

the MENU

APPETIZERS

Available 11 AM – 2 PM & 4 PM – close

MEDITERRANEAN BURRATA DIP	28
<i>Confit tomatoes and red peppers, sourdough bread</i>	
ZUCCHINI FRITTERS	FOR TWO 18
<i>Smoked tomato aioli, sriracha</i>	FOR FOUR 32
MUSSELS	22
<i>Creamy dill sauce, garlic bread</i>	
TUNA TARTARE	25
<i>Sweet chile vinaigrette, wafu dressing, cucumber, red onion and radish with tortilla chips</i>	
STEAK BITES	26
<i>Prosciutto wrapped steak with horseradish & black garlic aiolis</i>	

APPETIZER HOUSE FEATURE

CHIPOTLE LIME SHRIMP 24
Pico de gallo, aji verde, tortilla chips

CHICKEN WINGS	17
<i>Choice of smoked buffalo sauce, honey BBQ, general tao or dry cajun</i>	
RASPBERRY & JALAPEÑO BAKED BRIE	18
<i>Raspberry compote, candied jalapeño peppers, sourdough bread</i>	
NACHOS	25
<i>Jack and cheddar cheese, fresh pico de gallo, candied jalapeño, roasted corn, salsa, sour cream</i>	
Add pulled pork or roasted chicken 3	

SOUPS & SALADS

BEET SALAD	16
<i>Arugula, pea shoots, maple walnut vinaigrette, candied walnuts, goat cheese</i>	
LOADED WEDGE SALAD	16
<i>Romaine lettuce, buttermilk dill dressing, blue cheese, bacon, cherry tomatoes</i>	
ROASTED RED PEPPER SOUP	S 8 L 12
<i>Basil, lemon crème fraîche</i>	
GARDEN SALAD	S 7 L 13
<i>Leafy greens, balsamic vinaigrette, fresh vegetable garnish</i>	
CAESAR SALAD	S 8 L 15
<i>Romaine lettuce, house-made caesar dressing, bacon bits, grated parmesan, sourdough crostini</i>	

WRAPS & SANDWICHES

CHICKEN STRIP SANDWICH	20
<i>Grilled or crispy chicken, romaine lettuce, white cheddar, buttermilk dill dressing, choice of honey BBQ or buffalo sauce, Ace burger bun or wrap</i>	
EMBERS BURGER	25
<i>Two 4 oz patties, honey BBQ sauce, white cheddar, bacon, caramelized onion, romaine lettuce, burger sauce, homemade ketchup</i>	
FRENCH DIP	24
<i>Penokean Hills roast beef, caramelized onion, white cheddar, horseradish aioli, au jus</i>	
PULLED PORK SANDWICH	18
<i>Honey BBQ sauce, jack cheddar cheese, crispy onions, candied jalapeño</i>	
CHIPOTLE CHICKEN WRAP	18
<i>Grilled chicken breast, chipotle lime butter, shredded lettuce, roasted corn, fresh pico de gallo, aji verde, jack and cheddar cheese</i>	



ENTREES

Available after 4 PM

6 OZ TENDERLOIN	66
<i>Steak butter, roasted garlic, garlic mashed potatoes, vegetables</i>	
11 OZ RIBEYE	70
<i>Steak butter, roasted garlic, garlic mashed potatoes, vegetables</i>	
RACK OF RIBS HALF RACK 36 FULL RACK 45	
<i>Embers honey BBQ sauce, street corn loaded potatoes and creamy poppy seed coleslaw</i>	
MAPLE GLAZED SALMON	41
<i>Maple soy glaze, jasmine rice, edamame hummus, vegetables, sesame garnish</i>	
STEAK FRITES	43
<i>Hanger steak served medium rare, roasted garlic, steak butter, chimichurri, fries</i>	
SEAFOOD PASTA	50
<i>Shrimp, scallops, mussels, smoked tomato broth, tagliatelle</i>	

ENTREE HOUSE FEATURE

RACK OF LAMB	59
<i>Fingerling potatoes, vegetables, yogurt tahini, chimichurri, harissa</i>	

RICE BOWL	24
<i>Sautéed vegetables, harissa, edamame, hummus, arugula and pea shoot slaw</i>	
CHICKEN SUPREME	34
<i>Sautéed zucchini, confit tomatoes and bell peppers, fingerling potatoes, basil oil</i>	
BROILED RAINBOW TROUT	34
<i>Cajun spice rub, frites, dill caper tartar sauce, creamy poppy seed coleslaw</i>	
RICOTTA RAVIOLI	28
<i>Cherry tomato & pepper confit, pesto, fresh herbs and parmesan</i>	

