

# Embers

## APPETIZERS

### Southern Comfort 12

Cornmeal Crusted Fried Green Tomatoes, Fried Pickles and Mozzarella Cheese served with a Savory Remoulade

### Shrimp Skewers 13

Served over Grilled Salsa with Spicy Cilantro Sauce, Bourbon BBQ and Soy Sesame Ginger Sauce

### Chicken Wings:- Reg: 12 , Boneless: 13

10 Wings served with your Choice of Sauce Bourbon BBQ, Sweet Chili or Classic Hot

### Garlic Hummus 10

Garlic Hummus, Fire Roasted Peppers and Goat Cheese and Grilled Naan

### Chicken Quesadilla 11

Served on a Whole Wheat Tortilla, with Cheddar Cheese, Sour Cream and Salsa (Add Guacamole) 1

### Embers Trio 15

1 Shrimp Skewers, 2 Beef Sliders any 3 style Wings

### Nacho 10

Tortillas layered with Cheddar Cheese, Chili, Tomatoes, Black Olives and Jalapeno Peppers with Sour Cream and Salsa (Add Guacamole) 1

## BURGERS

All Burgers served on Brioche Roll with Seasoned Fries

### The Traditional 11

Angus Beef, Lettuce, Vine Ripened Tomato, Onions and Pickle, served With Choice of Swiss, American, Provolone, Cheddar and Blue Cheese on a Toasted Brioche Roll

### Kennett Square Burger 12

Angus Beef, Renowned Mushrooms, Swiss Cheese, Fried Onions on a Toasted Brioche Roll

### Embers Burger 13

Angus Beef Grilled with Bourbon Bacon Jam, Cheddar, Lettuce and Fried Green Tomatoes on a Toasted Brioche Roll

### Petite Sliders 11

Three Mini Angus Sliders topped with Bacon, Onions and Cheddar on Toasted Slider Rolls

### Black Bean Burger 10

Black Burger topped with Avocado and Swiss Cheese on a Toasted Brioche Roll

## DINNER ENTREES

*Served with choice of 2 sides;*

Side Salad, Parmesan Risotto, Garlic Mashed Potatoes, Roasted Potatoes, French Fries, Seasonal Vegetables, Sautéed Brussels Sprouts with Smoked Bacon.

### Seared Crab Cakes 27

Seared and Finished with Lemon Aioli

### Grilled Salmon 26

Marinated and Grilled then topped with a Mustard Butter Sauce

### Pan Seared Sea Scallops 26

With a Wild Mushroom Risotto, Brussel Sprouts and Truffle Oil

### Coffee Rubbed Filet Mignon 31

8oz. Filet Coated with Spiced Coffee Rub Seared to Temperature, topped with a Roasted Shallot Demi

### Delmonico Steak 33

10oz Steak, Grilled to Temperature, topped with Chimichurri Sauce

### Guinness Marinated Strip Steak 32

10oz Strip Marinated in a Guinness Beer, Finished with a Mushroom Demi

### Pan Seared Chicken Breast 22

Sautéed with Artichoke, Tomatoes and Basil in a Garlic Wine Butter Sauce

### Seafood Trio 30

Sautéed Shrimp, Lump Crabmeat and Scallops tossed with Garlic and Tomatoes in a Vodka Blush Sauce over Linguine Pasta

### Blackened Chicken Alfredo 18

Marinated Grilled Chicken tossed in a Creamy Alfredo Sauce Served over Penne Pasta

### Italian Vegetable Ratatouille 18

Braised Eggplant, Zucchini, Squash, Onions and Bell Peppers tossed in Marinara Sauce over Gluten Free Penne Pasta

### Penne Pasta with Casa de Lena Arrabbiata 17

Spicy Tomato Basil Sauce and Shaved Parmesan

Side: (All Pasta Dishes are automatically served with a Side House Salad)

A 18% gratuity will be added to parties of 8 or more. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness