

800° WOOD FIRE PIZZA

All pizzas are 12" on a neopolitan style, thin, crispy slightly charred crust. Pizza comes from a second kitchen, they are made fresh to order. Times may vary. Pizza is the #1 share food!

PIZZA MARGHERITA | 12

Fresh mozzarella, imported plum tomato sauce, and fresh basil. **V**

VEGGIE MEDITERRANEAN | 14

Caramelized onion & fennel, zucchini, olive, roasted red peppers, mozzarella, feta, herb tomato sauce dollops, cashews. **V**

PEPPERONI | 14

Lots of pepperoni, herb tomato sauce, mozzarella.

NASHVILLE HOT CHICKEN | 15

Nashville sweet & hot sauce, flash fried chicken wing, mozzarella, crumbly blue cheese, celery, bacon, spicy peppers.

CLAM PIZZA | 16

Sea clams, Reggiano cheese, fresh oregano

SMOKED SALMON PIZZA | 18

Crème fraiche dill sauce, smoked salmon, habanero jam

EAST HILL CREAMERY RACLETTE CHEESE PIZZA | 15

Mustard cream sauce, onion, chorizo and potatoes.

MAKE YOUR OWN | 16

VEGAN CHEESE | 2 (cashew parm)

10" GLUTEN FREE CRUST | 2.5

*Not homemade

SWEETS

RASPBERRY CHOCOLATE TRUFFLE | 7

with a walnut crust

CREME BRULE | 6

Server will explain the current special.

OATMEAL CAKE | 7

with chocolate peanut butter frosting

COCONUT CAKE | 7

With coconut cream, chocolate ganache, salted almonds & whipped top.

2ND SHARE

MEXICAN POZOLE | 15

Nixtamalized corn simmered for 6 hours with sherry glazed pork belly, chile arbol & chile verde with served in a stone bowl with radish, fresh oregano, organic micro cilantro, diced onions and lime. (corn stew) **G**

ROASTED TERIYAKI MAHI MAHI | 17

Orange chili jam, Buckwheat noodles, peppers, red cabbage, green onions, Asian sauce, and sesame seeds. **D**

LASAGNA BOLOGNAISE | 17

Loose house made semolina pasta, long cooked beef sauce, ricotta and Reggiano cheese.

HUEVOS RANCHEROS & CHORIZO POTATO HASH | 15

Crispy tostadas, soft boiled egg, cow's milk queso, negro mole, green sauce & cilantro

PLANCHA CHARRED SPANISH OCTOPUS | 16

Smoked paprika & olive oil charred octopus. Pickled spaghetti squash & onions, concased cherry tomatos, parsley sauce, preserved lemon oil. **G**

BBQ CHOICE BEEF SLIDERS | 16

12 hour slow cooked BBQ beef, potato salad, pickled beets, onion and red cabbage slaw and candied jalapenos.

SALADS

BUTTER LETTUCE SALAD PANZANELLA | 14

with creamy blue cheese, crumbly blue, pickled red onion, shredded carrot, Cajun almonds, sweet & spicy vinaigrette, country bread. **V**

EGGPLANT TOAST HUMMUS BOWL | 15

Roasted eggplant, white miso, pomegranate, nutty garlic hummus, black lentils, white bean farro & mint, onions, chili oil and zaatar seasoning. **V**

FAVORITES

SESAME SEARED AHI TUNA | 19

(Rare, nacho style) wild caught.

Served on seasoned wonton chips, spinach, organic pea micro greens, ginger soy glaze, wasabi aioli, sriracha sauce. **D**

WOOD GRILL STEAK SALAD | 17

Choice steak, fresh mixed greens, local NY sharp cheddar, grape tomatoes, red onion, cucumber, fried potatoes, spicy mustard vinaigrette. (dressing is made to order, please no substitutions)

SHARE

8OZ BUTTER POACHED LOBSTER TAIL | 35

Cold water tail, garlic potato puree, salsify, tomatoes, reduced lobster sauce. **G**

JERKED APRICOT GLAZED PORK LOIN | 18

Cream and herb marinated pork loin, potato puree, pan jus

1 POUND FIRECREEK FARMS POUTINE BURGER (FEEDS 2-4 PEOPLE) | 24

Served on house roll with horseradish & Wisconsin Brick Cheese, atop a large portion of fries with red wine gravy & cow's milk cheese, topped with pickled onions & beech mushrooms

40-OUNCE CHOICE RIBEYE STEAK | 67

Rubbed and char broiled on our 1000-degree steak broiler. Rested then sliced to share, served with seasonal roasted veggies (20+ mins cook time, 4" thick, share 2-4 people) **G**

POLISH SAUSAGE PLATE | 18

Homeade pork and beef sausage, kraut, potatoes and leeks, cranberry apple relish, horseradish mustard. **G**

FARRO & OVEN ROASTED RATATOUILLE GOAT CHEESE SALAD | 16

Roasted peppers, onions, zucchini, squash, eggplant, grape tomatoes, beluga black lentils, feta & goat cheese, lemon tahini dressing (room temp) **V**

HOUSE SALAD | SM 9 | LG 12

Fresh mixed greens, grape tomatoes, red onions, cucumbers, parm cheese, house citrus vinaigrette dressing **V G**

1 LB. CHOICE CENTER NY STRIP | 34

Black angus beef, house rub, cooked on 1000° broiler, roasted garlic & rosemary butter, pommes frites. **G**

CALAMARI SALAD | 19

(Large salad, very sharable, 2-4 people)

Fresh calamari lightly dusted & fried, mixed greens, cucumber, grape tomatoes, red onions, asiago cheese, house citrus vinaigrette.

SNACKS

SMALL SHARES

WONTON CRAB TOASTS | 16

Woodfired wonton cracker, spicy roasted sweet potato, lump crab, seaweed salad, tempura crunch, sesame seeds, togarashi, yum yum sauce. **D**

COURT BOUILLON STEAMED SHRIMP COCKTAIL | 17

Served with cocktail sauce, remoulade sauce & green cocktail sauce. **G**

WOODFIRED BRUSCHETTA | SM 9 | LG 12

Selection changes daily, many combinations & styles.

HANDCUT IDAHO FRIES | 8

Served with House Chipotle ketchup, larger portion. **V D G**

VEGETABLE PICKLE SELECTION | 7

Different flavors & vegetable selection.

WOODFIRE MAC N CHEESE | SM 8 | LG 12

Served with bacon, baked at 1000° with house buttered bread crumb & three cheese top.

FRESH CHICKEN WINGS | 14

1 lb. fried in peanut oil. Choice of Guinness beer sauce, raspberry jalapeno, original, mild or Asian. Gochujang with scallions.

SOUP DU JOUR | BOWL 6 | SHARE POT 12

Server will explain daily soup choices.

SWEET POTATO EGG ROLLS | 10

Our sweet potato purée with spices, fried in wonton wrapper, sweet ginger glaze. **V**

EMBER
— WOOD FIRE GRILL — **2009**

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