

**BEER, WINE  
& COCKTAIL  
MENU**



# EMBERS

**FRIDAY  
NIGHT  
PRIME  
RIB  
SPECIAL**

## Gourmet Burgers

Embers' 1/2 pound gourmet burgers are a proprietary blend of fresh-never-frozen choice Angus beef cooked to medium unless specified. Served with choice of french fries or Embers BBQ chips, tater tots \$1, sweet potato fries \$2, parmesan truffle fries \$3, side salad \$3 or cup of soup \$3.

### THE PATRIOT

A juicy, flame-grilled Angus served with American cheese, crisp lettuce, tomato, red onion, Embers' burger sauce and fresh pickles. Served on brioche bun. \$14.95

### JUICY LUCY

This 100% Angus patty is stuffed with Wisconsin white & yellow cheddar and includes lettuce, tomato, pickle and red onion. Served on brioche bun. \$16.95

### BLACK AND BLEU

Juicy Angus patty with Embers' blackening seasoning, imported bleu cheese and apple wood smoked bacon on a toasted brioche bun. \$16.95

### BURNING EMBER

This fiery Angus patty is topped with pepper jack cheese and jalapeño relish, Embers' spicy aioli, sweet caramelized onions, and house made spicy pickles. Served on a brioche bun. \$16.95

## BUILD-AN-EMBERGER \$12.95

You control an Emberger. Pick your protein, then all the toppings - just the way you like - served on a brioche bun. Limit 4 toppings, 1x per topping - sorry, no doubling or tripling up on one item.

-1-

### CHOOSE YOUR MEAT

1/2 Pound Choice 100% Angus Beef or Marinated Grilled Chicken Breast. Want double? Beef \$6 Chicken \$4

-2-

### GET CHEESY \$1

American, Yellow Cheddar, Provolone, Pepper-Jack, Swiss, Mozzarella, Bleu Cheese.

-3-

### PICK YOUR TOPPINGS \$.50

Lettuce, Tomato, Red Onion, Grilled Onions, Pickles, Pico de Gallo, Sliced Jalapeños, Embers' Sauce, BBQ Sauce.

-4-

### ADD PREMIUM \$3

Bacon, Corned Beef, Italian Beef, Pepperoni, Avocado, Garlic & Herb Sautéed Mushrooms, Beer Cheese, Egg.



BURNING EMBER

## Appetizers

### WINGY DING'S GF

Your choice of bone-in (8pc.) or boneless wings (10pc.) breaded, naked or rubbed, with your choice of sauce, celery sticks and your choice of house made ranch or bleu cheese dressing. \$18.95  
Sauces: Buffalo, BBQ, Garlic Parmesan, Dry Rub

### STEAK TEASERS GF

Tender bites of char-grilled beef fillet served with sautéed mushrooms, Horseradish, and maitre d' butter. \$15.95

### CHICKEN FINGERS GF

Freshly cut chicken tenderloins hand-battered and fried to golden perfection. Served with French fries. Adult \$15.95 Kids \$9.95

### BURRATA GF

Fresh Burrata mozzarella with date mostarda, fresh tomato, rose vinegar, marinated artichoke, crostini and fresh basil pesto. (Gluten free crostini upon request). \$17.95

### EMBERS LOADED BBQ CHIPS GF V

Our house made BBQ chips topped with pulled pork, beer cheese and pickled jalapeños. \$14.95  
Substitute chicken \$3, filet tips \$5

### PRETZEL TWIST

Oven-baked pretzel served with a trio of house made sauces - honey mustard / beer cheese / whole grain mustard. \$10.95

### BRUSSEL SPROUTS GF

A choice of sautéed brussel sprouts tossed with either a lemon garlic aioli or locally sourced honey Siracha and apple-wood smoked bacon bits. \$12.95

### HAND GRENADES

Fresh jalapenos stuffed with cream cheese, shallot, garlic, and red bell pepper, lightly breaded, then gently fried. Served with a side of our house ranch dipping sauce. \$10.95

### PARMESAN TRUFFLE POM FRITES GF

Golden fried potatoes topped with freshly grated Parmesan cheese, fresh parsley and finished with a white truffle oil. \$11.95

### CAULIFLOWER CONFETTI GF V

Warm roasted cauliflower with sautéed carrots, caramelized onion, golden raisins, and toasted almonds, tossed with a cilantro aioli. \$14.95

### FRIED CAWLY FLOWERS

Battered and fried cauliflower floret's served with a side of our house made ranch, or request them buffalo style. \$10.95

