

The MENU

APPETIZERS

Available 11 AM – 2 PM & 4 PM – close

MEDITERRANEAN BURRATA DIP 28

Confit tomatoes and red peppers, sourdough bread

ZUCCHINI FRITTERS 15

Smoked tomato aioli, sriracha

MUSSELS 22

Creamy dill sauce, garlic bread

APPETIZER HOUSE FEATURE

CHIPOTLE LIME SHRIMPS 24

Pico de gallo, aji verde, tortilla chips

CHICKEN WINGS 17

Choice of smoked buffalo sauce, honey BBQ, general tao or dry cajun

RASPBERRY & JALAPEÑO BAKED BRIE 18

Raspberry compote, candied jalapeño peppers, sourdough bread

NACHOS 25

Jack and cheddar cheese, fresh pico de gallo, candied jalapeño, roasted corn, salsa, sour cream
Add pulled pork or roasted chicken 3

SOUPS & SALADS

BEET SALAD 16

Arugula, pea shoots, maple walnut vinaigrette, candied walnuts, goat cheese

ROASTED RED PEPPER SOUP S 8 L 12

Basil, lemon crème fraîche

GARDEN SALAD S 7 L 13

Leafy greens, balsamic vinaigrette, fresh vegetable garnish

CAESAR SALAD S 8 L 15

Romaine lettuce, house-made Caesar dressing, bacon bits, grated parmesan, sourdough crostini

WRAPS & SANDWICHES

CHICKEN STRIP SANDWICH 20

Grilled or crispy chicken, romaine lettuce, white cheddar, buttermilk dill dressing, choice of honey BBQ or buffalo sauce, Ace burger bun or wrap

EMBERS BURGER 25

Two 4 oz patties, honey BBQ sauce, white cheddar, bacon, caramelized onion, romaine lettuce, burger sauce, homemade ketchup

FRENCH DIP 24

Penokean Hills roast beef, caramelized onion, white cheddar, horseradish aioli, au jus

PULLED PORK SANDWICH 18

Honey BBQ sauce, jack cheddar cheese, crispy onions, candied jalapeño

CHIPOTLE CHICKEN WRAP 18

Grilled chicken breast, chipotle lime butter, shredded lettuce, roasted corn, fresh pico de gallo, aji verde, jack and cheddar cheese



ENTREES

Available after 4 PM

6 OZ TENDERLOIN 66

Steak butter, roasted garlic, garlic mashed potatoes, vegetables

11 OZ RIBEYE 70

Steak butter, roasted garlic, garlic mashed potatoes, vegetables

MAPLE GLAZED SALMON 41

Maple soy glaze, jasmine rice, edamame hummus, vegetables, sesame garnish

STEAK FRITES 43

Hanger steak served medium rare, roasted garlic, steak butter, chimichurri, fries

SEAFOOD PASTA 50

Shrimp, scallops, mussels, smoked tomato broth, tagliatelle

RICE BOWL 24

Sautéed vegetables, harissa, edamame, hummus, arugula and pea shoot slaw

CHICKEN SUPREME 34

Sautéed zucchini, confit tomatoes and bell peppers, fingerling potatoes, basil oil

ENTREE HOUSE FEATURE

RACK OF LAMB 59

Fingerling potatoes, vegetables, yogurt tahini, chimichurri, harissa

SIDES

GARLIC MASHED POTATO

GARDEN SALAD

JASMINE RICE

FRIES

SWEET POTATO FRIES 3

CAESAR SALAD 3

ROASTED RED PEPPER SOUP 3

ADD ONS

GRILLED CHICKEN BREAST 8

SHRIMPS 15

SCALLOPS 18

DESSERTS

ESPRESSO MARTINI 13

CHOCOLATE CAKE
silvered almonds and white chocolate crème anglaise

EMBERS BUTTER TART 13

ice cream, raspberry coulis, whiskey caramel

BANANAS FROSTER CRÈME 13

BRULÉ
spiced rum, candied walnuts