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
SHRIMP	15
SCALLOPS	18

DESSERTS

ESPRESSO MARTINI	13
CHOCOLATE CAKE	
<i>silvered almonds and white chocolate crème anglaise</i>	
EMBERS BUTTER TART	13
<i>ice cream, raspberry coulis, whiskey caramel</i>	
BANANAS FOSTER CRÈME BRÛLÉE	13
<i>spiced rum</i>	



The DRINK MENU

DAILY FEATURES

— \$12 —



MONDAY

PINK PAR TEE

VODKA, STRAWBERRY LEMONADE, SODA



TUESDAY

THE MULLIGAN

RYE, GINGER ALE, LIME



WEDNESDAY

WINE DOWN WEDNESDAY

FEATURED 6 OZ. GLASS



THURSDAY

JOHN DALY

ICED TEA, VODKA AND BERRY LEMONADE



FRIDAY

SUNSET SPRITZ

PEACH WINE AND SODA



the WINE

MENU



HOUSE WINE

	6 OZ	BOTTLE
KONZELMANN MERLOT ONTARIO	12	45
KONZELMANN PINOT GRIGIO ONTARIO	12	45
KONZELMANN PEACH ONTARIO	14	50



WHITE WINE

	6 OZ	BOTTLE
SQUEALING PIG SAUVIGNON BLANK NEW ZEALAND	16	59
TAWSE SKETCHES RIESLING ONTARIO	16	59
SMOKY BAY BUTTERY CHARDONNAY AUSTRALIA	8	33
JARDIN CHARDONNAY SOUTH AFRICA	18	66
SANTA MARGHERITA PINOT GRIGIO ITALY	18	66



ROSÉ

	6 OZ	BOTTLE
CROS - PUJOL ROSÉ FRANCE	16	65



CHAMPAGNE

	6 OZ	BOTTLE
VEUVE CLICQUOT BRUT CHAMPAGNE FRANCE		250
LAMARCA PROSECCO ITALY	14	59



RED WINE

	6 OZ	BOTTLE
JACKSON-TRIGGS RESERVE MERLOT ONTARIO	14	50
J.P. CHENET PINOT NOIR FRANCE	14	50
MONTES ALPHA CABERNET SAUVIGNON CHILE	17	69
NEDERBURG CABERNET SAUVIGNON SOUTH AFRICA	17	69
MITOLO JESTER SHIRAZ AUSTRALIA	18	70
CATENA MALBEC ARGENTINA	18	70
JARDIN CABERNET SAUVIGNON SOUTH AFRICA	23	95
MUGA RESERVA RIOJA SPAIN		92
COYAM RED BLEND CHILE		82
SALVALAI VALPOLICELLA RIPASSO ITALY		83
POGGERINO CHIANTI CLASSICO ITALY		106
FAMILLE PERIN CHATEAUNEUF DE PAPE FRANCE		132



The DRINK

MENU



COCKTAILS

ESPRESSO MARTINI

19

Vodka shaken with rich espresso, coffee liqueur & a touch of chocolate. Smooth, bold, and lightly sweet with a silky finish.

STRAWBERRY THYME MARGARITA

16

Reposado tequila, Cointreau, cranberry, lime & soda come together in a bright spritz with soft citrus and berry notes.

INTERLUDE

16

Vodka meets strawberry lemonade, ginger & fresh mint for a lively cocktail that is fruity, crisp, and easy to enjoy.

RIDGE SPRITZ

16

Aperol, prosecco, & soda bring bright orange, gentle bitterness & sparkling citrus to this Italian-style spritz.

LEMON CUCUMBER HIGHBALL

18

Gin, fresh lemon, cucumber & soda create a clean, cooling highball with crisp citrus & a garden-fresh finish.

LITTLE ITALY

19

A Manhattan-inspired cocktail with rye whiskey, sweet vermouth, bitters & amaretto. Stirred and served ice cold with a Luxardo cherry, it is bold, smooth, and gently bittersweet.

CAIPIRINHA OR CAIPIVODKA

17

Fresh lime & sugar muddled over ice in this Brazilian classic. Choose cachaça for the traditional bright, grassy character, or vodka for a smoother, cleaner version.

PINK PONY CLUB

19

Gin, Aperol and egg white shaken with strawberry syrup and fresh lemon for a bright pink cocktail that is playful, citrusy & balanced with soft berry sweetness.



BEER DRAUGHT

10 | PITCHER 25

MICHELOB ULTRA

STELLA ARTOIS

CREEMORE LAGER

NORTHERN GITCHEE
GUMEE IPA



BEER CANS

9.75

NORTHERN SUPERIOR
Crafty Elk, Pinseeker

DOMESTIC
Budweiser, Budlight, Rolling Rock

KINGSVILLE
Czech Lager, Hazy IPA

IMPORTS
Heineken, Guinness

