



house of Embers

We pride ourselves on our fine family tradition. Our popular BBQ ribs, hickory smoked in our specially designed smoke house and basted with a secret BBQ sauce was perfected by the owner in 1959.

Dinner Menu

APPETIZERS

Hickory Smoked BBQ Ribs

Our house specialty, 1/3 rack. / \$8

Valentino's Bruschetta

Grilled French bread topped with a blend of roma tomatoes, fresh basil, garlic, olive oil and parmesan cheese. / \$6

Seafood Stuffed Mushrooms

Jumbo mushroom caps stuffed with shrimp, crabmeat, breadcrumbs, sweet vermouth and baked with Swiss cheese. / \$8

Shrimp Crostini

Thin slices of crisp French bread topped with shrimp and roasted red bell pepper pesto. / \$9

Potato Skins

With Wisconsin cheddar cheese, scallions and sour cream. / \$6

Beef Tips

Tender strips of beef sautéed with spicy teriyaki sauce. / \$7

SPECIALTIES

With its on-premise, specially designed smokehouse, House of Embers is truly "a house of embers." We start with the best quality pork—baby back ribs. Hickory smoked in our custom designed smokehouse, braised until tender and basted with our secret BBQ sauce that Wally perfected in 1959.

Smoked Barbecued Ribs

Full Rack. / \$27

Half Rack. / \$22

Shrimp & Ribs

1/3 Rack of tender BBQ Ribs and

3 Coconut Breaded Shrimp. / \$25

Austrian Veal

Thin veal cutlets sautéed with shallots and mushrooms, flambéed with brandy and finished with cream, veal sauce and Swiss cheese. Served with vegetable garnish. / \$24

Fresh Catch

Ask Your Server for Today's Fresh Fish Specials Today's

Fresh Fish Specials. / M.P.

BISTRO

Smoked Barbecued Ribs

One-third rack of our tender BBQ ribs. Served with vegetable and red-skinned mashed potatoes. / \$14

Chicken & Ribs

One-third rack of our tender BBQ ribs with roasted BBQ chicken. Served with vegetable and red-skinned mashed potatoes. / \$16

Macadamia Nut Encrusted Chicken Breast

With Paradise rum sauce, served with a vegetable and red-skinned mashed potatoes. / \$15

Fried Catfish

Dipped in cornmeal and fried, served with tartar sauce, a vegetable and red-skinned potatoes. / \$14

Dragon Fired Shrimp & Noodles

Shrimp and spicy Oriental sauce, sautéed with vegetables and noodles. / \$17

Typhoon Tenderloin Tips

Sautéed tenderloin tips with fiery teriyaki sauce. Served with oriental vegetables and red skinned mashed potatoes. / \$17

Sundried Peach & Almond BBQ Roasted Chicken

With vegetable and red-skinned mashed potatoes. / \$12

Breaded Tenderloin Steak

Seared tenderloin with garlic bread-crumbs, tomatoes, served with shallot demiglaze, a vegetable and red-skinned potatoes. / \$16

ENTREES

Prime Rib

Slow-roasted for optimum flavor and tenderness. Served with Au Jus 12 oz. / \$25.99

Filet Mignon

Tender cut of tenderloin with roasted shallot demi-glace 7 oz Petite. / \$29 or 10 oz Cut. / \$34

Black Angus New York Strip

14 ounces with a roasted shallot demi-glace / \$34

Steak & Lobster

A Petite Filet paired with a sweet, meaty lobster tail. / M.P.

Salmon

Fillet of salmon stuffed with fresh basil pesto and accompanied with a light lemon beurre blanc and vegetable garnish. / \$22

Lobster Tail

A succulent cold water tail broiled and served with drawn butter. / M.P.

Alaskan King Crab Legs

Split and steamed, with drawn butter, 18 oz. / M.P.

Coconut Shrimp

Five hand-breaded jumbo shrimp, deep fried and served with a duo of chili and orange marmalade dipping sauces. / \$25

Pecan Crusted Walleye Pike

Baked with orange tarragon butter and served with vegetable and red-skinned potatoes. / \$22

Tilapia

Cumin dusted with roasted pineapple salsa. / \$19

House Specialties & Entrees include tossed salad with choice of dressing or spinach salad with warm maple pecan dressing, choice of potato and homemade cinnamon rolls.