

## JOSPER STARTERS

### Humble Bean

Josper-grilled edamame · EVOO · garlic seasoning

**GF VG**

14

### Josper Octopus

Chimichurri · House BBQ

**GF**

21

### Focaccia & Mascarpone

Josper grilled black garlic focaccia · whipped Mascarpone · herbed EVOO bread dip · organic Balsamic glaze

**V**

15

## STARTERS

### Classic Bruschetta

diced tomatoes · red & green onions · basil aioli · Cotija · Parmesan · garlic crostini

**V**

14

### Shrimp Cocktail

6pcs Black Tiger Shrimp · cocktail sauce

**GF DF**

18

### Guinness Burnt Ends

caramelized brisket bites · slow smoked · Guinness BBQ glaze · microgreens

**DF**

18

### Parm Truffle Fries

House Fries · truffle garlic seasoning · Parmesan · garlic aioli.

**V**

14

### Street Corn Dip

buttered corn kernels · cream cheese · Cheddar · Cotija · Swiss · corn chips

**GF V**

18

### Wellington Bites

Canada Prime Tenderloin · mushroom duxelles · prosciutto · puff pastry · Bordelaise

34

### Smoked Homestead Sausage

The Homestead Farm Sausage · House BBQ

**GF**

16

### Shrimp Scampi

10pcs easy peel Black Tiger Shrimp · Café de Paris

**GF**

20

### Mussels Marinere

PEI Blue Mussels · white wine · red onions · garlic · touch of cream

**GF**

21

### Brisket Loaded Potato Skins

whipped potato · smoked brisket · Cheddar · chives · bacon · sour cream

**GF**

18

## PREMIUM BITES

### Caviar & Chips

30g Northern Divine White Sturgeon "Tradition" Caviar · House Kettle chips · whipped Mascarpone · chives

**GF**

149

### Wagyu Tataki

Certified A5 Wagyu Tenderloin · Josper grilled · served rare · ponzu · furikake · unagi ·

**DF**

112

### Buttered Crab Cakes

lump and claw crab · brioche crumbs · red peppers · butter glaze

38

# PRIME RIB ROAST DINNER

Served with Yorkshire pudding, rosemary au jus, and your choice of two classic sides.

10oz:46 | 14oz:52  
Available from 4pm

## SPECIALTIES

Served with your choice of two classic sides.

### Smoked Lamb Ribs

Saskatchewan Lamb Ribs · slow smoked over white oak for 3 hours · side House BBQ

GF DF

46

### Pan-seared Chicken Oscar

pan-seared chicken · Black Tiger Shrimp · Hokkaido Scallops · asparagus · Béarnaise

48

### Brisket

½ lb:38 | 1 lb:58  
slow smoked over white oak for 10 to 12 hours · side House BBQ

GF DF

### Miso Lingcod

miso-marinated Lingcod (BC) · furikake · microgreens

42

### Grilled Split Lobster Tail Dinner

2pcs. East Coast cold water split lobster tail · garlic butter.

GF

62

### Cedar Plank Salmon

Wild King Salmon (BC) · cedar plank.

GF

46

## \$6 CLASSIC SIDES

Twice Baked Potato (bacon and chives)

Whipped Potatoes

Baked Potato

Oven-Baked Sweet Potato

Seasonal Vegetables

Sautéed Mushrooms

Side Chopped Caesar Salad

Side Garden Salad

House Fries

House Kettle Chips

Garlic Toast

Sweet Potato Fries

## UPGRADES

Broccoli and Carrots +4

Crab Fried Rice +8

Parm Truffle Fries +8

Poutine +6

Lobster Mac & Cheese +18

Steak & Barley +4

Seafood Chowder +4

Tuscan Vegetable Bean Soup +4

Upgrade price reflects the additional cost when substituting a classic side.

## What is Canada PRIME?

Canada PRIME is the highest beef grade in Canada. It is awarded to beef with exceptional marbling, tenderness, and rich flavor. Only a small percentage of Canadian beef qualifies for this grade, making it the top tier of quality.

At Ember Steakhouse, we serve Canada PRIME beef sourced from trusted Canadian producers, including ranches in Alberta.

## Steak Temperature Guide

**Blue** – cool, bright red center

**Rare** – cool, red center

**Medium Rare** – warm, pink-red center

**Medium** – warm, pink center

**Medium Well** – hot traces of pink

**Well Done** – hot, fully cooked

# CANADA PRIME JOSPER GRILLED STEAKS

Canada PRIME cuts, grilled over oak lump charcoal in the Josper and finished with our Kona coffee-accented Ember steak spice.

## CLASSIC CUTS

Served with your choice of two classic sides.

