



Embers™
PRIME STEAKS
WOOD GRILL

APPETIZERS

Blackened Filet Mignon Medallions 14
with herbed crostini and summer tomato salad

Sesame and Pepper crusted #1 Big Eye Tuna 12
with mango slaw, wasabi and rice wine reduction

Coconut and Panko Fried Shrimp 9
with sweet and sour marmalade

Grilled Colossal Shrimp and Diver Scallop Skewer 11
with grilled tomatilla salad

Crispy Florida Gator Tail 8
with zesty Remoulade

Crispy Calamari 8
with sweet and spicy sauce

Beefsteak Tomato and Fresh Mozzarella Stack 9
with fresh basil, asparagus tips, and reduced balsamic vinegar

Confit of Wild Mushroom Strudel 7
shiitake and Cremini mushrooms in flaky pastry

Prime Filet Mignon Flatbread 10
Wood grilled prime filet mignon, caramelized onion, and crumbled blue cheese

Citron Grilled Shrimp Flatbread 9
with parmesan cheese and lemon and tangerine zested EVO

Sun-Dried Tomato Flatbread 9
with fresh herbs, and goat cheese

SOUPS AND SALADS

Gulf of Mexico Blue Crab Bisque Cup 6 / Bowl 9
with grilled crostini

Rocket Salad with Baby Arugula 7
grape tomatoes, crumbled goat cheese and balsamic vinaigrette

Fire Grilled Caesar 6
romaine hearts lightly grill smoked with parmesan-reggiano cracker

Orange and Blue Salad 7
with mandarin orange, blueberries, Spiced pecans and champagne-citrus vinaigrette

Organic Spinach with Crispy Applewood Bacon 7
wild mushrooms, sliced egg and tomato-balsamic vinaigrette

CHEF SPECIALTIES

Stuffed Organic Chicken 17
all natural chicken breast stuffed with sun-dried tomato and herbed goat cheese

Honey glazed Long Island Duck Breast 21
cooked crispy skin side down and oven roasted with honey glaze

Red King Crab 39
served mess free, shelled with drawn lemon butter

Marinated Sirloin Steak 18
wood grilled, sliced and served with summer tomato salsa

Saffron and Leek Black Grouper 24
pan seared grouper with leek fricasee and saffron sauce

Truffle penne pasta 15
with summer vegetables and shaved parmesan

Organic Pork Tenderloin 20
roasted and wrapped in pancetta

Herb and Blue Cheese encrusted Porterhouse Lamb Chops 38
wood grilled and topped with rosemary, thyme and blue cheese

Braised Beef Short Ribs 24
fall off the bone beef with caramelized onions and roasted garlic

SUCCULENT SEAFOOD

Your Choice Wood Grilled or Bronzed:

Citron King Salmon 19

finished with lemon and tangerine zested EVO

Gulf of Mexico Black Grouper 24

light and flaky preparations of Florida's favorite game fish

#1 Loin Big Eye Tuna 24

the highest grade, center block cut tuna

Local Florida Snapper 23

seasonal snappers from North Florida Atlantic waters

Colossal Shrimp and Diver Scallop skewers 25

two sugar cane skewers of delicious shellfish

Gulf of Mexico Cobia 23

summer seasonal fish great off the grill

100 % PRIME BEEF

All of our beef is USDA certified Prime, the top 2% of all beef, aged 21 days and grilled over hickory, pecan and cherry woods

Prime Steak Burger 12

prime filet and Ribeye ground and served with grilled beefsteak tomato and fontina cheese

12oz Prime New York Strip au poivre 38

fine marbled loin-cut served with brandied green peppercorn demi-glace

12oz Prime Hand-trimmed Ribeye 34

the most flavorful of our cuts

20oz Prime Bone-In Cowboy Cut Ribeye 42

bone-in and well marbled, you can not ask for a better steak

6oz Prime Filet Mignon 24

the most tender of our cuts

Surf and Turf 40

6oz prime filet and shelled Red King Crab

10oz Prime Filet Mignon 34

22oz Prime Porterhouse 46

bone-in filet mignon and New York Strip

Our steaks are cooked to your desired level of doneness

Pittsburgh

Seared outside, cold red center

Medium

Light pink throughout

Rare

Cold red center

Medium-Well

Slight touch of pink

Medium-Rare

Warm red center

Well Done

Completely cooked

ACCOMPANYING SIDE DISHES

Minnesota Wild Rice

long grain and wild rice

Lobster Mashed Potatoes

sautéed lobster and butter whipped potatoes

Vanilla Whipped Sweet Potatoes

vanilla and a hint of bourbon

Mac and Four Cheeses with Truffle Oil

penne pasta baked with prosciutto, cheese, and scented with truffle oil

Grilled Local Zucchini and Squash

local zucchini and squash tossed with EVO and grilled tender

Grilled Vidalia Onions

the south's sweet onion marinated and wood roasted to a light char

Sautéed Wild Mushrooms

shiitake, cremini, and portobello mushrooms

Sautéed Organic Spinach

sautéed in light olive oil

Grilled Asparagus with Béarnaise

tender asparagus with tarragon and butter sauce



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