANDWICH** $13.50
Hand-battered chicken breast, fried to a golden perfection and served with slaw, spicy aioli and fried jalapenos.

**TIPSY TURKEY** $12.75
Slow-roasted turkey, house herb cream cheese and our signature Wild Turkey Bourbon cranberry relish. Don't worry, it's safe for the children.

**PHILLY CHEESE PLEASE** $13.50
Slow-roasted prime rib, roasted bell peppers, chili flakes and melted pepper jack cheese, served on a sourdough roll.

**RUBEN JAMES** $13.50
Roasted corned beef, grilled onions, sauerkraut and our signature rye whiskey aioli, served on a toasted ciabatta roll.

**THE CAJUN PO' BOY** $14
Cajun shrimp, lettuce, tomato and remoulade sauce served on a toasted hoagie.

**BOUNTIFUL BLT** $12
Smoked Applewood bacon, lettuce, tomato and house aioli, served on a toasted ciabatta roll.

**HUNK OF HEAVEN STEAK MANDWICH** $16
Sharin Steak, fried onions and jalapenos, served on a garlic roll with our Famous Fire Sauce.

**BURGERZ**
All burgers are served pink, with your choice of French Fries, Sweet Potato Fries or Side Salad. Add Garlic Fries for +$3

**SMOKEN BURGER** $12.95
Smoked Applewood bacon, grilled onions, smoked gouda and a fried egg.

**BS BURGER** $10
Just a plain old burger... nothing on it. ADD "THE WORKS" +$1

**BLUE BURGER** $12.95
Blue cheese topped with Applewood smoked bacon, lettuce and tomato.

**PORTABELLA MELT** $11.95
Grilled portabella mushroom topped with Swiss cheese, roasted peppers, sun-dried tomatoes and roasted garlic herb goat cheese topping, served on toasted ciabatta bread. ADD A BURGER PATTY +$3

**FONDUE BURGER** $17
Roquefort cheese poured over your burger, tabbouleh, grilled mushrooms and onions and bacon.

- *Emberz Specialty

*Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.

**ENTRÉE**

**CHEF'S CHOICE OF STARCH AND FRESH VEGETABLES**
Add a Dinner Salad to any entrée +$3.

**REMEMBER WHEN** $17.50
Slow-roasted chicken breast served over roasted vegetables...

**CAJUN SHRIMP PASTA** $17.95
Blackened andouille sausage, shrimp, onions and roasted bell peppers, served in a Cajun cream sauce over linguine.

**SALTIMBOCCA** $16.95
Lightly pounded chicken layered with prosciutto, basil and fresh mozzarella, drizzled with a light lemon butter cream sauce.

**TOMAHAWK STEAK TERRITORY** $98
Enjoy our signature 22 oz. tomahawk cut, bone-in, rib-eye steak cooked to perfection in our 800° wood-fired oven. Served on a sizzling cast-iron skillet, accompanied with Chef's choice of starch and seasonal vegetables.

**MAC & CHEESE** $15
Penne pasta mixed with a sharp cheddar and white cheddar cream sauce.

**FISH'N'CHIPS** $14.75
Hand-battered unicorn fish fillet served with homemade coleslaw.

**SHRIMP SCAMPI & BASA** $18
Oven-roasted basa served with shrimp and topped with a garlic-lemon sauce.

**BACON-WRAPPED SCALLOPS** $22
Fresh sea scallops wrapped in smoked Applewood bacon, seared to perfection in our wood-fired oven, then drizzled with a balsamic reduction.

**FRESH CATCH** Market Price
Ask about our weekly fish specials!

**AHI TACOS** $18
Seared rare Ahi served with shredded cabbage, wasabi cream and our tropical salsa.

**LOBSTER TRUFFLE MAC & CHEESE** $18
Penne pasta, lobster pieces and cheddar cheese.

**WOOD-FIRED PIZZA**
This is not your Mama's pizza! Our 12-inch wood-fired pizza is baked in our 800° oven 'til the crust is nice and dark, then rubbed with our house made garlic oil. Please allow 20 minutes for all pizzas.

**MARGHERITA** $11
Roasted cherry tomatoes, basil and marina.

**FALLEN APPLE** $16.75
Sliced apples, gorgonzola cheese, prosciutto and fresh mozzarella, drizzled with balsamic reduction.

