



# The Embers

## Appetizers

<b>Shrimp Cocktail</b>	
Fresh Louisiana Shrimp boiled in spices and seasonings, served with a tangy Cocktail Sauce	\$9.95
<b>Shrimp Rémolade</b>	
Fresh Louisiana Shrimp boiled in spices and seasonings, served with a New Orleans Rémolade Sauce	\$9.95
<b>Stuffed Mushrooms</b>	
Jumbo Mushroom Caps stuffed with the freshest Louisiana Shrimp, Crabmeat and Crawfish, topped with our own House Sauce	\$8.95
<b>Cajun Fried Louisiana Crawfish Tails</b>	
Fresh Louisiana Crawfish Tails deep-fried in our own Cajun seasoned batter, served with Cocktail or Rémolade Sauce	\$8.95
<b>Cajun Fried Louisiana Popcorn Shrimp</b>	
Fresh Louisiana Shrimp seasoned in our own blend of Cajun spices and batter, then deep-fried into perfect bite-sized appetizers	\$7.95
<b>Nicholas Oysters</b>	
Fresh Louisiana Oysters, seasoned in a spicy batter, flash-fried and topped with our special Garlic Sauce	\$8.95
<b>New Orleans Crab Cake</b>	
Fresh Louisiana Blue Crabmeat, blended with spices, lightly fried and topped with Rémolade Sauce	\$12.95
<b>Jambalaya</b>	
Prepared with onions, bell peppers, celery, Andouille sausage, Shrimp and slowly cooked over rice	\$8.95

## Soup

<b>New Orleans Seafood Gumbo Prepared</b> with seasonings, spices, a roux and fresh Louisiana seafood	
Cup \$4.95	Bowl \$6.95
<b>French Onion Soup</b> Prepared in the classic New Orleans style topped with cheese	
	Bowl \$5.75

## Salads

<b>Embers Special House Salad</b>	\$6.25
<b>Tossed Green Salad</b>	\$3.75

(Dressings include: Roasted Garlic Balsamic Vinaigrette, Thousand Island, Ranch, Blue Cheese, Italian, Oil & Vinegar and Honey Mustard)

## *House Specials*

*(All Specials are served with a House Salad)*

### *The Embers Bourbon House Special*

<b>An 8 oz. Filet Mignon, crowned with Jumbo Louisiana Shrimp and a rich Demi-glace Sauce, served with Garlic Mashed Potatoes and Sautéed Vegetables</b>	\$36.95
<b>Prime Rib Dinner (28 oz. average)</b> served with a Baked Potato	\$38.95
<b>Filet Steak Dinner (8 oz.)</b> served with a Baked Potato	\$30.95
<b>Ribeye Steak Dinner (12 oz.)</b> served with a Baked Potato	\$28.95

*(An Embers Loaded Potato may be substituted for an additional \$1.50)*



## Steaks

*All Steaks are served with a Tossed Green Salad and Baked Potato*

<b>Large "T" Bone (20 oz.)</b>	<b>\$35.95</b>	<b>Large Filet Mignon (10oz)</b>	<b>\$31.95</b>
<b>Medium "T" Bone (15oz)</b>	<b>\$30.95</b>	<b>Large Ribeye (16oz)</b>	<b>\$30.95</b>

*(An Embers Loaded Potato may be substituted for an additional \$1.50)*

## Seafood

Entrees are served with a House Salad and French Fries

### Seafood Platter

Fresh Louisiana Shrimp, Oysters, Catfish and a Stuffed Crab, deep-fried in a seasoned batter \$28.95

### Shrimp Platter

Fresh Gulf Shrimp, deep-fried in a seasoned batter \$23.95

### Oyster Platter

Fresh, plump Louisiana Oysters, deep fried in a seasoned batter \$21.95

Below Entrees are served with a House Salad

### Seafood Delight

Filet of fresh Gulf Fish, sautéed in a Lemon-Butter Sauce, served with a Baked Potato \$23.95

### Crawfish Fettuccine

Fresh peeled Crawfish Tails, sautéed in a creamy Alfredo Sauce with Fettuccine \$22.95

### Filet of Broiled Trout

A Filet of Trout broiled in lemon and butter, served with a Baked Potato \$23.95

## Italian

All Italian Entrees are served with a House Salad

**Lasagna Dinner** – Layers of Lasagna stuffed with Ground Beef, Italian Sausage, Ricotta Cheese, Italian Tomato Sauce and topped with Mozzarella Cheese \$24.95

**Shrimp Marinara** – Fresh Louisiana Shrimp sautéed in a New Orleans Tomato Sauce prepared with Italian Seasonings, served over Fettuccine \$24.95

## Boneless Chicken Breast

### Lemon Chicken

Lightly floured and sautéed in a Lemon-Butter Sauce, served with Fettuccine and House Salad \$19.95



*There may be a risk associated with consuming of raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked. If you have allergic reactions to any spices, seasonings or products that we may serve or use in preparation, please let us know.*

