



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

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

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

Salads

Add chicken or tofu - 4
Add salmon, steak, or shrimp - 8*

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

Ahi Salad* seared sesame crusted 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 6.99 half / 10.99 whole

Appetizers

Margherita Flatbread pesto sauce with mozzarella cheese, sliced tomato, fresh basil, and balsamic reduction 14.49

Flash Fried Cauliflower tossed in an Indian curry seasoning and served with a mango coconut yogurt sauce Δ 9.49

Chicken Flatbread sweet and smoky barbecue sauce with mozzarella and gorgonzola cheese, caramelized onions, and grilled chicken 15.49

Tacos three tacos with cilantro, cabbage and lime slaw, and spicy avocado crema. Pick Chipotle Pork or Ancho Chicken 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 7.49 half / 11.49 whole

Fall Salad butter lettuce drizzled with an apple-maple vinaigrette with toasted pumpkin seeds, apples, and gorgonzola crumbles Δ 7.49 half / 11.49 whole

Sirloin 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

ENTREES

12 oz Ribeye* grilled ribeye steak with roasted red pepper and port demi glace, served with a mushroom potato hash and seasonal vegetables **35.99** *wonderful with the Weather Station Merlot*

Alaskan Sockeye Salmon* grilled wild caught sockeye salmon topped with fresh herbs and marscapone cheese over sun dried tomato and mushroom risotto with seasonal vegetables **Δ 24.99** *pair it with our Macrostie 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 your choice of roasted potatoes or pasta **Δ 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** *pair it with an Arbor Crest Riesling*

Gnocchi in a butternut squash cream sauce with roasted squash, peppers, and onions. Topped with goat cheese **21.99** *have a glass of our Maryhill Viognier*

Sea Scallops pan seared scallops with sun dried tomato and mushroom risotto, fennel and chive salad, and seasonal vegetables **33.99** *wonderful with the Duck Pond Pinot Gris*

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 roasted red pepper and horseradish aioli, provolone cheese and caramelized onions. Served with warm au jus **Δ 14.99**