<b>Bavette</b> 8oz · flap steak · bottom sirloin · hand-carved	44
<b>Picanha</b> 8oz · Brazilian sirloin · thick fat cap	46
<b>Baseball Sirloin</b> 10oz · lean · firm · prepared blue rare to medium rare	50
<b>Ribeye</b> 12oz · rich marbling · buttery finish	56

<b>New York Striploin</b> 10oz · rich · robust	52
<b>Tenderloin</b> 7oz · delicate · tender · Bordelaise	64
<b>Cowboy Steak</b> 20oz · junior Tomahawk · bone-in ribeye	70

## LARGE FORMAT CUTS

Ideal for sharing, hand-carved and served with your choice of two classic sides.

<b>55oz Tomahawk</b> a Ribeye with the entire rib bone intact, resembling a tomahawk axe	185
<b>16oz Chateaubriand</b> center-cut beef Tenderloin, exceptionally tender, served with Bordelaise and Peppercorn sauce.	120
<b>28oz Porterhouse</b> Two steaks in one: featuring a Tenderloin on one side and a New York striploin on the other, divided by a T-shaped bone.	98

## SPECIALTY CUTS

Served with your choice of two classic sides.

<b>Bison Ribeye</b> 10oz Noble Premium Bison Ribeye · 100% Canadian Bison	62
<b>Grilled Lamb "Barnsley"</b> 14oz double loin, "T-bone" style chop · prepared medium · Chimichurri	44
<b>Frenched Veal Chop</b> 12oz milk-fed Veal Chops · Café de paris · prepared medium rare to medium	60
<b>Miyazaki Wagyu Striploin</b> 12oz Certified A5 wagyu · Japanese Black Cattle · prepared blue rare to medium rare	225

## \$3 STEAK ENHANCEMENTS

<b>Peppercorn Sauce</b> cracked peppercorn demi-cream
<b>Bordelaise</b> Bordeaux red wine reduction
<b>Chimichurri</b> parsley · mint · oregano · garlic · EVOO · red wine vinegar · chili flakes GF DF VG
<b>Bearnaise</b> clarified butter · tarragon · red wine vinegar
<b>Café de Paris</b> shallots · mustard · anchovy · herbs · spices

## STEAK TOPPERS

<b>Oscar Style</b> Black Tiger Shrimp · Hokkaido Scallops · asparagus · Béarnaise	16
<b>Crab Cake</b> 1pc · lump and claw crab · brioche crumbs · red bell peppers · butter glaze	19
<b>Smothered</b> sautéed mushrooms · caramelized onions GF V	9
<b>Diane</b> sautéed mushrooms · cognac demi-cream	9
<b>Shrimp Skewer</b> 4pcs. Black Tiger Shrimp · garlic butter GF	12
<b>Grilled Lobster Tail</b> East Coast Cold water split lobster tail · garlic butter GF	25

## COMFORT FOOD

<b>Rancher's Chili</b> ground bison · beans · garlic toast	18
<b>Butter-Fried Lasagna</b> layered Lasagna · slow-braised bolognese · béchamel · Ricotta · Mozzarella · Parmesan · garlic toast	26
<b>Chicken Alfredo</b> seared chicken fillet · linguini · Parmesan cream · garlic toast	24
<b>Lobster Mac &amp; Cheese</b> Cellentani · Aged Cheddar · Gouda · lobster · brioche garlic crumbs	24

## SOUP

*12oz, served with a dinner roll*

<b>Steak &amp; Barley</b> signature House soup · pearl barley DF	10
<b>Seafood Chowder</b> seafood medley · velvety cream broth	10
<b>Tuscan Vegetable Bean Soup</b> garden vegetables · Cranberry Beans · Parmesan · herb-infused broth V	10
<b>Soup &amp; Salad Combo</b> choice of soup · choice of Chopped Caesar or House Garden salad · garlic toast	20

## SALAD

<b>Chopped Caesar</b> crisp shredded romaine · bacon · Parmesan · croutons · creamy Caesar dressing	14
<b>House Garden Salad</b> romaine · arugula · tomatoes · bell peppers · fennel · Cotija · microgreens · Roasted Red Pepper dressing	12
<b>Roasted Beet Salad</b> golden and red beets · arugula · microgreens · Roasted Pistachios & Pine nuts · Mozzarella · Balsamic glaze GF CONTAINS NUTS	18
<b>Bavette Steak Salad</b> 4oz grilled Bavette · bell peppers · romaine · arugula · tomatoes · fennel · fresh Mozzarella · Roasted Red Pepper dressing GF	26

### SALAD ADD ONS

Garlic Toast	6	Pan-seared Chicken Fillet	10
4oz Bavette Steak	16	4pcs Black Tiger Shrimp Skewer	12

## LUNCH ITEMS

Served with your choice of one classic side.

