



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

POLENTA CAKE 28

Morel Mushroom Ragù
Tomato Concassé, Mushroom
Demi-Glace, Manchego 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

ATLANTIC SALMON 59

Herbed Lemon Butter
Roasted Fingerling Potatoes
Baby Glazed Carrots

U – 10 SCALLOPS 51

Roasted Cauliflower
Corn Succotash
Tomatillo & Guajillo Sauce

***CHILEAN SEABASS 59**

Savory Mushroom and Basil Pilaf
Toasted Pine Nuts
Mushroom Jus

CHEF JON HARRIS SIGNATURE

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

FROM OUR WOOD-BURNING GRILL

8 oz FILET 58

12 oz NY STEAK 56

14 oz AUSTRALIAN
WAGYU NY STRIP 98

7 oz MISHIMA
WAGYU FILET 70

*USDA
PRIME

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

BERKSHIRE
PORK T-HAWK 69
Parsnip Purée, Honey-Ginger Glazed
Baby Carrots, Sage Demi-Glace

*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

CORNBREAD 10

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 14
With Vermont Cheddar

GRILLED ASPARAGUS 12

TRUFFLE
PARMESAN FRIES 12

BROCCOLINI 10

MAINE LOBSTER
RISOTTO 26

WOOD-FIRED CARROTS 14
With Garlic Herb Butter

CREAMY
MAC & CHEESE 26
With Bacon & Lobster

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