**THE GYPSY** $16.75
Prosciutto, gorgonzola, fig jam and arugula, dusted with parmesan.

**ITALIAN STALLION** $16.75
Sausage, tomatoes and olives.

**ROASTED GARLIC CHICKEN** $16.75
Grilled chicken, roasted garlic cream sauce, bacon and green onions.

**PEPPERONI PERFECTION** $16.95
Pepperoni, grilled portobello mushrooms and caramelized onions.

**THE ISLAND PIZZA** $16.95
Pineapple jam, arugula, brie cheese, parmesan cheese, bacon and jalapeños.
DRINK MENU

MOTHER MAY I? YES YOU MAY!

MIDWEEK MUST HAVEZ

LET R BUCK LEMONADE $8
Pendleton whiskey, lemonade and mint served on the rocks.

HUCKLEBERRY LEMONADE &8
44 ° North vodka, mint and lemonade.

PEAR AND BASIL $8
Pear Vodka, Triple Sec, and Fresh Basil

DOS MAS MARGARITAZ

BASIL MARGARITA $8
Jose Cuervo, fresh limes, basil and oranges, with a splash of our secret juice.

HOT MESS MARGARITA $8
Jalapeno, cucumber and 1800, shaken and served on the rocks... This one is a little sweet and a touch of spicy!

GOLD CADILLAC $9
Patron Silver and Grand Marnier makes this a must-have margarita. Served on the Rocks.

PEACH MARGARITA $8
1800, peach purée and triple sec blended to perfection.

COCONUT MANGO MARGARITA $8

MULEZ RULEZ

MULEZ RULEZ Single $7 / Double $10
Russian vodka, ginger beer, limes and mint served in a copper mug.

LONG ISLAND MULE Single $7 / Double $12
Our bountiful blend of vodka, gin, tequila, rum and triple sec, topped with ginger beer, lime and mint, served in a copper mug.

DARK & STORMY Single $7 / Double $10
Myer’s rum, ginger beer and lime juice, served on the rocks in a copper mug.

NECTARINE MULE $8
44 ° North vodka, ginger beer and mint.

DEEP EDDY BLUEBERRY MULE $8
Deep Eddy Vodka, ginger beer and mint. $8

TEMPETING TINI’Z

LEMON DROP $7
Craft lemon vodka and fresh-squeezed lemons. ADD RASPBERRY $3

SONORA SUNSET $7
White cranberry martini.

BLUE BALLS $7
Blueberry vodka martini and fresh lime juice.

BIRTHDAY CAKE $8
Whipped vodka, vanilla vodka and Godiva.

CRAFTY CONCOCTIONZ

MAKERS MANHATTAN Single $10 / Double $13
Markers Mark, sweet vermouth and Angostura bitters, served with a luxardo maraschino cherry.

OLD FASHION WITH A NEW TWIST $9
Knob Creek whiskey, sweet vermouth, Angostura bitters, a lump of sugar, a twist of orange and a splash of soda.

NEGRONI $8
Campari, gin and sweet vermouth, served with an orange twist.

BASIL MARGARITA $7
Jose Cuervo, fresh limes, basil and oranges, with a splash of our secret juice.

STRAWBERRY BOZO $7
Strawberry and basil mojito.

RICO SUAVE $8
Crown Royal, iced tea and mint, topped with a splash of lemonade.

SINK OR SWIM $8
Sailor Jerry’s, orange juice and peach schnapps.

NAKED Z $8
Malibu rum and a special blend of juices.

SIDECAR $8
Cognac, triple sec and lemon juice served on the rocks with a lemon twist.

SHALL WE SHARE

ALFREDO’S FLYING SAUCER $16
A historic favorite! A mix of tequila and fresh fruit juices, served in a saucer.

S.S.O.W $16
(Shh! Show Or Wheels) You’ll recognize this sinking ship by it’s flames! A mixture of rums and tropical liquors with a Myers rum float.

SIPS OF SIMPLICITY

FRENCH PRESSED COFFEE $3.75
Turkish coffee, fresh cream, a lump of sugar and a cookie.

SODAS $2.75
FRESH BREWED ICED TEA $2.75
STRAWBERRY LEMONADE $3.25
No Refills

SELF SERVE WINE TASTING
Ask your Server for detail. Purchase your Wine Card today!