

SHARE-ABLES

Steak Tartare

38

Canada Prime Tenderloin · EVOO · garlic aioli · house chips · shallots · capers
GF

Street Corn Dip

18

buttered corn kernels · cream cheese · Cheddar · Feta · Swiss · corn chips
GF V

Burrata

18

roasted strawberries and cherry tomatoes · balsamic glaze · basil · garlic crostini
V

STARTERS

Josper Octopus

mint chimichurri · house BBQ
GF

Bison Steak Bites

onions · mushrooms · honey garlic

Classic Bruschetta

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

Brisket Bruschetta

smoked brisket · classic bruschetta

Mussels Marinere

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

Brisket Loaded Potato Skins

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

21

Wellington Bites

34

Canada Prime Tenderloin · mushroom duxelles · prosciutto · puff pastry · Bordelaise
minimum cook time: 12 minutes

30

Guinness Burnt Ends

18

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

14

Bacon-wrapped Scallops

36

5pcs Hokkaido scallops · bacon · lemon butter
minimum cook time: 12 minutes

21

Shrimp Scampi

20

10pcs easy peel Black Tiger Shrimp · Café de Paris
GF

21

Buttered Crab Cakes

38

lump crab · red peppers · butter glaze
minimum cook time: 12 minutes

18

PREMIUM BITES

Caviar & Chips

149

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

Wagyu Tataki

112

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

Wagyu Tartare

120

Certified A5 Wagyu Tenderloin · EVOO · garlic aioli · house chips · shallots · capers
GF

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

10oz: 46

14oz: 52

Available from 4 pm

SPECIALTIES

Served with your choice of two classic sides.

Duck Confit

cured and slow cooked duck legs · cherry reduction
GF

48

Pan-seared Chicken Oscar

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

48

Smoked Lamb Ribs

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

46

Brisket

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

Grilled Split Lobster Tail Dinner

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

72

Miso Lingcod

miso-marinated Lingcod (BC)

42

Cedar Plank Salmon

Wild King Salmon (BC) · cedar plank
GF

46

Haddock Milanese

gluten free crispy fried haddock ·
arugula caper dill cream
GF

44

\$6 CLASSIC SIDES

Twice Baked Potato (bacon and chives)
Smashed Red Skin Potatoes
Baked Potato
Oven-Baked Sweet Potato

Broccoli and Carrots
Sautéed Mushrooms
Side Chopped Caesar Salad
Side Garden Salad
Side Beet Salad

French Fries
House Kettle Chips
Garlic Toast
Sweet Potato Fries

UPGRADES

Creamed Spinach +6
Crab Fried Rice +8
Parm Truffle Fries +8
Poutine +6

Lobster Mac & Cheese +18
Steak & Barley +4
Seafood Chowder +4
Cream of Mushroom +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.

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.

New York Striploin 10oz · rich · robust	52	Ribeye rich marbling · buttery finish	12oz: 56 18oz: 76
Picanha 8oz · Brazilian sirloin · thick fat cap	46	Tenderloin 7oz · delicate · tender · Bordelaise	64
Baseball Sirloin 10oz · lean · firm · prepared blue rare to medium rare butterflied option for medium to well done	50	30oz Tomahawk junior Tomahawk · bone-in ribeye	112

SPECIALTY CUTS

Served with your choice of two classic sides.

Lamb Chops mint chimichurri · prepared medium rare to medium	54
Bison Ribeye 10oz Noble Premium Bison Ribeye · 100% Canadian Bison	62
Frenched Veal Chop 12oz milk-fed Veal Chops · Café de Paris · prepared medium rare to medium	60
Miyazaki Wagyu Tenderloin 10oz Certified A5 Wagyu · Japanese Black Cattle · prepared blue rare to medium rare	245

LARGE FORMAT CUTS

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

55oz Tomahawk a Ribeye with the entire rib bone intact, resembling a tomahawk axe	185
16oz Chateaubriand Center-cut beef Tenderloin, exceptionally tender, served with Bordelaise and Peppercorn sauce	120
28oz Porterhouse 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

\$3 STEAK ENHANCEMENTS

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

STEAK TOPPERS

Oscar Style Black Tiger Shrimp · Hokkaido Scallops · asparagus · Béarnaise	16
Smothered sautéed mushrooms · caramelized onions GF V	9
Shrimp Skewer 4pcs Black Tiger Shrimp · garlic butter GF	12
Grilled Lobster Tail East Coast Cold water split lobster tail · garlic butter GF	30
Crab Cake 1pc. lump crab · red peppers · butter glaze	19

