

## APPETIZERS

### ANTIPASTI BOARD

CURED CAPOCOLLO, PROSCIUTTO, CACCIATORE, PIAVE, SMOKED PROVOLONE, AGED CHEDDAR. SERVED WITH MARINATED OLIVES, PICKLED VEG, WARM FOCACCIA, OLIVE OIL, BALSAMIC, AND TRUFFLE HONEY. **FOR 2 - \$40 | FOR 4 - \$75**

### HOUSE-MADE SPINACH DIP

SAUTÉED SPINACH WITH ROASTED GARLIC, BELL PEPPERS, RED ONION, AND CREAM CHEESE, BAKED WITH CHEDDAR AND SERVED WITH TORTILLA CHIPS **\$17**

### TUNA TARTARE

SWEET CHILI VINAIGRETTE, CUCUMBER, RED ONION, SRIRACHA, BLACK GARLIC AIOLI, WAFU DRESSING, SERVED WITH RICE PAPER CHIPS. **(GF) \$23**

### ZUCCHINI FRITTERS

JULIENED ZUCCHINI IN A PAKORA BATTER, FRIED UNTIL GOLDEN BROWN. SERVED WITH SMOKED TOMATO AIOLI. **(V) FOR 2 - \$17 | FOR 4 - \$32**

### CAJUN SHRIMP & SCALLOPS

DREDGED IN CAJUN SPICES, SAUTÉED IN GARLIC BUTTER, AND SERVED WITH GUACAMOLE AND FLATBREAD. **\$27**

### MUSHROOM & GOATCHEESE FLATBREAD

SAUTÉED WILD MUSHROOMS WITH ROSEMARY, THYME, AND CARAMELIZED ONION, TOPPED WITH BACON CREAM SAUCE, TRUFFLED HONEY, BALSAMIC REDUCTION, AND CRISPY KALE. **\$19**

### PROSCIUTTO STEAK BITES

PENOKEAN HILLS TENDERLOIN WRAPPED IN PROSCIUTTO, SERVED WITH PICKLED RED ONION, HORSERADISH AIOLI, AND BLACK GARLIC AIOLI. **(GF, DF) FOR 2 - \$25 | FOR 4 - \$45**

### MUSSELS WITH GARLIC BREAD

FRESH MUSSELS SIMMERED IN YOUR CHOICE OF A SMOKED TOMATO BROTH OR CREAMY DILL SAUCE. **\$22**

### BEEF CARPACCIO

THINLY SLICED TENDERLOIN, HORSERADISH AIOLI, BLACK GARLIC AIOLI, PICKLED RED ONION, PARMESAN, ARUGULA, AND PEA SHOOT SALAD. **\$22**

## SOUP AND SALADS

### ROASTED RED PEPPER SOUP

SIMMERED IN A VEGETABLE BROTH, FINISHED WITH CREAM FOR A SILKY SMOOTH TEXTURE. TOPPED WITH BASIL AND PARMESAN. **(V) SM - \$8 | LG - \$12**

### HOUSE SALAD

CUCUMBER, CHERRY TOMATO, BELL PEPPER, RED ONION, BLOOD ORANGE, AND RADISH, TOSSED IN OUR HOUSE BALSAMIC VINAIGRETTE.

**(V, GF, DF) SM - \$7 | LG - \$13**

### CAESAR SALAD

ROMAINE LETTUCE, CROSTINI, HOUSE-MADE BACON BITS AND PARMESAN CHEESE. **SM - \$8 | LG - \$17**

### KALE SALAD

CRANBERRY VINAIGRETTE, MAPLE SYRUP, APPLE, CANDIED WALNUTS AND GORGONZOLA.

**(V) SM - \$9 | LG - \$18**

### BEET SALAD

THINLY SLICED RED BEETS TOPPED WITH ARUGULA, PEA TENDRILS, GOAT CHEESE, CANDIED WALNUTS, AND MAPLE WALNUT VINAIGRETTE. FINISHED WITH BALSAMIC REDUCTION. **(V) \$18**

*ALL DRESSINGS ARE MADE IN HOUSE*

## WRAPS & SANDWICHES

### CHICKEN STRIP SANDWICH

CRISPY OR GRILLED CHICKEN TOSSED IN SMOKED BUFFALO OR HONEY BBQ, WITH CHEDDAR, ROMAINE, AND BUTTERMILK DILL. SERVED ON YOUR CHOICE OF BUN OR WRAP. **\$23**

### EMBERS BURGER

TWO 4 OZ PATTIES WITH HONEY BBQ AND BURGER SAUCE, CHEDDAR, CRISPY BACON, TOMATO RELISH, CARAMELIZED ONIONS, AND LETTUCE. **\$25**

### MAMBO ITALIANO BURGER

4 OZ PATTY WITH TOMATO BASIL SAUCE, GARLIC AIOLI, PESTO, SMOKED PROVOLONE, PROSCIUTTO, AND ARUGULA. **\$21**

### FRENCH DIP

SLOW-ROASTED PENOKEAN HILLS CHUCK, SAUTÉED ONIONS, CHEDDAR, DIJON, AND HORSERADISH AIOLI ON A BAGUETTE. SERVED WITH AU JUS. **\$24**

