

Prime+Ember

SIGNATURE STEAKHOUSE

DOWNTOWN EASTPORT | THE VILLAGES, FL

THE PRELUDE

FRENCH ONION SOUP

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

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*

LOBSTER BISQUE

cognac crema, lobster pieces, chives / 18

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*

CULTIVATED 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*

CULTIVATED ADDITIONS

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

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 + Ember’s own “maitre d’ butter.”

CENTER CUT FILET MIGNON ^{*(GF)}
6oz / 44 | 10oz / 62

NY STRIP ^{*(GF)} 
14oz Center Cut / 59

COWBOY RIBEYE ^{*(GF)} 
18oz / 70

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

PRIME CUTS

NY STRIP CENTER CUT ^{*(GF)}
12oz / 65

DELMONICO PRIME ^{*(GF)}
14oz / 72

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

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 / 36

GROUPER IMPERIAL* (GF)
grouper filet topped with lump crab meat,
lemon-caper sauce, rice, roasted carrots / 39

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 / 30
-served at a chef’s medium-rare to medium-

TIDE & TIMBER*
6oz filet, crisp parmesan shrimp,
salt-rubbed baked potato, roasted carrots / 51

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

MARINATED
PORK RIBEYE* (GF)
served at a chefs medium-well,
garlic mashed potatoes, roasted mushrooms / 24

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

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

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

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