



# The Embers

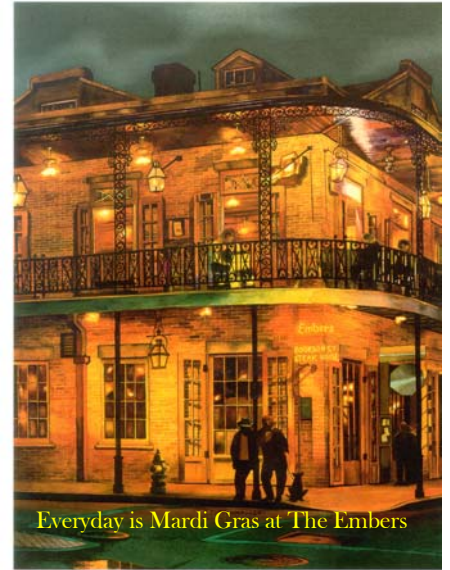
The Original Bourbon House

700 Bourbon Street at St. Peter

(504) 523-1485

[reservations@karnocompanies.com](mailto:reservations@karnocompanies.com)

[www.emberssteakhouse.com](http://www.emberssteakhouse.com)



Everyday is Mardi Gras at The Embers

## Lunch Menu

### Appetizers

#### Shrimp Cocktail

Fresh Louisiana shrimp boiled in spices and seasonings and served with a tangy Cocktail Sauce

\$ 7.95

#### Shrimp Rémoulade

Fresh Louisiana shrimp boiled in spices and seasonings and served with a New Orleans Rémoulade Sauce

\$ 7.95



#### Oysters on the Half Shell

Freshly shucked and served with a tangy Cocktail Sauce

½ Dozen \$ 5.50    1 Dozen \$10.00

#### New Orleans Seafood Gumbo

Prepared with fresh seafood, seasonings, a roux and our own blend of spices

Cup \$ 4.95    Bowl \$ 6.95

#### New Orleans Crab Cake served with Rémoulade Sauce

Fresh Louisiana Blue Crabmeat, blended with spices & lightly fried

\$10.95

### Salads

#### Seafood Salad

A selection of fresh Louisiana seafood, including crabmeat, shrimp and crawfish tossed in our own special dressing and served on a bed of fresh greens

\$14.75

#### Grilled Chicken Salad

A breast of chicken grilled on open flames, served on a bed of fresh garden greens with your choice of dressing

\$11.95

### Seafood Lunch Specials

#### Seafood Platter

Fresh Louisiana Shrimp, Oysters, Catfish and a Stuffed Crab, seasoned with our own spices & deep fried

\$15.95

#### Shrimp Platter

Fresh Gulf Shrimp, deep fried in our own seasoned flour

\$13.95

#### Oyster Platter

Fresh, plump Louisiana oysters, deep fried in our own seasoned flour

\$13.95

#### Stuffed Crab Platter

Two stuffed crabs, served with Jambalaya, French Fries & Cole Slaw

\$13.95

#### Catfish Platter

Fresh Catfish, deep fried in our own seasoned flour, served with Jammin'

\$13.95



### Daily Lunch Specials

#### Cajun Platter

Fresh deep-fried Catfish, Red Beans & Jammin' Jambalaya with Cajun Andouille – C'est bon!

\$13.95

#### New Orleans Red Beans and Rice

A traditional New Orleans "Monday Wash Day" dish, seasoned with our own blend of spices, seasonings and the "Holy Trinity and the Pope" served with smoked sausage

\$ 9.50

#### Bayou Platter

A link of Andouille Sausage, Alligator Sausage and our own Jammin' Jambalaya

\$11.95

#### Grilled Chicken Platter

A breast of chicken, grilled over open flames with Jambalaya and French Fries

\$11.95



#### St. Louis

A Half Pound of our secret St. Louis Ribs served with Potato Salad

\$12.95

\* Add \$4.95 for a Plate Only Order

\$ 4.95

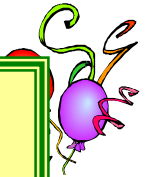
#### ½ Pound of our Platter

An 8 Oz. Patty of fresh Ground Beef, grilled over open flames, served with our own tasty French Fries

\$ 8.99



**Embers Special Loaded Baked Potato  
Served with Cheese, Sour Cream and Chives \$3.95**



# New Orleans Po Boys

All of our Po Boys are served on fresh baked New Orleans French Bread, "dressed" with lettuce and tomatoes and served with French Fries

<b>Fried Oyster</b>	<b>\$8.99</b>
<b>Fried Catfish</b>	<b>\$8.99</b>
<b>Ham &amp; Cheese</b>	<b>\$8.99</b>
<b>Smoked Sausage</b>	<b>\$7.99</b>
<b>Fried Shrimp</b>	<b>\$8.99</b>
<b>Cajun Roast Beef</b>	<b>\$9.99</b>
<b>Hot Sausage</b>	<b>\$8.99</b>
<b>Alligator Sausage</b>	<b>\$8.99</b>



## Steaks

### The Embers Original Bourbon House Special

An 8oz. Filet Mignon, served with Jumbo, N 'Awlins Style Bar-B-Q Shrimp, topped with a rich Demi-Glace Sauce and served with Garlic Mashed Potatoes and Sautéed Vegetables **\$34.95**

### Ribeye Steak

A 12 oz. Ribeye Steak grilled to perfection, served with a Baked Potato & Cole Slaw **\$24.95**

### 28 oz. Prime Rib

A 28 oz. (average) cooked to perfection, served with a Baked Potato & Cole Slaw **\$32.95**

### Filet Mignon

An 8 oz. Grilled Filet Mignon, served with a Baked Potato & Cole Slaw **\$26.95**



*"Laissez Le Bons Temps Rouler"*

*"Let The Good Times Roll!"*

## Side Orders

<b>Creole Jambalaya</b>	This recipe comes from right down the Bayou	<b>\$3.49</b>
<b>French Fries</b>	Loved by young and old!	<b>\$1.99</b>
<b>Hush Puppies</b>	Prepared with green onions and our special herbs	<b>\$2.49</b>
<b>Potato Salad</b>	A great side dish to accompany any meal!	<b>\$1.99</b>

<b>Baked Potato</b>	A select Idaho spud freshly baked (add .55 for Sour Cream & Chives)	
<b>Cole Slaw</b>	Made fresh daily	<b>\$1.99</b>
<b>Red Beans</b>	A smaller portion of our famous Red Beans and great as a side dish	<b>\$2.99</b>
<b>Smoked Sausage</b>	A whole link of Smoked Sausage added to your favorite dish	<b>\$3.49</b>
<b>Alligator Sausage</b>	A real taste of the Bayou!	<b>\$3.49</b>



## Desserts

<b>New Orleans Style Bread Pudding</b>	<b>\$3.50</b>
<b>New York Style Cheesecake</b>	<b>\$4.95</b>
<b>Bourbon Pecan Pie</b>	<b>\$4.95</b>
<b>Chocolate Suicide Cake</b>	<b>\$4.95</b>

### The Bourbon House

After a fire destroyed the original building in the mid-1800's, the current building was erected and eventually became the **Bourbon House**. In the early and mid-1900's, the **Bourbon House** gained a national reputation for being a local place where celebrities would often visit. Many famous people, including *Tennessee Williams* frequented the **Bourbon House**. Other famous people who could often be seen included *Burl Ives, William Faulkner, Paul Burke, Ed Nelson and Michael Landon*. More recently, some celebrities that have been to the **Embers** include *Jake Busey, Luke Wilson, Justin Kucher and Paris Hilton*.

The **Bourbon House** was many things to many people, but what made it truly unique was its cast of regular customers who would routinely gather and call it home. So revered by its customers, locals staged a mock jazz funeral, complete with a marching band and a second line to honor its closing. Today, you can still enjoy all of the charm and ambiance of this New Orleans landmark - the **Embers Original Bourbon House**.

**With Groups of 5 or more, 15% gratuity will be added**  
**Entrée Purchase is Required by all Guests**

There may be a risk associated with consuming 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 other products that may be used in food preparation, please let us know.

### The Karno Family Invites You To Visit Their Other Fine Businesses

- Krazy Korner** – All Night Party with Live Bands • 640 Bourbon
- Old Opera House** – The Best New Orleans Dance Bands • 601 Bourbon
- The Steak Pit** – Where the Locals Go To Party • 609 Bourbon

