

CHEF'S SPECIALTIES

Atlantic Salmon \$21

Pan-seared Atlantic Salmon topped with a cranberry glaze.

Embers Chicken \$20

A tender chicken breast stuffed with asparagus & Asiago cheese, served with a white wine & sun-dried tomato glaze.

Grilled Tuna \$24

Yellow fin tuna, spiced with garlic, pepper & paprika, grilled & served on a citrus chutney.

BBQ Baby Back Ribs \$26

Red wine marinated baby back ribs, smothered in Ember's BBQ sauce.

Liver & Onions \$18

Grilled tender baby beef liver, topped with bacon & onions.

All of the above specialties come with the vegetables of the day & your choice of accompaniment.

Vegetable Layered Lasagna \$18

Grilled marinated vegetables layered between rich herb tomato sauce & mozzarella cheese, served with garlic bread.

Bison Bolognese \$18

Seasoned bison & a rich tomato sauce together with penne pasta, oven baked with aged white cheddar cheese.

Veggie Wellington \$19

Herb roasted vegetables & a wild mushroom duxelle wrapped in puff pastry, finished with a basil cream sauce.