

APPETIZERS

ANTIPASTI BOARD

A SELECTION OF CURED ARTISAN MEATS WITH PARMESAN, AGED TICKLER CHEDDAR, BRIE, AND PROVOLONE. SERVED WITH PICKLED VEGETABLES, CROSTINI, AND WARM FOCACCIA.
(GF OPTION AVAILABLE) \$40

FIG AND PROSCIUTTO BAKED BRIE

FIG AND MARSALA COMPOTE, BRIE CHEESE, AND CRISPY PROSCIUTTO. SERVED WITH NAAN. (V) \$18

HOUSE-MADE SPINACH DIP

SAUTÉED SPINACH MIXED WITH ROASTED GARLIC, BELL PEPPERS, RED ONIONS, AND CREAM CHEESE. BAKED IN THE OVEN, TOPPED WITH CHEDDAR CHEESE, AND SERVED WITH NAAN. (V) \$17

BUFFALO CHICKEN FLATBREAD

PULLED ROTISSERIE CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, GORGONZOLA, FINISHED WITH CHIVES AND BUTTERMILK DILL SAUCE. \$19

ARANCINI

RISOTTO CAKES, DEEP-FRIED UNTIL GOLDEN BROWN, SERVED WITH OUR HOUSE BASIL SAUCE, PARMESAN, ASIAGO, AND ROMANO. (V) \$16

ZUCCHINI FRITTERS

JULIENNED ZUCCHINI MIXED IN A PAKORA BATTER, AND FRIED TO GOLDEN BROWN. SERVED WITH SMOKED TOMATO AIOLI AND SRIRACHA.
(V) FOR 2 - \$17 | FOR 4 - \$32

SHRIMP & SCALLOPS

SAUTÉED IN GARLIC BUTTER, SERVED WITH A SWEET POTATO PURÉE, PAPRIKA OIL, HARISSA, CRANBERRY SAUCE DRIZZLE, AND NAAN.
(GF OPTION AVAILABLE) \$27

PROSCIUTTO-WRAPPED STEAK BITES

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

MUSSELS WITH GARLIC BREAD

FRESH MUSSELS SIMMERED IN A CREAMY DILL SAUCE.
(GF OPTION AVAILABLE) \$22

SOUP AND SALADS

ROASTED BUTTERNUT SQUASH SOUP

FINISHED WITH MAPLE SYRUP, APPLE SLAW, AND SOUR CREAM. (GF) SM - \$8 | LG - \$12

HOUSE SALAD

MIXED GREENS TOSSED IN OUR HOUSE BALSAMIC VINAIGRETTE. FINISHED WITH CUCUMBER, CHERRY TOMATO, BELL PEPPER, RED ONION, AND RADISH.
(V, VG, GF, DF) SM - \$7 | LG - \$13

CAESAR SALAD

ROMAINE LETTUCE, FINISHED WITH CROSTINI, HOUSE-MADE BACON BITS, AND AN ASIAGO PARMESAN ROMANO BLEND. SM - \$8 | LG - \$15

BEET SALAD

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

HARVEST KALE SALAD

CHOPPED KALE TOSSED IN OUR CRANBERRY VINAIGRETTE, WITH ROASTED BUTTERNUT SQUASH, SWEET POTATO, POMEGRANATE SEEDS, GOAT CHEESE, AND A HOT HONEY DRIZZLE.
(V, GF) SM - \$9 | LG - \$17

WARM MUSHROOM SALAD

SAUTÉED WILD MUSHROOMS GLAZED WITH BALSAMIC REDUCTION, SERVED ON A BED OF MIXED GREENS, AND TOPPED WITH SHAVED ASIAGO, ROMANO, AND PARMESAN. (V) \$17

DRESSINGS ARE MADE IN-HOUSE

WRAPS & SANDWICHES

GRILLED CHICKEN WRAP

GRILLED CHICKEN WITH SRIRACHA AIOLI, GOAT CHEESE, SPINACH AND ROASTED RED PEPPERS. \$18

CHICKEN STRIP SANDWICH

SMOKED BUFFALO OR HONEY BBQ SAUCE, AGED CHEDDAR, SHREDDED ROMAINE, AND BUTTERMILK DILL DRESSING. CRISPY FRIED OR GRILLED CHICKEN AND A CHOICE OF BUN OR WRAP. \$20

EMBERS BURGER

TWO 4 OZ PATTIES SMOTHERED IN HOMEMADE HONEY BBQ AND BURGER SAUCE, TOPPED WITH CHEDDAR CHEESE, CRISPY BACON, TOMATO RELISH, CARAMELIZED ONIONS, AND LETTUCE. \$25

FRENCH DIP

SLOW-ROASTED PENOKEAN HILLS CHUCK ROAST, DIJON AND HORSERADISH AIOLIS, SAUTÉED ONIONS, AND CHEDDAR CHEESE. SERVED ON A BAGUETTE 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. (VG) \$18

ENTRÉES

WE PROUDLY SOURCE OUR STEAKS LOCALLY FROM PENOKEAN HILLS FARMS. ALL STEAKS ARE AGED IN-HOUSE AND FINISHED WITH ROASTED GARLIC, AND OUR HOUSE-MADE COMPOUND BUTTER; USING BEEF TALLOW, THYME, WORCESTERSHIRE, SHALLOTS, AND GARLIC.