### B.L.Z.

BEETS, ARUGULA, AND GRILLED ZUCCHINI. SERVED OPEN FACE ON A BAGUETTE, WITH MELTED GOAT CHEESE, PESTO AND ROASTED GARLIC AIOLI. **(V) \$18**

V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

## PENOKEAN HILLS STEAKS

LOCALLY SOURCED FROM PENOKEAN HILLS FARMS AND DRY-AGED IN-HOUSE. EACH STEAK IS FINISHED WITH ROASTED GARLIC AND OUR SIGNATURE COMPOUND BUTTER — MADE WITH BEEF TALLOW, THYME, WORCESTERSHIRE, SHALLOTS, AND GARLIC.

### 6 OZ TENDERLOIN

CENTER CUT AND THE MOST TENDER PIECE OF BEEF. SERVED WITH CHOICE OF SIDE AND SEASONAL VEGETABLES. **\$66**

### RIBEYE

DRY AGED, WELL MARBLED AND CHEF'S FAVOURITE CUT. SERVED WITH CHOICE OF SIDE AND SEASONAL VEGETABLES. **11 OZ - \$70**

## HOUSE SPECIALTIES

### 10 OZ PORK CHOP

HONEY DIJON-MARINATED AND OVEN-FINISHED, SERVED WITH CRANBERRY HERBED WILD RICE, SEASONAL VEGETABLES, AND BLOOD ORANGE BÉARNAISE. **(GF) \$33**

### BABY BACK RIBS

SMOKED IN-HOUSE, GLAZED WITH OUR HONEY BBQ SAUCE, SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE.

**(GF,DF) HALF RACK \$36 | FULL RACK \$46**

### MAPLE GLAZED SALMON

SOY MAPLE GLAZED, SERVED WITH JASMINE RICE, CRUSHED CASHEWS, SEASONAL VEGETABLES AND EDAMAME HUMMUS. **\$41**

### VEAL À LA VODKA

BONE-IN VEAL CUTLET, PAN-FRIED AND SERVED WITH VODKA CREAM SAUCE, AGLIO E OLIO LINGUINE, AND SEASONAL VEGETABLES. **\$60**

### CHILEAN SEA BASS

BROILED, SERVED WITH JASMINE RICE, SEASONAL VEGETABLES AND SMOKED TOMATO AIOLI. **(GF) \$50**

## ROTISSERIE CHICKEN DINNER

1/2 CHICKEN WITH PAN GRAVY, SEASONED WITH FRESH HERBS AND LEMON. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE. **\$29**

### SHORT RIB LINGUINE

TENDER SHORT RIB RAGU, BRAISED WITH SHIRAZ, SMOKED TOMATO, AND FINE HERBS. SERVED OVER LINGUINE WITH PARMESAN CRISPS AND GARLIC BAGUETTE. **\$36**

### WILD RICE BOWL

MEDLEY OF ROASTED AND GRILLED VEGETABLES, SPICY RED PEPPER SAUCE, TOPPED WITH ARUGULA & PEA SHOOT SALAD WITH LEMON VINAIGRETTE. **(V) \$24**

### SEAFOOD PASTA

SHRIMPS, SCALLOPS, AND MUSSELS, SAUTÉED WITH ROASTED GARLIC, SHALLOTS AND CAPERS. SERVED WITH LINGUINE, FINISHED WITH CHOICE OF CREAMY DILL OR SMOKED TOMATO BROTH.

**(GF OPTION AVAILABLE) \$50**

## SIDE CHOICES

GARLIC MASHED

BAKED POTATO

HERB AND CRANBERRY WILD RICE

JASMINE RICE

HOUSE CUT FRIES

CAJUN CHIPS

GARDEN SALAD

KALE SALAD **\$3**

CAESAR SALAD **\$3**

SWEET POTATO FRIES **\$3**

LOADED POTATO **\$2**

## ADD-ONS

SAUTÉED MUSHROOMS **\$5**

SAUTÉED ONIONS **\$5**

GORGONZOLA CRUMBLE **\$5**

BÉARNAISE SAUCE **\$5**

GRILLED CHICKEN BREAST **\$8**

PEPPERCORN SAUCE **\$10**

GRILLED TUNA **\$13**

SHRIMP (5) **\$15**

SCALLOPS (5) **\$18**

OUR MENU IS PROUDLY CRAFTED BY OUR CULINARY TEAM, LED BY HEAD CHEF DAN GAUTHIER, AND DELIVERED WITH CARE BY OUR FRONT-OF-HOUSE TEAM. THANK YOU FOR DINING WITH US AT EMBERS ON THE RIDGE.

AN 18% GRATUITY WILL BE AUTOMATICALLY APPLIED TO GROUPS OF 6 OR MORE.

V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE