EMBER

UJIH

Four Diamond Award

SALADS

Wedge Salad **18**
Point Reyes Crumbles
Double-Smoked Bacon
Cured Tomatoes, Crispy Onions
Blue Cheese Dressing

Ember Salad **22**
Duck Leg Confit, Blonde Frisée
Baby Kale, Radish, Dried Cranberries
Toasted Hazelnuts
Warm Bacon Vinaigrette

****Caesar Salad*** **18**
Romaine Lettuce, Shaved Parmesan
Spanish Anchovies, House-Made Caesar
Dressing, Brioche Croutons
Caesar Dressing

Winter Beet Salad **20**
Herbed Goat Cheese, Blonde Frisée
Royal Lettuce Mix, Toasted Pumpkin
Seeds, Pickled Red Onion, Balsamic
Cherry Vinaigrette, Slow-Roasted Beets

VEGETARIAN

Vegetable Ravioli **34**
Gluten-Free Vegetable Ravioli
Toy Box Vegetables, Red Bell Peppers
Parmesan Cheese

APPETIZERS

Wagyu Meatball **20**
Mascarpone Soft Polenta
San Marzano Tomato Sauce
and Black Truffle Ricotta Mousse

Jumbo Tiger Prawn Cocktail **21**
House-Made Cocktail Sauce
Fresh-Shaved Horseradish Root
and Lemon

Gochujang Glazed Pork Belly **22**
Pickled Radish, Carrot, Cucumber
Jalapeño, and Microgreens

Mussels **22**
Toasted Sourdough With Saffron
Aioli, Lardons, Shaved Fennel
White Wine, Butter, And Herbs

Maryland Crab Cakes **24**
Lemon Aioli, Roasted Red Pepper
and Roasted Fall Vegetable Salad

****Ujih Hot Stone*** **23 / 35**
Choice of: **FILET MIGNON**
AHI TUNA or **A5 WAGYU**
Shoyu Whiskey, Radish Salad
Pickled Ginger

****Crispy Ahi Tuna*** **22**
Spicy Tuna, Fried Rice
Avocado Mousse
Togarashi, Washi Paper
Lime Zest, Soy-Ginger Dressing

Soup of the Week **MP**
Changes frequently, please check with your server

SEAFOOD

Seafood Tower **MP**
Jumbo Prawns, Green-Lip Mussels, Crab Legs, Lobster Claws
Daily Oysters, Smoked Scallops, Ceviche, Lemon Wedges
Mignonette, Cocktail Sauce, And Horseradish

****Daily Oysters***
HALF DOZEN **18**
FULL DOZEN **36**
Lemons, Mignonette, Horseradish

U – 10 Scallops **51**
Roasted Cauliflower
Corn Succotash
Tomatillo & Guajillo Sauce

Atlantic Salmon **59**
Herbed Lemon Cream Sauce
Savory Mushroom and Basil Pilaf
Baby Glazed Carrots

****Chilean Seabass*** **59**
Saffron Risotto
Roasted Corn Relish

CHEF SIGNATURES

Lobster Navarin **75**
Melange of Fall Vegetables, Lemon Caviar Cream Sauce

Wagyu Flight **125**
Three 2 oz selections showcasing the finest expressions of Wagyu
AMERICAN, G.T.T. Mishima · **AUSTRALIAN,** Icon XB · **JAPANESE,** Mayazaki Prefecture

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

FROM OUR WOOD-BURNING GRILL

*USDA PRIME

8 oz Filet	*58*
12 oz NY Steak	*56*
14 oz Australian Wagyu NY Strip	*98*
7 oz Mishima Wagyu Filet	*70*
20 oz Bone-In Ribeye	*73*
20 oz Bone-in Dry-Aged Ribeye	*86*
8 oz Durham Ranch Bison Tenderloin	*54*
Iberico Pork Chops	*66*

***40 oz Porterhouse Steak 179**
Ujih Steak Sauce, Black Truffle Butter, Served with 2 Accompaniments

***Japanese A-5 Wagyu Beef**
Shaved Radish, Daikon, Kosho Aioli, Ponzu, 35 Per Ounce (3) Ounce Minimum Per Order

EMBER SPECIALTIES

***Colorado Lamb** 65
Smashed Garlic-Herbed Fingerling Potatoes, Winter Root Vegetables Baby Kale, Truffle, Lamb Jus

***Ember Steak Burger** 25
10 oz Wagyu Beef
Tillamook White Cheddar
Caramelized Onions
Little Gem Lettuce
Tomato-Bacon Jam

***Bell & Evans Farm Half Chicken** 42
Half Roasted Chicken, Crispy Brussels Sprouts, Herbed Pommes Purée, Rosemary Chicken Jus

***Pork Secreto** 60
Grilled Asparagus, Chimichurri
Herb-Roasted Fingerling Potatoes

ENHANCEMENTS

Sautéed Garlic Butter Prawns	*20*
Oscar Style - Crab Cake	*24*
Grilled Maine Lobster Tail	*32*
Chimichurri	*6*
Point Reyes Blue Cheese	*8*
Béarnaise Sauce	*8*
Black Truffle Butter	*8*
Au Poivre Sauce	*8*
2 oz Foie Gras	*14*

ACCOMPANIMENTS

Whipped Potatoes	*9*
Creamed Brussels Sprouts	*12*
Creamed Spinach	*12*
Creamed Corn	*12*
1 lb Baked Potato	*14*
Roasted Fingerling Potatoes - Peruvian Chimichurri	*14*
Roasted Cauliflower	*11*
Potato Gratin With Vermont Cheddar	*14*
Grilled Asparagus	*12*
Truffle Parmesan Fries	*12*
Broccolini	*10*
Maine Lobster Risotto	*26*
Creamy Mac & Cheese With Bacon & Lobster	*26*

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