

**Chef John  
Breckenridge**

Follow us on instagram  
@ambrosiabistro



ambrosia -bistro.com

9211 E Montgomery Ave.  
Spokane Valley WA 99206

## APPETIZERS

### POTATO CROQUETTES

whipped yukon gold potato and cheese blend,  
panko crusted and fried served with roasted red  
pepper vinaigrette 12

### 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

baguette with olive tapenade and baked feta  
finished with balsamic reduction 12

### SEARED AHI

togarashi crusted ahi, spicy aioli, seaweed salad,  
fried garlic, pickled ginger and wasabi 16

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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

### BEET SALAD

mixed greens, red beets, goat cheese, almonds  
and golden raisins 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 and  
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: Tilia Malbec - Mendoza 2021*

## 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. 2021*

## SICILIAN AHI

angel hair pasta tossed in a red wine cream sauce with capers, kalamata olives, white anchovies, and roasted tomato 29\* *Pair with: Duck Pond Pinot Gris - Oregon 2021*

## 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 2021*

## 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. 2021*

## TOP SIRLOIN

8oz choice certified Angus top sirloin, rosemary and mushroom marsala sauce, roasted fingerling potatoes and seasonal vegetable 32\* *Pair with: Barrister "Rough Justice" - Col Val. NV*

## SOCKEYE SALMON

pan seared wild sockeye salmon with cardamom and grand marnier peach preserves, over wild rice pilaf and seasonal vegetable 29\* *Pair with: Kendall Jackson Chardonnay - California 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, basil pesto, mozzarella, bacon, roasted tomato, and balsamic reduction pressed on italian bread 18

## LAMB GYRO

roasted leg of lamb sliced thin with souvlaki sauce, on a warm pita topped with red onion, tomato, feta, cucumber and tzatziki 20\*

## AMBROSIA CLUB

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

## BANH MI

hoisin marinated pork tenderloin with sweet pickled daikon, carrot, cucumber, garlic aioli, fresh jalapeno and cilantro on toasted hoagie roll 18

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