

**Chef John
Breckenridge**

Follow us on instagram
@ambrosiabistro



ambrosia -bistro.com

9211 E Montgomery Ave.
Spokane Valley WA 99206

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

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

SEARED AHI

togarashi crusted ahi, spicy cabbage slaw with five spice wontons and fried garlic, pickled ginger and wasabi 16

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

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 / 9 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 12 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*

CHICKEN FRANCAISE

grilled chicken breast over angel hair pasta with sauteed artichoke heart, sundried tomato, capers, and shallot tossed in lemon white wine butter sauce 27* *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*

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 4

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

SMOKED BRISKET

smoked brisket, apple ginger coleslaw, honey lime aioli, house made pickles on a brioche bun

19

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