

# EMBERS

WOOD FIRE GRILL & BAR



CULINARIA

Restaurant  
Week Menu

January 16 - 28, 2017

## DINNER

\$25 (plus tax & tip)

### STARTERS

**(PERSONAL)  
FRESH GUACAMOLE**

We make it to order with ripe avocados and fresh pico de gallo!!

**(PERSONAL)  
CHIPS & QUESO**

Fresh chips served with our house-made queso, topped with pico de gallo

### SALAD

**HOUSE SALAD**

### ENTRÉES

**BYOP  
(BUILD YOUR OWN PIZZA)**

Make your own masterpiece. Choose either mozzarella or cheddar and up to 3 toppings. Choose from pepperoni, sausage, bacon, green peppers, red onion, arugula, mushrooms, anchovies, fresh jalapeño, pineapple, black olives or feta

**HALF-RACK  
BABY BACK RIBS**

Our baby back ribs are fall-off-the-bone tender & forkin' delicious. Choose from dry rub or traditional BBQ. Comes with your choice of two sides.

**HEARTY CUT 9 OZ SIRLOIN**

Comes with your choice of two sides.

**WOOD-FIRED  
GRILLED SALMON**

Our wild-caught Atlantic salmon is lightly seasoned & prepared on our wood-fired grill. Comes with your choice of two sides.

**BLACKENED  
CHICKEN PASTA**

Blackened chicken, baby bellas, roma tomatoes & parmesan cream sauce married together with linguini

### DESSERT

**CHEESECAKE**

House-made NY Style Cheesecake topped with a strawberry sauce