COMFORT FOOD

Butter-Fried Lasagna	layered lasagna · slow-braised bolognese · béchamel · Ricotta · Mozzarella · Parmesan · garlic toast	26
Chicken Alfredo	seared chicken fillet · Linguini · Parmesan cream · garlic toast	24
Lobster Mac & Cheese	Cellentani · Aged Cheddar · Gouda · lobster · brioche garlic crumbs	24
Linguini Primavera	garlic aglio e olio · spinach · peppers · cherry tomatoes · basil · stuffed olives · buratta	24
V		

SOUP

12oz, served with garlic toast

Steak & Barley	signature House soup · pearl barley	14
DF		
Seafood Chowder	seafood medley · velvety cream broth	14
Cream of Mushroom	mushroom medley · fresh thyme	14
V		
Soup & Salad Combo	choice of soup · choice of Chopped Caesar, House Garden or Beet Salad · garlic toast	18

SALAD

Chopped Caesar	crisp shredded romaine · bacon · Parmesan · croutons · creamy Caesar dressing	14
House Garden Salad	romaine · tomatoes · cucumbers · shredded carrots · Feta · Roasted Red Pepper dressing	12
Beet Salad	golden and red beets · arugula · microgreens · dried cranberries · pepitas · candied pecans · Mozzarella · Balsamic glaze	18
GF	CONTAINS NUTS	
Steak Salad	Prime NY Striploin · bell peppers · romaine · arugula · tomatoes · fennel · fresh Mozzarella · Roasted Red Pepper dressing	4oz: 26 8oz: 42
GF		

SALAD ADD ONS

Garlic Toast	6	Pan-Seared Chicken Fillet	10
8oz Prime NY Strip	32	4pcs Black Tiger Shrimp Skewer	12
4oz Prime NY Strip	16		

LUNCH ITEMS

Served with your choice of one classic side.

Caprese Sandwich V	arugula · fresh Mozzarella · tomatoes · pesto aioli · Balsamic glaze · focaccia · microgreens	19
Pesto Chicken Club	pan-seared chicken · bacon · arugula · fresh Mozzarella · tomatoes · pesto aioli · focaccia	20
Crispy Chicken Burger	gluten free panko · shredded lettuce · tomatoes · mayo · brioche	20
Pulled Pork Sandwich	braised pulled pork · House BBQ · chipotle aioli · brioche	18
Brisket on a Bun	carved smoked brisket · House BBQ · Mozzarella · chipotle aioli · brioche	22
Brisket Melt	carved smoked brisket · sautéed peppers · caramelized onions · Mozzarella · horseradish aioli · baguette · au jus	26
Angus Farm BBQ Burger	angus chuck patty · sautéed mushrooms · caramelized onions · Mozzarella · chipotle aioli · House BBQ · brioche	20
All Day Breakfast Burger	angus chuck patty · over medium egg · bacon · tomato · Cheddar · chipotle aioli · brioche	22
Deluxe Burger	angus chuck patty · carved brisket · shredded lettuce · tomato · Mozzarella · Cheddar · chipotle aioli · House BBQ · brioche	30
Prime Rib Philly Melt	shaved prime rib · sautéed peppers · caramelized onions · Mozzarella · horseradish aioli · baguette · au jus	26

Substitute gluten-free bun +3

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Twice Baked Potato (bacon and chives)
Smashed Red Skin Potatoes
Baked Potato
Oven-Baked Sweet Potato

Broccoli and Carrots
Sautéed Mushrooms
Side Chopped Caesar Salad
Side Garden Salad
Side Beet Salad

French Fries
House Kettle Chips
Garlic Toast
Sweet Potato Fries

UPGRADES

Creamed Spinach +6
Crab Fried Rice +8
Parm Truffle Fries +8
Poutine +6

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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 · brioche
· chipotle aioli · 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

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

DF

TUESDAY 51

Peppercorn Striploin

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

WEDNESDAY 85

Surf & Turf

12oz Ribeye · Grilled Lobster Tail · two classic sides

GF

THURSDAY 58

Steak & Shrimp

10oz Striploin · shrimp skewer · two classic sides

GF

FRIDAY & SATURDAY 78

3 Course Beef Wellington Dinner

TO START

Chopped Caesar salad

MAIN

Beef Wellington

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

Served with red-skin smashed potatoes and broccoli
& carrots.

DESSERT

Chocolate Cake or Creme Brulee

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