

FROM THE FIREPIT

All items from the Firepit come with the vegetables of the day & your choice of sauce & accompaniment.

7 oz. AAA Alberta Beef Tenderloin \$36

*The most tender of steaks with Ember's blend of seasonings.
Our Chef recommends the blue cheese sauce.*

AAA Alberta Beef Striploin

8 oz. \$27 10 oz. \$31

*The King of steaks grilled to perfection.
Our Chef recommends the wild mushroom cream with tarragon sauce.*

8 oz. Grilled Rib Eye \$26

*Well marbled & naturally grilled to your specifications.
Our Chef recommends the slow roasted shallot au jus.*

10 oz. Sirloin Baseball Cut \$24

"Play Ball"

*Our Chef recommends the wild mushroom cream with tarragon sauce.
To enjoy this steak to its fullest, rare to medium is recommended.*

Grilled Lamb Chops \$26

*9 oz. of tender center cut chops.
Our Chef recommends the peppered Merlot demi - glaze.*

Grilled Herb & Garlic Marinated 10 oz. Flat Iron Steak \$25

Our Chef recommends the smoked jalapeño & Asiago cheese sauce.

Grilled Alberta Pork Loin \$22

*Seasoned & grilled to your wishes.
Our Chef recommends the slow roasted shallot au jus.*

Sauces

*Slow roasted shallot au jus
Peppered Merlot demi - glaze
Wild mushroom cream with tarragon
Smoked jalapeno and Asiago cheese
Blue cheese sauce*

Accompaniments

*Baked potato with all the trimmings
Roasted garlic rustic mash
Seven-grain rice
French fries*

Enhance your meal with one of our spectacular sides

*Jumbo prawn skewer \$8
Sautéed wild mushrooms \$6
Crumbled blue cheese \$4
Onion rings \$4
Garlic Bread \$5*

Vegetarian Selection

Customary 15% Service Charge & GST Not Included On Your Bill.