

SHAREABLES

**GP BREW CO. HEFEWEIZEN
STEAMED PEI MUSSELS \$19/lb**
With roasted beer broth, homemade bacon and basil oil

FIRESIDE NACHOS \$19
With chipotle spiced chicken or house ground beef, avocado, pepper jack cheese sauce with side of sour cream, salsa

Signature

HOUSE SMOKED WINGS \$16/lb
Chili lime, Embers buffalo, peach BBQ, salt and pepper, cilantro sweet Thai chili served with carrots, celery, and house made peppercorn ranch

**BAKED CRAB &
CAULIFLOWER DIP \$18**
Gruyere cheese sauce, herb crust, Garlic naan

DUSTED SEAFOOD PLATTER \$16

Embers

STEAKHOUSE

STARTERS

ROASTED TOMATO BISQUE \$9
Basil oil, deep fried cheese curd

CAESAR SALAD \$9 / \$12
Grilled croutons, smoked bacon, classic homemade dressing, grated parmesan

TOSSED GREENS \$10 / \$13
Grilled peaches, goat cheese, dried cranberries, candied walnuts, house lemon poppy seed dressing

Add Grilled Chicken or Garlic Shrimp (4) \$5.95

A TOUCH OF COMFORT

HOUSE SMOKED RIBS Full \$32 / Half \$24
Basted with our house made peach BBQ sauce, served with hand cut fries and house slaw

BUTTER BASTED SALMON \$33
Brown butter caper sauce, charred lemon, seasonal vegetables, buttermilk mashed potatoes

BISON "BANGERS & MASH" \$33
House stuffed bison sausage, buttermilk mashed potatoes, creamy mustard greens, Saskatoon berry demi

SIGNATURE MAC & CHEESE \$24
House bacon, herb crust, Gruyere cheese sauce

OPEN FACED STEAK SANDWICH \$22
Mushrooms, crispy onions, arugula pesto

HOUSE GROUND CHUCK BURGER \$19
Fireside Bacon, sharp cheddar, onion marmalade

CONFIT TURKEY CLUB WRAP \$17
With cranberry bacon jam, lettuce, tomato, mayo

PAPPARDELLE PASTA \$17
With roasted wild and tame mushrooms, truffle cream sauce, parmesan, herb crust

Sandwiches and wraps are served with house cut fries and Chipotle coleslaw

EMBERS SIGNATURE CUTS

FLAT IRON STEAK 7oz \$28

**NEW YORK
STRIPLOIN STEAK 10oz \$34**

RIB EYE STEAK 12oz \$42

TENDERLOIN 7oz \$40

BONE IN PORK CHOP 10oz \$22

**PAN SEARED
DUCK BREAST \$36**

SAUCES
*Classic Béarnaise
Green Peppercorn
Peach BBQ
Red Wine Demi
Arugula Pesto
Saskatoon Berry Demi*

CHOOSE YOUR SIDES

HOUSE CUT RUSSET FRIES \$4.25

ONION RINGS \$4.25

SIGNATURE MAC & CHEESE \$6.50

TOP OFF YOUR CUT

SAUTÉED WILD & TAME MUSHROOMS \$4.25

CARAMELIZED ONIONS \$4.25

SAUTÉ GARLIC SHRIMP (4) \$5.95

CRISPY ONION HAYSTACK \$4.25

BUTTERMILK MASHED POTATOES \$4.50

SEASONAL VEGETABLES \$4.50

SRIRACHA & PARM BRUSSEL SPROUTS \$5

JOIN US FOR
BREAKFAST

6:00 AM - 10:00 AM

FULL HOT BREAKFAST BUFFET \$16.50

COLD CONTINENTAL BUFFET \$12.65

FIRESIDE DESSERTS

BERRY PANACOTTA \$9
Yogurt, granola, bacon brittle

"SMORES" CHEESECAKE \$9
Torched meringue, graham crumb, ganache

LEMON LAVA CAKE \$9
Vanilla ice cream, candied zest