

**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

### BRUSCHETTA

grilled baguette topped with whipped herb goat  
cheese and balsamic marinated tomato, caper  
and red onion 15

### SEARED AHI

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

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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 /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

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## 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*

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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 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\*

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