

SEAFOOD TOWER

SHRIMP, CLAMS, LOCAL OYSTERS, LOBSTER TAIL, HAMACHI CRUDO, CALAMARI MARINATA
CUCUMBER MIGNONETTE, CALABRIAN COCKTAIL SAUCE, HOT SAUCE

EAGLE | 105 ALBATROSS | 170

CRUDOS

- JAPANESE HAMACHI | JALAPENO, GRAPEFRUIT, LIME, SQUID INK TAPIOCA CHIP 23
- TUNA CARPACCIO | CUCUMBER, JAPANESE RICE CAKE, CALABRIAN CHILI AIOLI 25
- OYSTERS & CAVIAR | YUZU, ASIAN PEAR, BLACKBERRY, CITRUS CREMA, KALUGA CAVIAR 36

STARTERS

- WARM HOUSEMADE FOCCACIA | POTATO & ONION, SEASONAL BUTTER 14
- GRILLED OCTOPUS | PEPERONATA, CHICKPEA PANISSE, RED OLIVE POWDER 26
- PRIME BEEF TARTARE | BONE MARROW, EGG YOLK, CRISPY SHALLOTS 25
- PECORINO ZEPPOLE | PROSCIUTTO DI PARMA, CALABRIAN CHILI-HONEY 25

SALADS

- LITTLE GEM CAESAR | PROSCIUTTO DI PARMA, RICOTTA SALATA 24
- SHAVED ZUCCHINI | FUJI APPLE, DILANO BLUE CHEESE, MOSCATEL DRESSING 19
- SALT BAKED BEETS | HONEYNUT PANNA COTTA, APPLE, CANDIED PUMPKIN SEEDS 18

PASTAS

- PAPPARDELLE | SMOKED PORK SHOULDER SUGO, FONTINA CREMA 36
- RICOTTA GNOCCHI | SWEET SAUSAGE BOLOGNESE, PECORINO ROMANO 29
- GARGANELLI | SPRING PEA PUREE, FORAGED MUSHROOM, SHAVED PROSCIUTTO 35
- BUSIATE CON VONGOLE | MANILA CLAMS, CHILI, FENNEL, BREADCRUMBS 38
- BRAISED SHORT RIB & PROVOLONE RAVIOLI | GENOVESE PESTO, LOCAL MUSHROOMS 38

SEAFOOD

- POTATO CRUSTED COD | CLAM CHOWDER, PANCETTA, BRAISED KALE, FENNEL 38
- BLACK SEA BASS | SUMMER CORN, CONFIT POTATOES, SAFFRON-CRAB JUS 41
- SWORDFISH MILANESE | FENNEL, CHRYSANTHEMUM, SPICY ITALIAN DRESSING 46
- DAY BOAT SCALLOP ALA ZAZZONA | SPICY TOMATO RISOTTO, GUANCIALE 48

MEATS (ALL SERVED A LA CARTE GRILLED)

- ½ HUDSON VALLEY CHICKEN 32
- 14 OZ PORK CHOP 48
- 8 OZ FILET MIGNON 72
- 12 OZ PRIME 45 DAY DRY AGED NEW YORK STRIP 79
- 36 OZ PRIME 60 DAY DRY AGED PORTERHOUSE 159
- 24 OZ PRIME 60 DAY DRY AGED COWBOY RIBEYE 119
- 42 OZ PRIME 45 DAY DRY AGED TOMAHAWK 185
- 14 oz. NEW ZEALAND ELK CHOP 49
- LAMB CHOPS SCOTTADITO, marinated & grilled 65

SAUCES (SERVED ON THE SIDE)

BORDELAISE || CAPER SALSA VERDE || BEARNAISE ||
RED PEPPER STEAK SAUCE || BLACK TRUFFLE EMULSION

SIDES

PARMIGIANO FRENCH FRIES || POMME PUREE || BLISTERED PEPPER AGRODOLCE
CRISPY IDAHO POTATOES WITH TRUFFLE CREMA || ROASTED WILD MUSHROOMS
HONEY GLAZED SMOKED CARROTS WITH MARCONA ALMONDS ||
CREAMED BROCOLLI RABE WITH CRISPY GUANCIALE

CHEF/PARTNER RYAN DEBERSIO • EXECUTIVE CHEF DENNIS MATHEWS

@EMBERANDEAGLE @CHEF_RD #EMBERANDEAGLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE NOTE: A 2.99% CONVENIENCE FEE WILL BE ASSESSED FOR ALL CREDIT CARD TRANSACTIONS