

**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 17

GARAM MASALA SWEET POTATO FRIES

sweet potato fries topped with indian garam
masala cream sauce, goat cheese and chive 14

CHICKEN SATAY

lemongrass and lime marinated grilled chicken
served with curried yogurt dipping sauce 15

CROSTINI

grilled baguette topped with whipped sage
mascarpone, honey glazed black mission figs
and toasted almonds 15

SEARED AHI

togarashi crusted ahi, spicy cabbage slaw with
five spice wontons and fried garlic, pickled
ginger and wasabi 17

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 /16 whole

BEET SALAD

mixed greens, red beets, goat cheese, almonds
and golden raisins tossed with orange
vinaigrette
9 half/16 whole

COBB SALAD

romaine tossed in red wine and blue cheese
vinaigrette, topped with bacon, cherry tomato,
hard boiled egg, turkey, and fried capers
13 half / 18 whole

CAESAR SALAD

romaine, house-made croutons and
shredded parmesan
8 half /15 whole

SOUPS

FRENCH ONION SOUP

caramelized onions in a red wine beef broth
topped with baguette crouton
provone & parmesan cheese 10

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, \$2 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 31 *Pair with: Tilia Malbec - Mendoza 2022*

CAJUN PASTA

sautéed chicken, house-made andouille sausage, shrimp, bell peppers, red onions, and mushrooms in a Cajun cream sauce over fettuccine 30 *Pair with: Arbor Crest Riesling - Col Val. 2022*

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 28* *Pair with: Duck Pond Pinot Gris - Oregon 2022*

APRICOT CURRY CHICKEN

sautéed chicken, bell pepper, red onion, apricot curry cream sauce, golden raisin rice, cilantro, and cashews 27 *Pair with: Kendall Jackson Chardonnay - California 2022*

SHORT RIBS

braised boneless beef short ribs with mashed potatoes, seasonal vegetables and red wine pan jus 34
Pair with: Ambrosia Bistro Red Blend - Col Val. NV

TOP SIRLOIN

8oz choice certified Angus top sirloin, balsamic marinated pearl onions and veal demi glace with mashed potatoes and seasonal vegetable 34* *Pair with: Barrister "Rough Justice" - Col Val. NV*

SOCKEYE SALMON

pan seared wild sockeye salmon, chimichurri, and warm israeli couscous salad with bell pepper, radish, tomato, cucumber and champagne vinaigrette 30* *Pair with: Tilia Malbec - Mendoza 2022*

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 19*

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

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

FRENCH DIP

thin sliced ribeye, caramelized onions and mushroom, provolone cheese, creamy horseradish on toasted hoagie with au jus 20*

Gluten free accommodations are available, please ask your server for details, \$2 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