

Prime+Ember

SIGNATURE STEAKHOUSE

DOWNTOWN EASTPORT | THE VILLAGES, FL

THE PRELUDE

FRENCH ONION SOUP

*house-made, baguette,
parmesan cheese, gruyère cheese / 9*

LOBSTER BISQUE

cognac crema, lobster pieces, chives / 18

SHRIMP COCKTAIL ^(GF)

*five jumbo chilled shrimp, old bay,
classic cocktail sauce / 15*

BEEF TARTARE*

*finely chopped beef tenderloin, capers, egg yolk,
cracked black pepper, chives, crisp chips / 15*

TUNA TATAKI* ^(GF)

*sushi grade ahi, seared rare, ponzu,
pickled vegetables / 16*

GRILLED OYSTERS*

*garlic parmesan herb butter,
chorizo spiced panko / 17*

FRESH SEASONAL OYSTERS* ^(GF)

*served with cocktail sauce,
mignonette, fresh lemon / 16*

LUMP CRAB CAKES

house made served with lemon caper aioli / 19

GLAZED PORK BELLY ^(GF)

*apricot glazed pork belly, pickled cucumber,
carrots and leek / 16*

SPINACH & CRAB DIP

*crab and spinach baked with
cheeses, warm pita / 16*

SMOKED SALMON CHEESECAKE

*savory lemon dill cheesecake
with smoked salmon,
buttery cracker crust / 14*

CULTIVATED GREENS

All greens vegetaraian (V) without protein.

PANCETTA CAESAR

*crisp thick cut bacon, romaine and kale blend,
shaved parmesan, boiled egg, croutons,
house caesar dressing / 11*
-traditional caesar available upon request / 10 -

CLASSIC WEDGE ^(GF/V)

*iceberg wedge, red onion, bleu cheese crumbles,
heirloom tomatoes, ranch / 14*

CHOPPED SALAD ^(GF)

*chopped romaine hearts, crisp pancetta, red onion,
cucumber, pepperoncini, fontina cheese,
heirloom tomatoes, house vinaigrette / 15*

FIG & PROSCIUTTO

*chopped kale blend, fig, prosciutto,
apricot, goat cheese, roasted walnuts,
white balsamic vinaigrette / 16*

CULTIVATED ADDITIONS

chicken +7 / shrimp +8 / salmon +12 / scallops* +16*

SIDES

BAKED POTATO,
GARLIC MASHED POTATOES,
RICE, SEASONED FRIES, CREAMED SPINACH,
ASPARAGUS, CARROTS, HERB ROASTED MUSHROOMS

(GF) GLUTEN FREE / (V) VEGETARIAN

*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness.

SIGNATURE STEAKS & CHOPS

*Choice of two sides and one of our “ember essences.”
Each steak is finished with prime + embers own “maitre d’ butter.”*

CENTER CUT FILET MIGNON ^{*(GF)}
6oz / 44 | 8oz / 54

NEW YORK STRIP ^{*(GF)} 
12oz Center Cut / 49

COWBOY RIBEYE ^{*(GF)}
16oz / 68

DOUBLE BONE PORK CHOP ^{*(GF)}
16oz / 35 - served at Chef’s recommended medium well

HERB CRUSTED RACK OF LAMB ^{*}
half rack / 39 | full rack / 65

PRIME CUTS

KANSAS CITY STRIP ^{*(GF)}
14oz / 72

DELMONICO PRIME ^{*(GF)}
12oz / 69

ENHANCEMENTS

- COLD WATER LOBSTER TAIL +32
- BRANDIED SCALLOPS* +16
- MAYTAG BLEU CHEESE BUTTER +8
- GRILLED SHRIMP +8 / CRAB OSCAR STYLE +14

EMBER ESSENCES

- CABERNET DEMI
- CLASSIC BEARNAISE,
- SWISS & CHEDDAR FONDUE
- MUSHROOM VELOUTE

EMBER ENTREES

CONFIT DUCK ^(GF)

with pan jus, rice and roasted carrots / 49

MAPLE GLAZED CHICKEN ^(GF)

wing bone-in chicken breast, spiced maple glaze, creamy butternut sauce, bacon, rice, super greens / 24

PORK TENDERLOIN ^{*(GF)}

roasted medium well, topped with mushroom velouté, baked potato and creamed spinach / 23

HERB SALMON ^{*(GF)}

baked salmon finished with an argentinian herb sauce, chorizo maque choux / 25

SCALLOPS EPICUREAN ^{*(GF)}

seared golden, chorizo maque choux, garlic mashed potatoes / 34

GROUPE IMPERIAL ^{*(GF)}

grouper filet topped with lump crab meat, lemon-caper sauce, rice, roasted carrots / 39

MARINATED PORK RIBEYE ^{*(GF)}

served at a chefs medium well, garlic mashed potato, roasted mushrooms / 24

FILET & SHRIMP FONDUE ^{*(GF)}

three grilled filet medallions topped with jumbo shrimp, four cheese fondue, garlic mashed potatoes, roasted carrots / 45

TWIN TAILS ^(GF)

two butter basted cold water lobster tails served with rice, asparagus, drawn butter / 65

CHATEAU EMBER ^{*}

salt rubbed baked potato, creamed spinach, cabernet demi / 32
-served at a chef’s medium rare to medium-

TIDE & TIMBER

6oz filet, crisp parmesan shrimp, salt rubbed baked potato, roasted carrots / 49

SEAFOOD PAPPARDELLE

jumbo shrimp, scallops, over pappardelle with lobster cream sauce / 33

MUSHROOM FLORENTINE RAVIOLI

jumbo cheese ravioli, wilted spinach, blistered tomatoes, white wine mushroom sauce / 21
-vegetarian sub lemon buerre blanc-

(GF) GLUTEN FREE / (V) VEGETARIAN

*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness.