

**Chef John  
Breckenridge**

Follow us on instagram  
@ambrosiabistro



ambrosia -bistro.com

9211 E Montgomery Ave.  
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## APPETIZERS

### CALAMARI

graham and tempura crusted, pickled peppers and lemon with lemon-thyme aioli 15

### GARAM MASALA SWEET POTATO FRIES

sweet potato fries topped with indian garam masala cream sauce, goat cheese and scallion 13

### CHICKEN SATAY

ginger and garlic marinated chicken skewers served with peanut sauce 14

### CROSTINI

toasted baguette with whipped shallot cream cheese, topped with bacon, balsamic tomato jam, and chive 12

### BRUSSELS SPROUTS

pan roasted brussels sprouts tossed with garlic truffle oil, fresh herbs and shredded parmesan cheese served with garlic aioli 12

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## SALADS

ADD GRILLED CHICKEN 6 - SAUTEED PRAWNS 10 - BLACKENED SALMON 12

### AMBROSIA SALAD

spring greens in raspberry vinaigrette with dried cranberries, candied walnuts, red onion, feta cheese, and reduced balsamic

9 half /14 whole

### BEEF SALAD

red beets, goat cheese, almonds, golden raisins, and mixed greens tossed with orange vinaigrette

9 half/14 whole

### WEDGE SALAD

romaine heart with creamy blue cheese dressing, roasted marinated tomato, bacon, red onion, blue cheese crumbles and balsamic reduction

13 half / 17 whole

### CAESAR SALAD

romaine, house made croutons, shredded parmesan

8 half /13 whole

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## SOUPS

### FRENCH ONION SOUP

caramelized onions in a red wine beef broth topped with baguette crouton provolone & parmesan cheese 9

### SOUP DU JOUR

house-made soup made fresh ask your server for details 5 cup / 8 bowl

Gluten free accommodations are available, please ask your server for details, \$1 charge will be added to cover the cost of gluten free buns

Parties of 15 or more may be subject to an automatic 20% gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness

# ENTREES

## PRAWNS & PURSES

porcini stuffed pasta tossed with prawns, mushrooms, and garlic in a parmesan cream sauce with black truffle essence 29 *Pair with: Arbor Crest Pinot Noir - Col Val. 2018*

## CAJUN PASTA

sautéed chicken, house made andouille sausage, shrimp, bell peppers, red onions, and mushrooms in a Cajun cream sauce over fettuccine 28 *Pair with: Arbor Crest Riesling - Col Val. 2020*

## GRILLED CHICKEN AND ORZO

orzo pasta with sundried tomato and arugula in a goat cheese cream sauce topped with a grilled chicken breast 26 *Pair with: Duck Pond Pinot Gris - Oregon 2020*

## APRICOT CURRY CHICKEN

sautéed chicken, bell pepper, red onion, apricot curry cream sauce, golden raisin rice, cilantro, and cashews 26 *Pair with: Kendall Jackson Chardonnay - California 2020*

## THAI PEANUT PRAWN BOWL

sautéed prawns with golden raisin rice, cabbage, carrots, red bell peppers and thai peanut sauce 27 *Pair with: Arbor Crest Riesling - Col Val. 2020*

## TOP SIRLOIN

8oz choice certified Angus top sirloin, rosemary and mushroom marsala sauce, whipped yukon potatoes and seasonal vegetable 32\* *Pair with: Browne "Heritage" - Col Val. 2019*

## SOCKEYE SALMON

pan seared wild sockeye salmon with pistachio and arugula pesto sauce over wild rice pilaf and seasonal vegetable 29\* *Pair with: Nobilo Sauvignon Blanc - Marlborough 2021*

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# SANDWICHES

served with your choice of fries, cup of soup, caesar or green salad  
sweet potato fries, beet salad, or ambrosia salad 2  
garam masala sweet potato fries, bowl of soup or french onion soup 3

## BISTRO BURGER

half pound grilled Wagyu-Angus beef, bacon, white cheddar, red onion, greens, tomato, and relish aioli on a brioche bun 18\*

## BLACKENED SALMON BLT

blackened sockeye salmon with bacon, greens, tomato, red onion, and lemon thyme aioli on a croissant 18\*

## CHICKEN PANINI

grilled chicken, mozzarella, bacon, roasted tomato, arugula pesto, and balsamic reduction pressed on italian bread 18

## BISON BURGER

6oz grilled bison burger, with garlic aioli, smoked gouda cheese, dressed arugula and bourbon caramelized onions on brioche bun 21\*

## SMOKED BRISKET

smoked brisket, barbecue sauce, fried onions and house made pickles on a brioche bun 19

## AMBROSIA CLUB

roasted turkey, black forest ham, bacon, provolone cheese, greens, tomato, and garlic aioli on a toasted croissant 17

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