11 OZ RIBEYE

DRY-AGED, WELL-MARBLED, AND THE CHEF'S FAVOURITE CUT. SERVED WITH A CHOICE OF SIDE AND SEASONAL VEGETABLES. (GF) \$70

6 OZ TENDERLOIN

CENTER-CUT AND THE MOST TENDER PIECE OF BEEF. SERVED WITH A CHOICE OF SIDE AND SEASONAL VEGETABLES. (GF) \$66

STEAK FRITES

8 OZ HANGER STEAK, THINLY-SLICED, SERVED WITH FRIES, PEPPERCORN SAUCE, GRAINY DIJON, AND MAYO (LIMITED QUANTITIES). \$43

BRAISED LAMB SHANK

LAMB SHANKS BRAISED UNTIL TENDER AND SERVED WITH A ROSEMARY-SAGE RED-WINE DEMI-GLACE, AND GARLIC MASHED POTATOES. \$46

JASMINE RICE BOWL

A MEDLEY OF ROASTED AND GRILLED VEGETABLES, INCLUDING MUSHROOMS IN A SPICY RED PEPPER SAUCE, TOPPED WITH ARUGULA AND PEA SHOOT SALAD, FINISHED WITH LEMON VINAIGRETTE. (V, VG, GF) \$24

CRISPY DUCK CONFIT

MARINATED WITH FRESH ROSEMARY, THYME, GARLIC, AND BLACK PEPPERCORNS, COOKED CONFIT-STYLE UNTIL TENDER. SERVED WITH CRISPY SKIN, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, AND BLUEBERRY-PEPPERCORN SAUCE. (GF) \$39

MAPLE GLAZED SALMON

SOY MAPLE-GLAZED SALMON, SERVED WITH RISOTTO CAKES, OR CHOICE OF SIDE, SEASONAL VEGETABLES, AND EDAMAME HUMMUS. (GF OPTION AVAILABLE) \$41

BACON WRAPPED MEATLOAF

A BLEND OF CHUCK AND AGED BEEF WITH AROMATIC VEGETABLES AND HOUSE-MADE BACON, SLOWLY SMOKED AND SERVED WITH A WILD MUSHROOM GRAVY, SEASONAL VEGETABLES, AND A CHOICE OF SIDE. \$31

ROTISSERIE CHICKEN DINNER WITH PAN GRAVY

1/2 CHICKEN, SEASONED WITH FRESH HERBS AND LEMON. SERVED WITH SEASONAL VEGETABLES AND A CHOICE OF SIDE. (GF OPTION AVAILABLE) \$30

SHORT RIB TAGLIATELLE

SHORT RIBS BRAISED IN OUR HOUSE RED WINE FINISHED WITH SMOKED TOMATO SAUCE AND SHAVED ASIAGO, ROMANO, AND PARMESAN. \$36

BUTTERNUT SQUASH RAVIOLI

SAUTÉED IN BROWN BUTTER WITH BRUSSELS SPROUTS, MAPLE SYRUP, GORGONZOLA CHEESE AND PISTACHIOS. (V) \$36

SEAFOOD TAGLIATELLE

SHRIMPS, SCALLOPS, AND MUSSELS, SAUTÉED WITH ROASTED GARLIC, SHALLOTS, AND CAPERS. FINISHED IN A SMOKED-TOMATO DILL-ROSÉ SAUCE. (GF OPTION AVAILABLE) \$50

SIDE CHOICES

CREAMY GARLIC MASHED (V,GF)

BAKED POTATO (V,VG,GF,DF)

HOUSE-CUT FRIES

GARDEN SALAD (V,VG,GF,DF)

JASMINE RICE

LOADED BAKED POTATO \$3

SWEET POTATO FRIES (V) \$3

CAESAR SALAD \$3

RISOTTO CAKES \$5

SIDE SHORT RIB TAGLIATELLE \$12

SIDE BUTTERNUT SQUASH RAVIOLI \$12

ADD ONS

SAUTÉED MUSHROOMS \$5

SAUTÉED ONIONS \$5

GORGONZOLA CRUMBLE \$5

GRILLED CHICKEN BREAST \$8

PEPPERCORN SAUCE \$12

SHRIMP (5) \$15

SCALLOPS (5) \$18