



EMBER

UJIH

APPETIZERS

Jumbo Tiger Prawn Cocktail \$15
House Made Cocktail Sauce, Shaved Horseradish Root

Soy Mirin Glazed Pork Belly \$15
Baby Bok Choy, Hon Shimeji Mushrooms, Crisp Ginger

Saltspring Island Mussels \$16
White Wine Broth, Tomatoes, Herbs, Grilled Ciabatta

Warm Roasted Baby Beet Salad \$12 VG
Fava Beans, Squash Blossoms, Pickled Ramps, Basil Oil, Espelette, Citrus Ricotta

Ujih Hot Stone \$23
*Yavapai word for Ember
Choice of Wagyu Beef or Pacific Ahi Tuna, Truffle Ponzu, Radish Salad, Pickled Ginger

Herb Crusted Veal Cheeks \$16
Porcini Marmalade, Blue Sky Spinach, Gremolata

Wagyu Meatballs \$14
House Made Ricotta, Tomato Basil Sauce, Braised Greens, Preserved Lemon

SALADS

Panzanella Salad \$12
Heirloom Tomatoes, Persian Cucumbers, Purple Shallots, Wild Arugula, Balsamic Caviar, Burrata

***Baby Kale Caesar \$14 (GF)**
Kale & Gem Lettuce, Spanish Anchovies, Cheese Crouton, Aged Pecorino, Traditional Caesar Dressing

Belguim Endive Salad \$13 (GF)
Strawberry, Kumquats, Italian Pistachios, Living Water-Cress, Meyer Lemon Vinaigrette

Baby Iceberg Wedge \$11
Point Reyes Blue Cheese, Cured Tomatoes, Double-Smoked Bacon, Chives, Blue Cheese Dressing

SOUPS

Jerusalem Artichoke Soup \$17 (GF/VG)
Summer Black Truffles

Sweet Corn Bisque \$18 (GF)
Lobster & Crab, Huitlacoche, Avocado Crema

SHELLFISH

***Daily Oyster Selections 6 pcs \$15**

½ # King Crab Legs Chilled \$36

SEAFOOD TOWER

***Oysters, Jumbo Shrimp, King Crab, Grilled Spanish Octopus, Tuna Poke, Chilled Saltspring Island Mussels \$95**

FISH

Grilled Faroe Island Salmon \$36 (GF)
Cortez Shrimp, Basil Pistou, Shelled Beans, Yellow Patty Pan Squash, Roasted Pepper, Squash Blossom

Herb Crusted Chilean Sea Bass \$52
Chorizo & Pepper Velouté, Charred Broccolini, Black Forbidden Rice

Seared Sea Scallops \$41
Acorn Squash Puree, Crispy Brussels Sprouts, Double-Smoked Bacon, Pomegranate Gastrique

Grilled Maine Lobster \$ 55
Black Truffle Butter, Green and White Asparagus

VEGETARIAN

Roasted Hen of the Woods Mushrooms \$29
Russian Fingerling Potatoes, Asparagus, Tomato Confit, Black Truffle "Vierge"

House Made Tagliatelle Pasta \$31
White & Green Asparagus, Lemon Ricotta, Thai Basil, Agrumato Oil

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

FROM OUR WOOD BURNING GRILL

*USDA PRIME

6 oz. Filet \$38

10 oz. Filet \$44

16 oz. Bone In Ribeye \$52

12 oz. NY Steak \$41

24 oz. Porterhouse \$65

*AMERICAN

WAGYU BEEF

SNAKE RIVER FARMS, IDAHO

8 oz. Filet \$68

*CHOPS

Colorado Lamb Chops \$48

Snake River Farms Berkshire Pork Chop \$39

SIGNATURE DISHES

Veal Milano \$34

Pan Seared Veal, Forest Mushrooms, Wilted Spinach, Frisee & Kale Salad, Citrus Cream

*Snake River Farms Wagyu Striploin \$65

Brandied Lobster Risotto, Grilled Asparagus, Ujih Steak Sauce

Braised Buffalo Short Rib \$42

Smoked Blue Cheese Potato, Honey Roasted Carrots, Red Wine Reduction

*Ember Beast Burger \$23

Aged Vermont Cheddar, Arugula, Smoked Onions, Tomato Aioli, Brioche Bun, Signature Fries

Pasture Raised Roasted Chicken Breast \$32

Mushroom Bread Pudding, English Peas, Heirloom Carrots, Chicken Jus

ENHANCEMENTS

Alaskan King Crab Legs \$34

Crab Oscar \$21

Sautéed Garlic Butter Shrimp \$18

Béarnaise Sauce \$6

Grilled Maine Lobster Tail \$26

Ujih Steak Sauce \$6

Point Reyes Blue Cheese \$6

Black Truffle Butter \$6

Chimichurri \$5

ACCOMPANIMENTS

Grilled Asparagus, Chili Garlic Butter \$10

Roasted Brussels Sprouts \$10

Whipped Potatoes \$8

Smoked Bacon Lardons

Maine Lobster & Truffle Risotto \$18

Sautéed Spinach \$8

Chipotle Roasted Creamed Corn \$8

Truffle Parmesan Fries \$10

Wild Mushroom Ragout \$10

1 LB Baked Potato \$10

Horseradish Creamed Spinach \$8

Signature Hand Cut Fries \$8

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