

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 micros. **G**

WHITE BBQ PULLED CHICKEN SLIDERS | 16

12 hour slow cooked BBQ chicken, 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

JUNGLE CURRY | 23

Braised beef, house red curry, carrots, eggplant, peppers, basil, coconut cream, cauliflower rice and fried shallots. **G**

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 | 60

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. **V D G**

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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