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**Blackened Shrimp Tacos** on corn tortillas with mango salsa, shredded lettuce and avocado crema Δ 12.99

**Hummus** with garlic, lemon and cumin. Served with olive tapenade, goat cheese, warm pita and seasonal vegetable Δ 10.99

**Chicken Tacos** grilled achiote marinated chicken breast with sweet and spicy sriracha slaw, avocado crema on corn tortillas Δ 11.99

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**Calamari** with tempura and graham crust, pickled peppers, and lemon-thyme aioli 10.99

**Margherita Flatbread** pesto sauce topped with mozzarella cheese and sliced tomato finished with fresh basil and balsamic reduction 14.49

**Poke'** marinated tuna, macadamia nuts, avocado, pickled cucumbers, sticky rice, Sriracha sauce, and fried wontons 13.49

**Sweet Potato Fries** with garam masala cream sauce, goat cheese, and fresh chives 9.49

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## SALADS

Add chicken or tofu - 4

Add salmon, steak, or shrimp - 8\*

**Wedge Salad** with crispy bacon, diced tomatoes, gorgonzola crumbles and gorgonzola dressing Δ 8.99

**Caesar Salad** with house made croutons and shredded parmesan Δ 6.99 half / 10.99 whole

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

**Beet Salad** mixed greens dressed in orange vinaigrette with roasted beets, fennel, toasted almonds and goat cheese Δ 7.49 half / 11.49 whole

**Ambrosia Salad** mixed greens tossed in raspberry vinaigrette with dried cranberries, candied walnuts, red onion, feta cheese, and reduced balsamic Δ 7.49 half / 11.49 whole

**Bistro Salad** romaine, diced fresh tomatoes, sliced red onions and house made croutons served with your choice of dressing Δ 6.49 half / 10.49 whole

**Sirloin Steak Salad** steak sautéed with red wine, bacon, and garlic atop romaine lettuce dressed in a blue cheese vinaigrette with mushrooms, tomato, and red onion Δ 14.99 half / 17.99 whole

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## SOUPS

**Soup of the Day** a fresh selection prepared daily 4.29 cup/6.29 bowl

**Classic French Onion** slow simmered and topped with melted provolone 8.5

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Δ Menu item may be prepared gluten free

Passport cards are not valid on Happy Hour Menus

\*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

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## ENTREES

**12 oz Ribeye** coffee rubbed and seared ribeye steak with chive potato cake and seasonal vegetable topped with a roasted garlic compound butter and fried onions **35.99** *wonderful with the Chateau Ste. Michelle Indian Wells Cabernet Sauvignon*

**Alaskan Sockeye Salmon\*** grilled salmon fillet topped with mango salsa over coconut rice and seasonal vegetables finished with a lime vinaigrette  $\Delta$  **24.99** *pair it with our Maryhill Viognier*

**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** *pair with the 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  $\Delta$  **23.99** *have a glass of Arbor Crest Riesling*

**Top Sirloin Medallions\*** two 4oz grilled top sirloin medallions with chimichurri sauce, roasted potatoes, and seasonal vegetable garnished with roasted red peppers  $\Delta$  **27.99** *try the Callia Malbec*

**Chicken Piccata** lightly breaded chicken breasts in a lemon caper sauce with mashed potatoes and seasonal vegetables  $\Delta$  **23.99** *try the Basel Cellars Sauvignon Blanc – Semillon*

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

**Three Cheese Tortellini** parmesan, ricotta and romano tortellini with sauteed cherry tomatoes, squash, and onion tossed in a pesto cream sauce **21.99** *have a glass of our Duck Pond Pinot Gris*

**Steak Carbonara** sauteed sirloin steak, with mushrooms, onions, peas, and bacon tossed with fettuccine pasta in a garlic egg yolk cream sauce **23.99** *wonderful with our own Ambrosia Bistro Red*

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## SANDWICHES

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

-Add fried egg for \$1.50

**Turkey Gouda Melt** with sliced turkey, smoked gouda cheese, bacon, avocado, and garlic aioli on grilled Italian bread  $\Delta$  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  $\Delta$  14.49

**Ambrosia Club** oven roasted turkey, black forest ham, bacon, provolone cheese, avocado, lettuce, tomato, and garlic aioli on a croissant  $\Delta$  14.49

**Blackened Salmon BLT\*** wild caught salmon served with bacon, lettuce, tomato, red onion, and lemon thyme aioli on a croissant  $\Delta$  15.49

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

**Chimichurri Roast Beef** roast beef with chimichurri aioli, roasted red bell peppers and provolone cheese served warm on a french roll  $\Delta$  15.49

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$\Delta$  Menu item may be prepared gluten free

Veggie Patty or Tofu available upon request

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