

Prime+Ember

SIGNATURE STEAKHOUSE

LUNCH MENU | AVAILABLE 11AM-3PM

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, quail 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

LUMP CRAB CAKES

house-made served with lemon caper aioli / 19

SPINACH & CRAB DIP

crab and spinach baked with cheeses, warm pita / 16

GREENS

All greens can be made vegetarian (V) by omitting the protein.

PANCETTA CAESAR

crisp thick-cut bacon, romaine and kale blend,
shaved parmesan, boiled egg, croutons,
house caesar dressing / 13
-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

FIELD GREENS ADDITIONS

chicken +8 / shrimp +10
salmon* +12 / scallops* +18

HANDHELDS

Served with your choice of side. Substitute gluten-free bun +2

CHICKEN FLORENTINE

garlic-herb marinated chicken breast, creamed spinach,
blistered tomatoes, crisp prosciutto / 17

BUTCHER'S RESERVE

shaved ribeye, caramelized onions,
provolone, horseradish cream / 19



SEAFOOD ROLL

lobster, crab, and shrimp blend,
lettuce, tomato / 21

SIGNATURE WAGYU BURGER*

aged cheddar or smoked gouda, tomato,
lettuce, caramelized onions, dijon aioli / 20

DILL SALMON CIABATTA*

grilled salmon, lemon dill aioli, cucumbers,
pickled onions / 21

VEGETARIAN BURGER

plant-based burger, lettuce, tomato,
onion, toasted brioche / 18.9
-vegan (VE) without toasted brioche-

(GF) GLUTEN-FREE / (V) VEGETARIAN / (VE) VEGAN

*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 + Ember’s own “maitre d’ butter”*

CENTER CUT FILET MIGNON^{*(GF)}

6oz / 44 | 10oz / 62

NEW YORK STRIP^{*(GF)}

14oz Center Cut / 59



DOUBLE BONE PORK CHOP^{*(GF)}

16oz / 35 - served at Chef’s recommended medium-well

ENHANCEMENTS

COLD-WATER LOBSTER TAIL +28

BRANDIED SCALLOPS^{*} +18

MAYTAG BLEU CHEESE BUTTER +8

GRILLED SHRIMP +10 / CRAB OSCAR-STYLE +14

EMBER ESSENCES

CABERNET DEMI

CLASSIC BÈARNAISE,

SWISS & CHEDDAR FONDUE

MUSHROOM VELOUTÉ

EMBER ENTREES

FRENCH CHICKEN ROYAL

*roasted french chicken finished with shrimp,
lobster cream sauce, carrots, super green rice / 28*

PORK TENDERLOIN^{*(GF)}

*roasted medium-well, topped with mushroom veloute,
baked potato and creamed spinach / 23*

FILET & SHRIMP

FONDUE^{*(GF)}

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

MUSHROOM FLORENTINE

RAVIOLI

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

GROUPEL IMPERIAL^{*(GF)}

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

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 / 36*

MARINATED PORK RIBEYE^{*(GF)}

*served at a chef’s medium-well,
garlic mashed potatoes, roasted mushrooms / 24*

BRAISED LAMB SHANK^{*}

*grass-fed Australian lamb, veal demi,
garlic mashed potatoes, creamed spinach / 35*

SIDES

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

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