

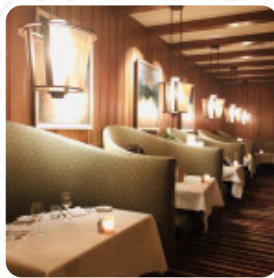


## Ember Grille & Wine Bar Menu

<https://menuweb.menu>

777 Ave Lauberge Lake Charles, LA 70601, United States

+13373957777,+13373957565 - <http://www.lakecharles.com/dining/ember-grille-and-wine-bar/>



The restaurant from Lake Charles offers **251** different **dishes and drinks on [the menu](#)** for an average price of \$27.6. Ember Grille Wine Bar, located in Lake Charles, LA, is a highly praised American restaurant with an impressive average rating of 4.6 stars. Today, you can enjoy their delectable offerings from 5:00 PM to 9:00 PM. To ensure you don't miss out on a memorable dining experience, we recommend reserving your table by calling (337) 395-7777. In addition to their mouthwatering menu, coffee is also available for those looking to enjoy a warm beverage. If you're interested in exploring other culinary delights, consider trying Drago's Seafood Restaurant at L'Auberge Lake Charles or the vibrant Rush Lounge Party Pit. If you've had the pleasure of dining here before, we invite you to share your experiences with others through a review!.

