

STARTERS

Cremini Mushroom Soup 9
loaded with roasted mushrooms, truffle
brown butter cream and chives

Caesar Salad 10
chermoula spiced croutons, grilled bacon,
classic dressing and parmesan cheese

Chopped Iceberg Salad 11
with heirloom cherry tomatoes, red onion,
cucumber, crumbled feta,
dijon buttermilk dressing
add chicken 6 or beef 7 or shrimp 12

Jumbo Shrimp Cocktail 4 pc 18
marie rose and vodka spiked cocktail sauce

FOR SHARING

Pound of PEI Mussels 15
steamed with roasted tomato harissa broth,
crisp alberta elk salami and basil aioli

Cheesy Garlic Ciabatta Toast 11
mozzarella, crumbled goat cheese,
parmesan cheese

Next Level Lobster Nachos 23
mexican spiced lobster, avocado,
pepper jack cheese sauce, sour cream,
cilantro, fried corn chips
substitute chicken, beef or shrimp at no extra cost

One Pound of Chicken Wings 16
buffalo hot, alabama white BBQ,
bourbon BBQ, sweet chili,
salt & pepper served with peppercorn ranch

Tacos Beef 16 or Chicken 14
grated pepper jack cheese, tomato salsa,
green onions, cilantro, sour cream, coleslaw

ENTREES

Pick your Main then pick your 2 sides

Jumbo Shrimps 30
griddled with umami bomb butter

Butter Basted Salmon 31
dill caper salsa & charred lemon

Full Rack Baby Back Ribs 32
bourbon BBQ sauce

Supreme Chicken Breast 28
citrus teriyaki sauce

PASTA

SIGNATURE MAC & CHEESE 22
four cheese sauce, garlic herb breadcrumbs

Creamy Mushroom Pasta 24
roasted wild mushrooms, penne pasta,
alfredo truffle sauce, gruyere cheese
add to pasta dishes chopped chicken 6 or
beef 7 or shrimp 12

SANDWICHES & BURGERS

All below Dishes are served with a side of Kettle Chips & Coleslaw

Pulled Pork Rib Sandwich 19
toasted garlic focaccia, pickles,
onions, spicy sriracha sauce

Grilled BBQ Steak Sandwich 19
toasted garlic focaccia, crispy onions, BBQ sauce

MPL Steakhouse Bacon Cheese Burger 19
the works, aged cheddar, grilled bacon,
grainy mustard mayo

Chicken Meatball Sliders 18
housed spiced tossed with chicken gravy,
arugula, Oka cheese, and avocado spread

Embers
STEAKHOUSE

Prices do not include gratuities or taxes. A 17% service charge will apply to groups of eight or more.
Please bring any allergy concerns to your server's attention and we will do our best to accommodate.

CHAR GRILLED STEAKS

House seasoned 35 day aged AAA Angus Alberta Beef

Pick your steak then pick 2 sides and 1 sauce

Rib Eye 41

10 oz.

New York Steak 38

10 oz. center cut

Beef Tenderloin 41

6 oz.

Baseball Top Sirloin 35

8 oz.

TOP OFF YOUR STEAK

Grilled Shrimp 12

Lobster & Four Cheese Sauce 12

Oka Cheese Crust 8

SIDES

**Buttery Yukon Gold Mash • Red Skin French Fries • Kettle Chips
Onion Rings • Mac & Cheese • Seasonal Market Vegetables
Sautéed Garlic Mushrooms • Caramelized Herb Onions • Creamy Coleslaw**

SAUCES

Embers Sriracha Steak Sauce

Smoked Béarnaise

Brandy Green Peppercorn Sauce

Demi-Glace

Bourbon BBQ

Citrus Teriyaki Sauce

Embers
S T E A K H O U S E

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Embers Desserts

Whistler Mountain Chocolate Cake 12
white & dark chocolate sauces,
candied walnuts

Orange Crème Brulee 10
grand marnier, biscotti

**Gluten Free Strawberry Champagne
Cheese Cake** 11
strawberry ginger chutney, sweet balsamic

Yo Mama's Apple Pie 12
vanilla custard, salted caramel ice cream

Ice Cream Flavours
\$ 5 each per old fashion scoop
salted caramel, french vanilla,
black cherry, milk chocolate fudge

Embers
S T E A K H O U S E

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