

The Italians call it antipasto, the Chinese: dim sum, the Turks: maze, the French: hors d'oeuvres; most commonly known in America as appetizers. The Spanish call them tapas, but, unlike their cousins around the world, tapas are more than just appetizers. When savored at dinner with your favorite wine or beverage, these morsels can be shared with others and make a meal themselves. The word tapas means lid or cover and tapas were originally pieces of bread or cured meats placed on top of a wine glass to keep dust or flies out. Well, things are different since then... our food comes out as cooked... when ready... enjoy! Our menu is designed to share. If you are not into sharing, that's fine, too. Have fun with our menu, it is designed to work however you like!

EMBER



WOODFIRE GRILL

- Daily 4:30-6pm Happy Hours
- Daily Teacher Specials
- Monday Night B.Y.O.B. - No Corkage Fee
- Our Menu Will Change Seasonally
- *Available for Bar Menu

For Reservations,
Call **346-0222**

21 LIVONIA STATION

WWW.EMBERWOODFIREGRILL.COM

* WOODFIRE PIZZA

All pizzas are 12" and made on a neopolitan style crust, baked in our woodfired oven and topped with the freshest ingredients available.

*All pizza available late night

Pizza Margherita Fresh mozzarella, imported plum tomato & fresh basil.	9
White Pizza Spinach, feta cheese, kalamata olives, caramelized onions, garlic & olive oil on a whole wheat crust.	10
Roasted Vegetable Salad Pizza Roasted zucchini, squash, tomatoes, feta, green olives & asiago cheese with fresh organic greens on a whole wheat crust, drizzled with house vinaigrette. <i>(Eat with a fork & knife)</i>	10
Pepperoni Pizza with tomatoes & mozzarella.	10
Woodfire Grilled Steak Pesto Pizza Fresh basil-walnut pesto, grilled steak, roasted red peppers, artichoke hearts, gorgonzola and herbs.	12
Extra Pizza Toppings:	
Pepperoni, Steak, Cheese	2
Olives, Roasted Red Peppers, Mushrooms, Onions, Spinach	1.75

TAPAS / SHARE

- * **Black Angus Beef Sliders (4)** Topped with local cheddar cheese, fresh greens and vine ripened tomatoes on a fresh baked roll with handcut frittes & chipotle ketchup. **11**
*Substitute our Black Bean Sliders for no additional cost.
- * **Jumbo Fresh Chicken Wings** (Fried in peanut oil) with your choice of sauce. Served with house made bleu cheese & celery.Sauces: Guinness BeerSauce, Raspberry Jalapeno, Original Mild, Suicidal, Spice Rubbed & Woodfire Grilled with a sweet & sour drizzle. **1 LB - 8.5 2 LB - 15.5**
- Calamari Salad** Fresh calamari lightly dusted & fried. Served atop organic greens, cucumber, grape tomatoes, red onion,asiago cheese with house citrus vinaigrette. **12**
- Woodfire Grilled Steak Salad** Fresh mixed greens, local NY beef, sharp cheddar, vine ripened grape tomatoes, red onion, cucumber & fried potatoes with a spicy mustard vinaigrette. **12**
- Poached Egg Spinach Salad** Fresh spinach, mushrooms, grape tomatoes, bacon, walnuts, red onion and egg, drizzled with house sweet bacon vinaigrette. **9**
- Iceberg Wedges** Pickled red onion, crispy smoked slab bacon, creamy gorgonzola topped with house citrus balsamic dressing. **7**
- Crab Cakes (2)** Lump fresh crab with peppers, onions, herbs & spices, panko breaded and pan fried. Served atop dressed greens with a lime chili aioli. **12**
- Chili Rellenos** Poblano pepper stuffed with cotija cheese and black beans drizzled with red pepper tomato molé and served with fresh tortillas and salsa. **15**
- Pounded Fresh Herb Asiago Breaded Chicken Cutlets** With asparagus, roasted pepper salad drizzled in Meyer lemon sauce. **12**
- Cider Brined Maple Glazed Pork Tenderloin** With bacon, grain mustard & apple slaw served open face on a baguette with local cheddar cheese. **12**
- Fresh Soup of the Day** Server will explain daily. **5**

Summer Dinner for 4 Served Family Style

Local, fresh woodfired roasted 100% free range organic whole chicken (from Honey Hill Farm, Livonia, NY) with chipotle mashed potatoes, gravy and fresh vegetables. Served with salad & bread. Any 2 desserts of your choice. Includes coffee & non-alcoholic beverages. **60**

