

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 TARTARE | COMPRESSED WATERMELON, CUCUMBER, SMOKY CHILI DRESSING 25
- OYSTERS & CAVIAR | CITRUS CREMA, PICKLED STRAWBERRY, 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 | CORN PANNA COTTA, LOCAL PEACHES 18

PASTAS

- PAPPARDELLE | SMOKED PORK SHOULDER SUGO, FONTINA CREMA 36
- RICOTTA GNOCCHI | SWEET SAUSAGE BOLOGNESE, PECORINO ROMANO 29
- GARGANELLI| SPRING PEA PUREE, MOREL MUSHROOM, SHAVED PROSCIUTTO 35
- BUSIATE CON VONGOLE | MANILA CLAMS, CHILI, FENNEL, BREADCRUMBS 38

SEAFOOD

- GRILLED SALMON | BLACK GARLIC, FAVA BEAN, RADISH, RED GRAPE MOSTARDA 38
- BLACK SEA BASS | SUMMER CORN, CONFIT POTATOES, SAFFRON-CRAB JUS 42
- 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 AMISH 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 119
- 42 OZ PRIME 45 DAY DRY AGED TOMAHAWK 185
- 14 OZ BONE IN VEAL CHOP PARMIGIANO *add garganelli pasta side +15* 90
- 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
CACIO E PEPE ROMAN GNOCCHO || ROASTED WILD MUSHROOMS ||
HONEY GLAZED SMOKED CARROTS WITH MARCONA ALMONDS ||
CREAMED BROCOLLI RABE WITH CRISPY GUANCIALE

CHEF/PARTNER RYAN DEPERSIO • 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