



SALADS

BABY ICEBERG WEDGE 16

Point Reyes Crumbles
Double-Smoked Bacon
Cured Tomatoes
Blue Cheese Dressing

HORIATIKI SALAD 16

Baby Gem Lettuce, Cucumber
Kalamata Olives, Red Onions
Heirloom Tomatoes, Feta Cheese
Oregano Vinaigrette

EMBER SALAD 16

Arugula, Frisée, Dried Cranberries
Roasted Butternut Squash
Toasted Pumpkin Seeds
Manchego Cheese
Apple Cider Vinaigrette

*CAESAR SALAD 18

Romaine Lettuce
Shaved Parmesan
Brioche Filled Twinkie Croutons
Caesar Dressing

VEGETARIAN

ORECCHIETTE 33

Charred Broccolini
Foraged Mushrooms
Calabrian Chilies, Toasted Garlic
Parmigiano Reggiano

POBLANO 37

Stuffed Poblano Pepper
Tri-Colored Quinoa
Parmesan Polenta Cake
Coconut-Bell Pepper Purée
Pomegranate Reduction
Lime Crema

APPETIZERS

BOULETTES DE VIANDE 18

Swedish Meatballs, Pommes Purée
Mushroom Jus
Lingonberry Jam

FOIE GRAS TORCHON 20

Truffle Brioche
Strawberry-Fig Compote

JUMBO TIGER PRAWN COCKTAIL 20

House-made Cocktail Sauce
Shaved Horseradish Root

GOCHUJANG GLAZED PORK BELLY 21

Pickled Radish, Carrots
Cucumber, Jalapeño
Micro Cilantro, Nước Chấm

*HAND CUT PRIME STEAK TARTARE 22

Beef Tenderloin
Quail Egg
Toasted Baguette
Herb Aioli

*HAMACHI CRUDO 22

Yellowtail, Cucumber
Pico de Gallo, Fresno Peppers
Avocado Mousse, Ponzu Sauce

MARYLAND CRAB CAKES 24

Heirloom Tomato Salad
Lemon Aioli
Avocado Mousse

*UJIH HOT STONE 23 / 35

Choice of: **FILET MIGNON AHI TUNA** or **A5 WAGYU**
Shoyu Whiskey, Radish Salad
Pickled Ginger

CHEF'S CURATION BOARD 26 CURED ARTISAN MEATS

Fra' Mani Spiced Chorizo
Finocchiona, Truffle
CHEESES
Marin Brie, Camembert, Point Reyes
El Valle Manchego, Mustard
Seasonal Jams

SOUP OF THE WEEK MP

SHELLFISH

*OYSTERS

ON A HALF SHELL 18

Seasonal Oysters
Wasabi-Apple Granita
Meyer Lemon Zest

1/2 LB KING CRAB LEGS CHILLED MP

Lemon, Cocktail Sauce

*SEAFOOD TOWER

(SERVES 4) MP

Oysters, Jumbo Shrimp
Little Neck Clams
Chilled Smoked Scallops
Chilled King Crab
Green-Lipped Mussels
Chilled Lobster Claws

LOBSTER THERMIDOR 70

(CHEF JON HARRIS SIGNATURE)

Gruyère Béchamel, Grana Padano, Black Truffles
Served with One Accompaniment

FISH

SEARED

SEA SCALLOPS 51

Parsnip Purée, Sautéed Baby Kale
Lardons, Capers
White Wine-Butter Sauce

*SESAME SEARED AHI 55

Sticky Rice, Asian Vegetables, Soy
Glaze, Mango Chutney, Wasabi
Tobik

*PAN SEARED

SEABASS 59

Jasmine Rice
Bok Choy
Shiitake Mushrooms
Coconut Curry

FROM OUR WOOD-BURNING GRILL

8 oz FILET 58

12 oz FILET 79

12 oz NY STEAK 54

18 oz BONE-IN
KANSAS CITY STRIP 76
(Wet-Aged)

***USDA
PRIME**

20 oz BONE-IN RIBEYE 68

20 oz BONE-IN
DRY-AGED RIBEYE 82

8 oz DURHAM RANCH
BISON TENDERLOIN 54

***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 (2) Ounce Minimum Per Order

CHOPS

IBERICO PORK CHOPS 66

***DOUBLE CUT
LAMB RACK 61**

Roasted Seasonal Root Vegetables
Farro, Mint Lamb Jus

EMBER SPECIALTIES

BRAISED BEEF CHEEK 47
Southwest Succotash
Whipped Potatoes
Red Wine Reduction

***EMBER STEAK
BURGER 25**
10 oz Wagyu Beef
Tillamook White Cheddar
Caramelized Onions
Little Gem Lettuce
Tomato-Bacon Jam

**AIRLINE
CHICKEN BREAST 40**
Broccoli
Roasted Fingerling Potatoes
Tarragon Chicken Jus

ENHANCEMENTS

SAUTÉED GARLIC
BUTTER PRAWNS 20

CRAB OSCAR 24

GRILLED MAINE
LOBSTER TAIL 32

ALASKAN KING
CRAB LEGS MP

CHIMICHURRI 6

POINT REYES
BLUE CHEESE 8

***BÉARNAISE SAUCE 8**

BLACK TRUFFLE
BUTTER 8

ACCOMPANIMENTS

CAPE COD FRIES 9
Sea Salt, Old Bay Aioli

WHIPPED POTATOES 9

HORSERADISH
CREAMED SPINACH 11

1 LB BAKED POTATO 12

CHIPOTLE
CREAMED CORN 12

POTATO GRATIN 12
Brie, Parmesan

GRILLED ASPARAGUS 12
Chili-Garlic Butter

TRUFFLE
PARMESAN FRIES 12

BROCCOLINI 10
Garlic, Lemon Thread

MAINE LOBSTER
& TRUFFLE RISOTTO 26

RATATOUILLE 12

PEAS, CARROTS
& ONIONS 12

CORN BREAD 12
Honey Butter

SMOKED BACON & BROCCOLINI
MAC & CHEESE 14

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