

STARTERZ



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 JALAPEÑO 🔥 \$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.

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 DEVEILED 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 SESEME CRUSTED AHI SALAD 🔥 \$17.25

Mixed greens, tomatoes, carrots, bell peppers, cucumbers 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.



🔥 - Emberz Specialty

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

SANDWICHEZ

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 slow, spicy aioli and fried jalapeños.

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

Sirloin 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.

SMOKE'N 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

Roquette cheese poured over your burger, tableside, grilled mushrooms and onions and bacon.

♣ - Emberz Specialty

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ENTRÉEZ

Chefs choice of Starch and Fresh Vegetables.
Add a Dinner Salad to any entrée +\$3.

"REMEMBER WHEN" ROASTED CHICKEN ♣ \$17.50

Slow-roasted chicken breast served over roasted vegetables...
Just like Grandma made.

CAJUN SHRIMP PASTA ♣ \$17.95

Blackened andouille sausage, shrimp, onions and roasted bell peppers, served in a Cajun cream sauce over fettuccine.

SALTIMBOCCA \$16.95

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

TOMAHAWK STEAK TERRITORY ♣ \$38

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 special!

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 pizal! 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 marinara.

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 portabella mushrooms and caramelized onions.

THE ISLAND PIZZA 16.95

Pineapple jam, arugula, brie cheese, parmesan cheese, bacon and jalapeño.



DRINK MENU

MOTHER MAY I? YES YOU MAY!

MIDWEEK MUST HAVEZ

LET R BUCK LEMONADE \$8

Pendleton whisky, 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

Jalapeño, 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 \$9 / 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

TEMPTING TINI'Z

LEMON DROP \$7

Craft lemon vodka and fresh-squeezed lemons.
ADD RASPBERRY +\$1

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 BOZITO \$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

(Sh*t Show On 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!

