



Hummus with garlic, lemon, and cumin. Served with roasted garlic, goat cheese, warm pita, and seasonal vegetable Δ **11.49**

Calamari graham tempura crust, pickled peppers, and lemon-thyme aioli **11.99**

Flash Fried Cauliflower tossed in an Indian curry seasoning and served with a mango coconut yogurt sauce Δ **9.99**

Salads

Add chicken or tofu - 5
Add salmon, steak, or shrimp - 9*

Ambrosia Salad mixed greens tossed in raspberry vinaigrette with dried cranberries, candied walnuts, red onion, feta cheese, and reduced balsamic Δ **7.99** half / **11.99** whole

Ahi Salad* seared blackened tuna, mixed greens, red bell pepper, and red onion tossed in a sweet and spicy asian dressing with fried wontons **15.99**

Caesar Salad with house made croutons and shredded parmesan Δ **7.49** half / **11.49** whole

Appetizers

Margherita Flatbread pesto sauce with mozzarella cheese, sliced tomato, fresh basil, and balsamic reduction **14.99**

Sweet Potato Fries with garam masala cream sauce, goat cheese, and chives **10.49**

Brie and Apple Flatbread Dijon honey sauce with brie and mozzarella cheeses, sliced apples, caramelized onion, bacon, and cayenne honey drizzle **15.49**

Tacos three tacos with poppyseed, cabbage, and carrot slaw, with creamy sriracha sauce and ancho seasoned chicken breast Δ **12.99** or blackened shrimp Δ **13.99**

Beet Salad mixed greens dressed in orange vinaigrette with roasted beets, toasted almonds, and goat cheese Δ **7.99** half / **11.99** whole

Butter Lettuce Salad butter lettuce drizzled with an apple-maple vinaigrette with toasted pumpkin seeds, apples, and gorgonzola crumbles Δ **7.99** half / **11.99** whole

Steak Salad steak sautéed with red wine, bacon, and garlic atop romaine lettuce dressed in creamy gorgonzola with mushrooms, tomato, and red onion Δ **14.99** half / **17.99** whole

SOUPS

Soup of the Day
a fresh selection prepared daily
4.99 cup/**6.99** bowl

Classic French Onion
topped with a crouton, melted provolone,
and parmesan cheese **8.5** bowl

Δ Menu item may be prepared gluten free | *may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ENTREES

12 oz Ribeye* grilled ribeye steak with a port demi glace, caramelized onion and gorgonzola mashed potatoes, and seasonal vegetables Δ **35.99** *wonderful with the Weather Station Merlot*

Alaskan Sockeye Salmon* grilled wild caught sockeye salmon topped with a dill and caper yogurt sauce served with roasted potatoes and seasonal vegetables Δ **24.99** *pair it with our KJ Chardonnay*

Prawns and Purses truffle and mascarpone stuffed pasta tossed with prawns, mushrooms, and garlic in a parmesan cream sauce with black truffle essence **24.99** *great with Dark Horse Pinot Noir*

Apricot Curry Chicken pan seared chicken breasts over golden raisin rice and seasonal vegetables, topped with apricot- curry cream sauce and cashews Δ **23.99** *have a glass of Arbor Crest Riesling*

Pork Tenderloin* grilled tenderloin with pear and thyme jus. Accompanied by stone ground mustard and balsamic glazed roasted potatoes and seasonal vegetable Δ **24.99** *try the Callia Malbec*

Chicken Piccata lightly breaded chicken breasts in a lemon caper sauce with seasonal vegetables and mashed potatoes Δ **23.99** *try the Nobilo Sauvignon Blanc*

Cajun Pasta fettuccine tossed with sautéed chicken, andouille sausage, shrimp, red bell peppers, red onions, and mushrooms in a cajun cream sauce Δ **23.99** *pair it with an Arbor Crest Riesling*

Butternut Squash Ravioli in sage browned butter with dried cranberries, topped with goat cheese and candied walnuts **21.99** *have a glass of our Maryhill Viognier*

SANDWICHES

All sandwiches served with your choice of caesar salad, bistro salad, french fries or soup

Turkey Gouda Melt with sliced turkey, smoked gouda cheese, bacon, avocado, and garlic aioli on grilled Italian bread Δ **13.99**

Honey Dijon Chicken Panini grilled chicken breast, bacon, sliced apple, onion, and white cheddar cheese with honey dijon mustard sauce pressed on italian bread Δ **14.49**

Ambrosia Club oven roasted turkey, black forest ham, bacon, provolone cheese, avocado, lettuce, tomato, and garlic aioli on a croissant Δ **15.49**

Blackened Salmon BLT* wild caught salmon served with bacon, lettuce, tomato, red onion, and lemon thyme aioli on a croissant Δ **15.99**

Bistro Burger* half pound grilled Wagyu-Angus beef, bacon, white cheddar, red onion, greens, tomato, and sweet relish aioli on a brioche bun Δ **15.49**

Roast Beef Dip roast beef on a french roll with garlic aioli, provolone cheese and caramelized onions. Served with warm au jus Δ **15.49**