

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 Happy Hours (Tap Room Only)
- Daily 2-4-1 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, thin, crispy, slightly charred 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
Mediterranean Pizza Spinach, feta cheese, kalamata olives, caramelized onions, garlic & olive oil on a whole wheat crust.	10
Chipotle BBQ Chicken Pizza with chicken, mushrooms, caramelized onion, banana peppers, mozzarella & cheddar, drizzled with chipotle BBQ, served on wheat.	14
Pepperoni Pizza with sauce & mozzarella.	10
Woodfire Grilled Steak Pesto Pizza Fresh basil-walnut pesto, grilled steak, roasted red peppers, artichoke hearts, gorgonzola and herbs.	14
Four Cheese & Wild Mushroom Pizza With a garlic cream base. Herbed cream cheese, fontina, mozzarella, asiago & roasted red peppers on wheat.	14
Extra Pizza Toppings:	
Pepperoni, Steak, Cheese	2
Olives, Roasted Red Peppers, Mushrooms, Onions, Spinach	1.75

SWEETS	
Our desserts are 100% house made.	
Raspberry Chocolate Truffle Tart	6
Crème Brûlée Server will explain the current special.	6
House Made Ice Cream Server will explain the current special.	4.5
Oatmeal Cake with Chocolate Peanut Butter frosting.	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
Hank's Gourmet Root Beer	2.5

TAPAS / SHARE	
Sausage & Ricotta Stuffed Banana Peppers 4 cheeses, jalapeño & sausage broiled & accompanied with rice & a roasted red pepper tomato purée.	11
Charcuterie Board Cured meats & cheeses with house ricotta and chef's selection of accompaniments.	17
Tortilla Crusted Paillard Chicken Cutlets with tomatillo sauce served with black bean & corn salsa atop arugula and drizzled with creme fraiche & cilantro lime vinaigrette with cotija cheese.	14
Sesame Seared Wild Caught Ahi Tuna (Rare, nacho style). Served on wonton chips with spinach, local radish & pea microgreens. Served with a ginger soy glaze, wasabi aioli & sriracha sauce.	18
* Black Angus Beef Sliders (3) Topped with local cheddar cheese, with greens and vine ripened tomatoes, pepper cured bacon, house pickles all on the side with handcut fries. Offered with our house sauce selection of mustard, sweet steak, garlicky aioli & chipotle ketchup.	11
* Jumbo Fresh Chicken Wings (Fried in peanut oil) with your choice of sauce. Served with house made bleu cheese & celery. Sauces: Guinness Beer Sauce, Raspberry Jalapeño, Original Mild, Suicidal, Spice Rubbed & Woodfire Grilled with a sweet & sour drizzle.	1 LB - 8.5 2 LB - 16
Iceberg Wedges Pickled red onion, crispy smoked slab bacon, creamy gorgonzola topped with house citrus balsamic dressing.	8
Calamari Salad Fresh calamari lightly dusted & fried. Served atop fresh mixed greens, cucumber, grape tomatoes, red onion, asiago cheese with house citrus vinaigrette.	14
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.	14
Roasted Vegetable Boston Salad Boston bib lettuce, roasted zucchini & squash, hard boiled egg, oranges & dried cherries with creamy basil/parm dressing & house tomato jam.	12
Cider Brined Maple Glazed Pork Tenderloin Sandwich With bacon, grain mustard & apple slaw served open face on a baguette with local cheddar cheese.	13
Soup Du Jour	6

SMALL TAPAS / SIDES		
	Sm 2 People	Lg 3-6 People
* Woodfired Bruschetta Du Jour	7	12
Handcut Fries With chipotle ketchup.	4.5	7
House Pickled Selection		6
House Salad Fresh mixed greens, grape tomatoes, cucumbers in a citrus vinaigrette.	5	9
Woodfired Mac & Cheese w/Bacon Baked at 700° for a crispy cheese top	5.5	9
Sautéed Fresh Vegetables (Seasonal choices).	4	7
House Smashed Potatoes	4.5	7
Mini Calzones/Empanadas Baked & stuffed with house ground pork, mushroom ragu & olive relish atop tomato sauce with Cuban style garlic sauce.		10
Pasta Rollatini Stuffed pasta with spinach, & panchetta atop tomato sauce topped with braised oxtail and roasted shitaki mushrooms.		12
Crab & Corn Fried Spring Rolls Fresh lump crab, corn, herbs & spices w/pineapple sauce & citrus aioli atop arugula.	12	20
Carrot & Beet Panzanella Salad Grilled bread, nut crusted goat cheese, dried cherries, local micro greens & arugula with harissa vinaigrette.		11

Wednesday: Any bottle of wine under \$50, 1/2 PRICE during dinner		
Thursday: Tap Room: 25¢ wings • 9-11		
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 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.		
Artisan Sausage (Server will explain daily selection) Atop housemade kraut with smashed potaoes and stone ground cranberry mustard.	17	WINE: Toasted Head Chardonnay BEER: Hoptical Illusion
Red Wine Braised Buffalo Pot Roast (Wild Side Ranch, Bloomfield, NY) Bison, with potatoes & carrots topped with a sage pesto & Cherry Fontina Mornay. (very lean)	18	WINE: Gnarly Head Cab BEER: Rohrbach Scotch Ale
1 lb. Black Angus P.G. NY Strip Premium grade, house rubbed & wood fired, topped with caramelized onion, stilton compound butter with house cut fries.	30	WINE: Cassillero Del Diablo Cab/Syrah BEER: Southern Tier Porter
(House Rubbed) Pan Roasted Hanger Steak Pan roasted with a jalapeño potato cake atop creamed greens with red pepper relish.	23	WINE: Graffina Malbec BEER: Ember Red Ale
Raspberry Jalapeño BBQ North Coast Salmon Atop basmati rice pilaf with house vegetable & crispy garnish.	19	WINE: Main St. Sauv Blanc BEER: Magic Hat #9
Pretzel Crusted Pork Tenderloin Medallions Highlighted with an apple spicy mustard with seared rubbed potatoes & roasted piquillo peppers in a shallot wine creamed corn chutney with a sherry reduction drizzle.	17	WINE: Hob Nob Pinot Noir BEER: Stella Artois
House Meatloaf Veal, pork & beef stuffed with roasted red peppers & Jack cheese with a spicy espresso brandy glaze with butter whipped potatoes and house vegetables.	17	WINE: Alice White Merlot BEER: Brooklyn
House Made Linguini & Clams Fresh pasta, fresh clams, oil, butter, herbs & garlic and parm cheese. *Substitute gluten free pasta.	17	WINE: Seven Daughters White Blend BEER: Peroni
Cajun Blackened Chicken Alfredo Blackened chicken, sun-dried tomatoes, w/rich Alfredo sauce on top of house pasta.	17	WINE: Albarino Baixas BEER: Woodpecker Cider

*Substitutions or omissions \$1