# Ember Grille & Wine Bar Menu



## Desserts

CHOCOLATE CAKE

## Sashimi

TUNA TARTAR

## Mains

DUROC PORK CHOP \$30.0

## Burger

CHICKEN SUPREME \$28.0

## Salad

CAESAR

## Drinks

BEER

## Starters & Salads

FRENCH FRIES

## Vegetarian Dishes

BROCCOLINI \$10.0

## Fish

SEA BASS

## Entradas

LOBSTER A LA PLANCHA

## Antipasti - Starters

CARPACCIO

## Cocktails

ALEBRIJE \$14.0

## Grilled Specialties

JAPANESE A5 WAGYU

## Spirits

MARTINI

## Tartar

TARTAR DE ATUN

## Ice Cream\*

SUNDAE

## Potatoes

LOBSTER CHIVE \$12.0

## Appetizers

BROILED OYSTERS \$18.0

## Curry + Co

HOMESTYLE \$10.0

## Wine

BOTTLE OF WINE

## American Food

MAC AND CHEESE

## Beers

HEINEKEN, LAGER, AMSTERDAM \$7.0

# Ember Grille & Wine Bar Menu



## Toppings

TOPPINGS

## Vegetables

BURGUNDY MUSHROOMS \$12.0

## Whisky

HENNESSY VS \$16.0

## Build Your Own Burger

AMERICAN BISON

## Vegetable

GLAZED CARROTS \$10.0

## Fleischgerichte Vom Kalbsrücken

PICCATA

## Hot Drinks

COFFEE

## Signature Chocolate Cakes

CHOCOLATE HAZELNUT SLICE

## Chef's Favorites

KING CRAB LEGS

## Whites

CAKEBREAD

## White

PEJU SAUVIGNON BLANC

## Sparkling

CHANDON

## Featured Drink

LOUIS XIII DE REMY MARTIN, COGNAC  
GRANDE CHAMPAGNE

## Rye

SAZERAC RYE, KENTUCKY \$9.0

## Pinot Grigio

SAN ANGELO PINOT GRIGIO

## Raw Bar

SEAFOOD TOWER

## Single Malt Scotch

MACALLAN, RARE CASK, HIGHLAND \$60.0

## Brandies

REMY MARTIN XO \$30.0

## Rosewood Classics

WHITE LINEN \$14.0

## House Spirits

BULLEIT RYE, KENTUCKY \$10.0

# Ember Grille & Wine Bar Menu



## Bourbon & Tennessee Whiskey

BASIL HAYDEN, KENTUCKY \$10.0

## Steaks And Seafood

CHILEAN SEA BASS \$44.0

## Single Malt Whisky

DALMORE KING ALEXANDER III,  
HIGHLAND

## Can

GUINNESS DRAUGHT IRISH DRY STOUT  
IRELAND

## Domestics

MILLER LITE, PILSNER, WISCONSIN

## Vegan\*

THE ALCHEMIST \$14.0

## Get Your Hands Dirty

CRAWFISH \$12.0

## Cognac & Armagnac

HENNESSY PARADIS IMPERIAL \$350.0

## WHISKEYS

BLANTON'S, KENTUCKY \$17.0

## Fine Conclusions

DARON FINE CALVADOS \$9.0

## Simply Grilled

SCOTTISH SALMON \$36.0

## Progression Of New York Strip

USDA PRIME BEEF

## After Dinner

INNISKILLIN VIDAL ICE WINE, CANADA

## Birra / Beer

STELLA ARTOIS, EURO PALE  
LAGER, BELGIUM \$7.0

## Red Wines - Cabernet Sauvignon

SHAHER ONE POINT FIVE

## Whiskey Imports

CROWN ROYAL RESERVE,  
CANADA \$14.0

## Katana Robata Skewers

AMERICAN WAGYU BEEF

## Soups, Salads, & Boards

ARTISAN CHEESE BOARD

## Bottles Of Wine

FRANK FAMILY CHARDONNAY

## Champagne Lunch

DUO OF OYSTERS

# Ember Grille & Wine Bar Menu



## Whiskey Bourbon

BULLEIT, KENTUCKY \$10.0

## Compound Butters

BLACK TRUFFLE \$12.0

## Fries and more

BOARDWALK FRIES \$10.0

## From the fields and woods

LAMB PROVENÇAL

## Farm Stand Specials

SWEET POTATO CHURROS

## Bottled And Canned

LA FIN DU MONDE, TRIPEL, CANADA \$9.0

## Call Me A Cab

UPPERCUT

## Bottled Beer & Hard Cider

COORS LIGHT PALE LAGER, COLORADO

## Dessert Drinks & Coffees

FIRE ON THE MOUNTAIN \$14.0

## Burgers, Pulled Pork, Wagyu Hot Dog

A5 WAGYU BURGER \$32.0

## American Kobe

MAINE LOBSTER

## Pizzas (White Pizzas And Other Sauces)

ROASTED GARLIC \$10.0

## Bar Menu - Appetizers

OYSTERS ROCKEFELLER

## Traditional Creole Jambalaya\*

LUMP CRAB \$17.0

## Potatoes & Fresh Sides

AU GRATIN \$12.0

## From The Grille - Enhancements

ROASTED GARLIC PUREE \$3.0

## Vegetarian

GREEN BEANS \$10.0

PARMESAN ASPARAGUS

## Seafood

CRAB CAKES

LOBSTER TAIL

## Sauces

SALSA

SMOKED JALAPENO \$10.0



# Ember Grille & Wine Bar Menu



## Appetizer

SEAFOOD BISQUE

TARTARE

## Beef Dishes

BEEF CARPACCIO \$20.0

FILET MIGNON

## From The Grill

RIBS

U12 SHRIMP

## Hot

DUCK CREPES \$20.0

LAMB LOLLICHOPS \$25.0

## Dessert Wines

NXNW VIN DE GLACÉ, USA

NICKEL NICKEL DOLCE, ICE WINE, NAPA

## Bourbon

WOODFORD DOUBLE OAK, KENTUCKY \$15.0

FOUR ROSES SINGLE BARREL, KENTUCKY

## Pinot Noir

ENROUTE

GOLDENEYE

## Cold

RAW OYSTER BAR

HAND-CUT TARTARES

## Cabernet Sauvignon

AVALON

EDUCATED GUESS

## Full Bodied Reds

JOSEPH PHELPS

SILVER OAK

## From The Grille

LINZ HERITAGE ANGUS

PRIME DRY AGED BEEF

## French

FOIE GRAS \$21.0

FRENCH ONION SOUP

## Canadian Whisky

CROWN ROYAL XO CANADA \$26.0

CROWN ROYAL XR CANADA \$36.0

## From The Pan - Sauces

FRENCH MEUNIÈRE

NEW ORLEANS BBQ

## Once You Go Noir

AMICI

DOMAINE SERENE EVENSTAD RESERVE

## Uncategorized

MICHELOB ULTRA, LIGHT LAGER, MISSOURI

SWEET THAI CHILE

# Ember Grille & Wine Bar Menu



## Soups



|                |        |
|----------------|--------|
| TORTILLA SOUP  | \$12.0 |
| LOBSTER BISQUE |        |
| SEAFOOD SOUP   |        |

## Pasta

DIABOLO  
PESTO GENOVESE  
SEAFOOD PASTA

## Steaks

DOUBLE PORTERHOUSE  
RIBEYE STEAK  
GRILLED STEAK

## Mexican Dishes

TACOS  
TACO  
FISH TACOS

## Cognac



|                  |        |
|------------------|--------|
| COURVOISIER VS   | \$14.0 |
| COURVOISIER VSOP | \$18.0 |
| HENNESSY VSOP    | \$19.0 |

## Rosé All Day

BLACKBIRD VINEYARDS ARRIVISTE  
MALENE  
ORIN SWIFT FRAGILE

## Import & Craft

ABITA AMBER MUNICH-STYLE  
LAGER, LOUISIANA \$7.0

ST. ARNOLD ELISSA IPA INDIA PALE  
ALE, TEXAS \$7.0

DOS EQUIS XX GOLDEN-STYLE  
PILSNER, MEXICO \$7.0

## Restaurant Category

FRENCH  
DESSERT  
STEAKHOUSE

## Starters

|                          |        |
|--------------------------|--------|
| BACON WRAPPED BBQ SHRIMP | \$19.0 |
| SEA SCALLOPS             | \$38.0 |
| PAPPARDELLE PASTA        | \$20.0 |
| FAR NIENTE CHARDONNAY    |        |