<b>Caprese Sandwich</b> arugula · fresh Mozzarella · tomatoes · pesto aioli · Balsamic glaze · focaccia · microgreens V	19
<b>Pesto Chicken Club</b> pan-seared chicken · bacon · arugula · fresh Mozzarella · tomatoes · pesto aioli · focaccia	20
<b>Pulled Pork Sandwich</b> braised pulled pork · House BBQ · chipotle aioli · brioche	20
<b>Brisket on a Bun</b> carved smoked brisket · House BBQ · Mozzarella · chipotle aioli · brioche	22
<b>Brisket Melt</b> carved smoked brisket · sautéed peppers · caramelized onions · Mozzarella · horseradish aioli · baguette · au jus	26
<b>Angus Farm BBQ Burger</b> angus chuck patty · sautéed mushrooms · caramelized onions · Mozzarella · chipotle aioli · House BBQ · brioche	20
<b>All Day Breakfast Burger</b> angus chuck patty · over medium egg · bacon · tomato · Cheddar · chipotle aioli · brioche	22
<b>Deluxe Burger</b> angus chuck patty · carved brisket · shredded lettuce · tomato · Mozzarella · Cheddar · chipotle aioli · House BBQ · brioche	30
<b>Prime Rib Philly Melt</b> shaved prime rib · sautéed peppers · caramelized onions · Mozzarella · horseradish aioli · baguette · au jus	26

Substitute Gluten-free bun +3

### \$6 CLASSIC SIDES

Twice Baked Potato (bacon and chives)	Seasonal Vegetables	House Fries
Whipped Potatoes	Sautéed Mushrooms	House Kettle Chips
Baked Potato	Side Chopped Caesar Salad	Garlic Toast
Oven-Baked Sweet Potato	Side Garden Salad	Sweet Potato Fries

### UPGRADES

Broccolini and Carrots	+4	Lobster Mac & Cheese	+18
Crab Fried Rice	+8	Steak & Barley	+4
Parm Truffle Fries	+8	Seafood Chowder	+4
Poutine	+6	Tuscan Vegetable Bean Soup	+4

Upgrade price reflects the additional cost when substituting a classic side.

# DAILY SPECIALS

## \$18 LUNCH 11AM-3PM

### MONDAY

#### Prime Rib Philly Melt

shaved prime rib · sautéed peppers · caramelized onions ·  
Mozzarella · horseradish aioli · baguette · au jus ·  
one classic side

### TUESDAY

#### Brisket on a Bun

carved smoked brisket · House BBQ · Mozzarella · chipotle aioli  
· brioche · one classic side

### WEDNESDAY

#### Pesto Chicken Club

pan-seared chicken · bacon · arugula · fresh Mozzarella ·  
tomatoes · pesto aioli · focaccia · one classic side

### THURSDAY

#### Angus Farm BBQ Burger

angus chuck patty · sautéed mushrooms · caramelized onions  
· Mozzarella · chipotle aioli · House BBQ · brioche ·  
one classic side

### FRIDAY

#### Fish & Chips

1pc battered haddock · House Fries or House Kettle Chips ·  
tartar · coleslaw

**GF**

*Served Fridays only, 11am-3pm*

### SATURDAY

#### All Day Breakfast Burger

angus chuck patty · over medium egg · bacon · tomato ·  
Cheddar · chipotle aioli · brioche · one classic side

### SUNDAY

#### Pulled Pork Sandwich

braised pulled pork · House BBQ · chipotle aioli · brioche ·  
one classic side

## DINNER

Available from 4pm

### MONDAY 42

#### Smoked Lamb Ribs

Saskatchewan Lamb Ribs · slow smoked over white oak  
for 3 hours · side House BBQ · two classic sides

**GF DF**

### TUESDAY 51

#### Peppercorn Striploin

10oz Striploin · cracked peppercorn · demi-cream ·  
two classic sides

### WEDNESDAY 54

#### Frenched Veal Chop

12oz milk-fed Veal Chops · Café de Paris ·  
prepared medium rare to medium · two classic sides

**GF DF**

### THURSDAY 40

#### Grilled Lamb "Barnsley"

14oz double loin, "T-bone" style chop · Jospier grilled  
to medium · Chimichurri · two classic sides

**GF DF**

### FRIDAY & SATURDAY 78

#### 3 Course Beef Wellington Dinner

##### TO START

#### Chopped Caesar salad

##### MAIN

#### Beef Wellington

Canada Prime Tenderloin wrapped in mushroom duxelles,  
prosciutto, baked in golden puff pastry, finished with  
Bordelaise. Prepared medium rare to medium.

Served with whipped potatoes and butter-glazed broccolini  
& carrots.

##### DESSERT

#### Pistachio Tiramisu or Crème Brûlée

*Substitutions and modifications are not available  
for the 3-Course Dinner.*

### SUNDAY 33

#### Steak Frites

8oz Bavette, hand-carved · Café de Paris · House Fries

**GF**