

Prime+Ember

SIGNATURE STEAKHOUSE

LUNCH MENU | AVAILABLE 11AM - 3PM

P R E L U D E

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

LUMP CRAB CAKES

house made served with lemon caper aioli / 19

SPINACH & CRAB DIP

crab and spinach baked with cheeses, warm pita / 16

G R E E N S

All greens vegetarian (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 / 15

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 +7 / shrimp +8

salmon* +12 / scallops* +16

H A N D H E L D S

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

BUTCHERS 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 BAGUETTE*

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

*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 “maître d’ butter”*

CENTER CUT FILET MIGNON ^{*(GF)}
6oz / 44 | 8oz / 52

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



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

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

MAPLE-GLAZED CHICKEN ^(GF)
*wing bone-in chicken breast, spiced maple glaze,
creamy butternut sauce, bacon, rice and super greens / 24*

PORK TENDERLOIN ^{*(GF)}
*roasted medium well, topped with mushroom veloute,
baked potato and creamed spinach / 23*

**MUSHROOM FLORENTINE
RAVIOLI**

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

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

SCALLOPS EPICUREAN ^{*}
*seared golden, chorizo maque choux,
garlic mashed potatoes / 34*

HERB SALMON ^{*(GF)}
*baked salmon finished with an
argentinian herb sauce,
chorizo maque choux / 25*

MARINATED PORK RIBEYE ^{*(GF)}
*served at a chef's 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*

SIDES

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

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