(If you have more than 4 order 2)

SMALL TAPAS / SIDES

	Sm 2 People	Lg 3-6 People
Deep Fried Pretzel Crustinis with a jalapeno crab cheese dip	6	12
* Woodfired Bruschetta Du Jour	6	12
Brined Pork Skewers Grilled with honey cumin glaze served with fresh stone fruit salsa and marinated grilled squash	10	18
Handcut Fries	4	7
House Pickled Selection	5	
Chipotle Smashed Potatoes	3	6
House Salad Organic greens, grape tomatoes, cucumbers in a citrus vinaigrette	4.75	9
Asparagus, Pear & Gruyere Tart With Balsamic Drizzle	9	
Woodfired Mac & Cheese w/Bacon	4.5	9
Grilled Fresh Vegetables	3.5	6
* House Ricotta Cheese Dressed greens/grilled garlic focaccia	8	
Panko Breaded Chicken Stix (Satay) with creamy Cajun garlic herb dip	6	12
Rohrbach's Beer Brined Peel & Eat Shrimp finished in a house spicy BBQ	1/2 lb. 9	Full Pound 18

FRESH STEAK, CHOPS & FISH

All of our meat is seasoned with our own signature house rub. FRESH, NEVER FROZEN, sustainable hand cut meats. We have gone to great lengths to find the best fresh fish and seafood provided. Our seafood is delivered fresh daily.

NEW AMERICAN CUISINE

THESE ARE MADE FRESH DAILY! WHEN THEY'RE GONE, THEY'RE GONE!

These wonderful seasonal creations are designed by our chefs to enhance flavor profiles. Please, no substitutions. These dishes showcase fresh ingredients and even revise old classics. They can be shared, or not.

Mahi Mahi Marinated and woodfire grilled atop orzo with sun-dried tomatoes & artichokes tossed with pesto.	21	WINE: Bella Sera Pinot Grigio BEER: Stella Artois
Rubbed Seared Fresh Grouper over a white bean & orzo salad topped with fresh pineapple salsa.	18	WINE: Cavit Pinot Grigio BEER: Amstel Light
Artisan House Made Grilled Sausage Links Du Jour (3) with local cabbage kraut & smashed potatoes with house stone ground mustard.	19	WINE: Mark West Pinot Nior BEER: Rohrbach Scotch Ale
Seared Sea Scallops Atop avocado puree & fresh tortilla chips. Topped with jalapeno pesto paired with fresh braised pork belly glazed and crisped with a blood orange tequila sauce.	21	WINE: Hemlock Lake White BEER: Abita Purple Haze
NY Choice Strip Steak w/pomme frittes & roasted garlic herb butter	26	WINE: Eagle Cvest Midnight Moon BEER: Spaten Lager
St. Louis Ribs Rosemary rubbed, smoked & slow cooked in a balsamic glaze with original house bacon baked bean and potato salad.	19	WINE: Mondavi Cabernet Sauvignon BEER: Rogue Dead Guy Ale
Mediterranean Shrimp Pasta Toss Shrimp, bacon, feta, tomato tossed in a light olive oil atop house spinach fettucini.	18	WINE: Main St. Sauvignon Blanc BEER: Peroni
Ancho Chili Rubbed Filet Mignon Served on tortilla with greens topped w/cotija cheese & fresh salsa, drizzled with a cilantro creme, served with chipotle smashed potatoes.	26	WINE: Shiraz BEER: Great Lakes Edmund Fitzgerald
Tenderloin of Chicken Francais Delicious Frenched chicken in a sherry wine butter sauce paired with spinach & roasted garlic raviolis with roasted sherry mushrooms & onions.	18	WINE: Toasted Head Chardonnay BEER: Brooklyn
Citrus Agave Glazed North Coast Salmon with fresh vegetable and couscous salad	18	WINE: Hogue Riesling BEER: Bud Light Lime

SWEETS

Our desserts will also change with the seasons and are 100% house made.

Raspberry Chocolate Truffle Tart	6
Crème Brulee Server will explain the current special.	6
House Made Ice Cream Server will explain the current special.	4
Oatmeal Cake with Chocolate Peanut Butter frosting.	4.5
Coffee Regular, Decaf. <i>Evening Star</i>	1.5
French Pot Coffee	5
Saratoga Sparkling Water 12 oz.	3.5
Soda Coke, Diet Coke, Sprite, Orange, Sweet Tea	1.5
Hanks Gourmet Root Beer	2.5