## Soups & Salads

### HOUSE SALAD GF

Crisp head lettuce, tomatoes, red onions, cucumbers, and provolone cheese tossed in a red wine vinaigrette with salami, black olives, and imported pepperoncini. \$11.95

### WEDGE SALAD GF

Iceberg lettuce, bleu cheese dressing, bleu cheese crumbles, freshly chopped bacon and diced tomato. \$12.95

### CHOP IT UP GF

Fresh romaine and head lettuce, tossed with grilled chicken, tomatoes, red onion, cucumber and sprinkled with crumbled bleu cheese, finished with raspberry vinaigrette. \$13.95

### EMBERS CAESAR SALAD

Romaine lettuce, house made croutons, Caesar dressing and finished with imported Parmesan ribbons. \$10.95  
Add blackened chicken breast \$5

### EMBERS TOMATO BISQUE GF

Fresh tomato, oregano, caramelized onion, fresh thyme, garlic, cream and garnished with house croutons. Cup \$5 Bowl \$7

### SOUP OF THE DAY

Ask your server about chef's latest creation. Cup \$5 Bowl \$7

**SCAN HERE TO  
BOOK A PARTY  
IN OUR  
BANQUET HALL  
OR SPEAKEASY**



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FOR  
EMBERS  
PUBLIC  
EVENTS**



## Flatbreads

### MARGHERITA

Drizzled garlic infused olive oil, melted fresh mozzarella cheese, tomatoes and aromatic basil leaves from Second City Greens. \$13.95

### CHI-TOWN GET DOWN

A combination of Italian sausage, zesty pepperoni, roasted sweet peppers, fresh mushrooms, and red onions. \$15.95

### SOUTH OF THE BORDER

Tender grilled chicken with smoky chipotle aioli, charred roasted corn, fresh cilantro, tangy red onions, and juicy garden tomatoes. \$14.95

### THE LOCKPORT

Italian beef, generously layered with spicy giardiniera, roasted red peppers, and topped with mozzarella cheese. \$16.95

### GREEN THUMB

House made basil pesto from Second City Greens, topped with smoky grilled onions, roasted red peppers, juicy fresh tomatoes, tangy marinated artichokes, and melted mozzarella cheese. \$14.95

### REUBENATOR



## Sandwiches

Served with choice of french fries or Embers BBQ chips, tater tots \$1, sweet potato fries \$2, parmesan truffle fries \$3, side salad \$3 or cup of soup \$3.

### PULLED PIGGY

Tender slow-smoked pulled pork shoulder bathed in B.B.Q. sauce, topped with our crispy, tangy cabbage slaw and finished with a pair of onion rings. \$15.95

### AVOCADO BLISS

Creamy avocado with crispy apple-wood smoked bacon and juicy tomato takes the classic BLT to the next level. \$14.95

### REUBENATOR

Thinly sliced corned beef brisket, brazenly poached in ginger ale and Guinness, served on marbled rye bread with our tangy Embers' sauce dressing, zesty sauerkraut, whole grain mustard, and crowned with Swiss cheese. \$17.95

### THE STEAK OUT

Succulent grilled Angus strip steak, grilled to your preference accompanied by caramelized onions, Vermont white cheddar, and a zesty horseradish sauce. \$18.95

### LOCKPORT LEGEND

Tender filet tips, freshly julienned bell pepper and sautéed onions. Topped with our house made beer cheese sauce and served on French bread. \$16.95

### EMBERS BLAZING BIRD

Blackened chicken breast seared to perfection, a dollop of house made ranch dressing, fresh lettuce, juicy tomato, and zesty red onion served on French bread. 14.95

### CRAFTY CUBAN

House made slow cooked pulled pork layered atop Krackow sweet ham and melted swiss cheese. Topped with honey mustard and tangy pickle chips nestled between French bread. Finally we place a brick on it while it slowly caramelizes on the grill. 16.95

### TURKEY PASTRAMI

Turkey breast seasoned with pastrami seasoning, thinly sliced and topped with melted swiss cheese, and Embers' sauce on a thick cut marbled rye bread. 16.95

### GRILLED CHEESY

American, cheddar, and swiss cheeses layered with freshly sliced tomato. Grilled between two pieces of panini bread.....Oh! And a cup of our house made tomato bisque. 13.95

Add Krakus ham \$3 or Italian beef \$3.50.

### ITALIAN BEEF

Savory, mouth-watering, house made Italian beef served on French bread. Serve on garlic bread \$3, Add hot giardiniera \$2. \$15.95

## Steaks & Ribs

Available after 4pm.