## Hand-Crafted Cocktails

|                             |        |
|-----------------------------|--------|
| LE LOUP-GAROU               | \$12.0 |
| QUIET RIOT                  | \$14.0 |
| EMBER CLASSIC OLD FASHIONED | \$16.0 |
| EMBER SIGNATURE MANHATTAN   | \$18.0 |

## Domestic

BUD LIGHT, PALE LAGER, MISSOURI  
SHINER BOCK AMERICAN-STYLE DARK  
LAGER, TEXAS  
YUENGLING TRADITIONAL AMBER  
LAGER, PENNSYLVANIA  
O'DOUL'S, LOW ALCOHOL BEER,  
MISSOURI

## Grappa, Port & Sherry

|                                      |        |
|--------------------------------------|--------|
| GAJA GAJA REY, GRAPPA                | \$14.0 |
| DRY SACK OLOROSO, SHERRY,<br>15-YEAR | \$14.0 |

# Ember Grille & Wine Bar Menu



RAMOS PINTO, TAWNY PORTO, N.V. \$14.0

RAMOS PINTO LBV, PORTO N.V. \$20.0

## Entrées

SHRIMP COCKTAIL \$19.0

CRAB CAKE \$20.0

FRIED GREEN TOMATOES \$19.0

FRIED OYSTERS \$16.0

LOBSTER MAC AND CHEESE

## Bourbon & Whiskey

EAGLE RARE, KENTUCKY \$19.0

I.W. HARPER 15-YEAR AGED, KENTUCKY \$20.0

KNOB CREEK 9-YEAR AGED, KENTUCKY \$10.0

RHETORIC 22-YEAR AGED, KENTUCKY \$30.0

WHISTLEPIG 10-YEAR AGED, VERMONT \$20.0

## Side Dishes

MAC CHEESE

GRITS

ROASTED ASPARAGUS \$10.0

CREAMED SPINACH \$10.0

MASHED POTATOES

GRILLED ASPARAGUS

## Salads



WEDGE \$12.0

ANTIPASTO SALAD \$12.0

MIXED GREENS \$10.0

BLUE CHEESE SALAD

CAPRESE

CAPRESE SALAD

CAESAR SALAD

CAPRESE SALAD

WEDGE SALAD

## Dessert



CARAMEL APPLE CAKE

VANILLA CREME BRULEE

NY CHEESECAKE

ENTREMET

ICE CREAM SUNDAE

CREME BRULEE

VANILLA ICE CREAM

CREPES

BROWNIES

TARTUFO

## These Types Of Dishes Are Being Served



OYSTERS

LAMB

BREAD

FISH

ICE CREAM

LOBSTER

PIZZA

SALAD

SOUP

DESSERTS

PASTA

PANINI



# Ember Grille & Wine Bar Menu



TUNA STEAK

APPETIZER

LAMB CHOPS

## Single-Malt Scotch

DALMORE 12-YEAR AGED, HIGHLAND \$18.0

DALMORE 18-YEAR AGED, HIGHLAND \$40.0

DALWHINNIE 15-YEAR AGED, HIGHLAND \$16.0

GLENFIDDICH 15-YEAR AGED, HIGHLAND \$18.0

GLENLIVET 18-YEAR AGED, HIGHLAND \$22.0

GLENMORANGIE 10-YEAR AGED, HIGHLAND \$15.0

GLENMORANGIE 18-YEAR AGED, HIGHLAND \$35.0

GLENMORANGIE 1990, HIGHLAND \$210.0

LAGAVULIN 16-YEAR AGED, ISLAY \$21.0

LAPHROAIG 10-YEAR AGED, ISLAY \$15.0

MACALLAN 12-YEAR AGED, HIGHLAND \$14.0

MACALLAN 18-YEAR AGED, HIGHLAND \$55.0

MACALLAN 25-YEAR AGED, HIGHLAND \$175.0

MACALLAN 30-YEAR AGED, HIGHLAND \$250.0

OBAN 14-YEAR AGED, HIGHLAND \$16.0

TALISKER 10-YEAR AGED, SKYE \$15.0

## Ingredients Used



SHRIMP \$17.0

SCALLOPS \$18.0

HALIBUT \$38.0

AHI TUNA \$38.0

CHEESE

POTATOES

CORN

BEANS

BACON

SHRIMP

ONION

CRANBERRY

FRENCH ONION

CHOCOLATE

BEEF

TUNA

BISCUIT

DUCK

PORK MEAT

SEAFOOD

PRAWNS

SALMON

MUSHROOMS

BUTTER

CHEDDAR

# Ember Grille & Wine Bar Menu



## Ember Grille & Wine Bar

777 Ave Lauberge Lake Charles,  
LA 70601, United States

### Opening Hours:

Monday 17:00-21:00  
Tuesday 17:00-21:00  
Wednesday 17:00-21:00  
Thursday 17:00-21:00  
Friday 17:00-22:00  
Saturday 17:00-22:00  
Sunday 17:00-21:00

Made with [Menu](#)