### THE COWBOY

Saddle-up with a tender hand cut 10oz ribeye steak cooked to your preference with a sidekick of grilled seasonal veggies, sautéed mushroom's, crispy onion straws and creamy garlic mashed potatoes. \$29.95

### THE WELLINGTON

A 6oz filet mignon with a rich mushroom reduction enveloped in a buttery puff pastry shell. Paired with a velvety red wine demi-glaze served alongside seasonal grilled vegetables. \$33.95

### NEW YORKER GF

Hand cut 12oz New York strip steak with crusted parmesan reggiano served along side seasonal veggies and garlic mashed potatoes. \$28.95

### BABY BACK RIBS

These tender ribs are coated with our in-house rub, slow smoked, and then generously slathered with our house made whiskey BBQ sauce. Served alongside coleslaw, garlic bread and crispy fries or Embers BBQ chips. Full \$28.95 Half \$22.95

Substitute Tater Tots \$1, Sweet Potato Fries \$2

### FRIDAY NIGHT PRIME RIB DINNER GF

Served with garlic mashed potatoes and seasonal veggies. No substitutions. Limited supply. Queen Cut \$17.95 King Cut \$21.95



THE COWBOY

## Entrees

Available after 4pm.

### LAND & SEA GF

Three 2oz filet medallions paired with 3 sautéed Gulf Tiger Shrimp. Served with freshly sautéed veggies and creamy garlic mashed potatoes. \$34.95

### SHRIMP & BROCCOLI ALFREDO

Imported Italian linguini intertwines with plump gulf tiger shrimp, fresh broccoli, garlic, parmesan and cream. Served with crostini. \$24.95



LAND AND SEA

### BOURBON GLAZED SALMON GF

Fresh caught Atlantic salmon filet with a sweet and savory bourbon glaze served on a bed of seasoned white rice, and accompanied by a sesame oriental slaw, \$23.95

### ANNIE'S CHICKEN GF

Marinated chicken breast grilled served atop a bed of rice pilaf and vibrant seasonal veggies. \$21.95

### SALSICHA & PEPPERS GF

Italian sausage a medley of garden fresh red and green bell peppers, caramelized onions, grilled crostini with a splash of white wine and fresh garlic. \$18.95  
Side of linguini \$3

### FISH & CHIPS

Crisp, golden beer battered Haddock, accompanied by cole slaw, tartar sauce, lemon wedges and served with crunchy french fries. \$18.95

### MAC & CHEESE BAKE

Creamy cheddar sauce and cavatappi pasta topped with shredded mozzarella cheese and baked to perfection. \$14.95  
Add bacon \$4, grilled chicken \$5, steak \$6, shrimp \$8



BOURBON GLAZED SALMON

## Wraps

Served with choice of french fries or Embers BBQ chips, tater tots \$1, sweet potato fries \$2, parmesan truffle fries \$3, side salad \$3 or cup of soup \$3.

### THE COZY COCOON

Thinly sliced beef, green and red bell peppers, sweetly caramelized onions, and a blanket of mozzarella cheese. We serve it with a side of beef au jus for the ultimate dipping pleasure! \$16.95

### ROLLIN' DELIGHTS

Marinated grilled chicken tossed with crisp romaine lettuce, imported parmesan cheese, freshly diced tomatoes, and a drizzle of creamy Caesar dressing. \$16.95

### THE BUFFALO

Hand breaded chicken tenders tossed in buffalo sauce with crisp romaine lettuce, celery, and ranch all wrapped up in a 12" flour tortilla. \$17.95



THE COZY COCOON

## Sides

TRUFFLE FRIES GF V \$7.95

SWEET POTATO FRIES GF V \$6.95

TATOR TOTS GF V \$5.95

FRENCH FRIES GF V \$4.95

MASHED POTATOS GF \$3.95

EMBERS BBQ CHIPS GF V \$3.95

CAULIFLOWER CONFETTI GF V \$8.95

### SIRACHA HONEY BRUSSEL SPROUTS

GF \$7.95

SEASONAL VEGGIE GF V \$7.95

MAC & CHEESE \$4.95

SIDE SALAD GF V \$4.95

## Kids Menu \$9.95

For kids 12 and under. Comes with french fries and a soft drink.

KIDS SLIDERS \$9.95

KIDS MAC & CHEESE \$9.95

KIDS MOZZARELLA STICKS \$9.95

KIDS FRUIT PLATE GF V \$9.95

KIDS CHICKEN TENDERS \$9.95

KIDS GRILLED CHEESE \$9.95

KIDS BUTTERED PASTA \$9.95

## Desserts

Ask for our seasonal dessert menu