



APPETIZERS

CALAMARI

graham and tempura crusted, pepperoncini, and lemon with lemon-thyme aioli 17

KOREAN CAULIFLOWER

fried cauliflower tossed with korean spices and spicy pickles topped with hoisin dressing and pickled onion 15

SEARED AHI TUNA

togarashi seasoned ahi tuna steak, pan seared and sliced, topped with spicy aioli, cucumber, and onion 18

GARAM MASALA SWEET POTATO FRIES

sweet potato fries topped with indian garam masala cream sauce, goat cheese and chive 16

SHRIMP TACOS

blackened shrimp, fresh pineapple salsa, sriracha slaw, pickled onion, and cilantro on warm corn tortillas 18

GARLIC FRITES

fresh cut french fries tossed in confit garlic oil with parmesan cheese, garlic aioli and lemon zest 15

SALADS

AMBROSIA SALAD

mixed greens in raspberry vinaigrette with dried cranberries, candied walnuts, red onion, feta cheese, and reduced balsamic
9 half / 16 whole

CAESAR SALAD

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

AHI SALAD

mixed greens with hoisin vinaigrette, cucumber, bell pepper, red onion, radish, wonton strips and seared ahi tuna 28

BEET SALAD

arugula dressed with orange thyme vinaigrette with roasted beets, pistachio, orange, and honey ricotta 18

WEDGE SALAD

romaine wedge with creamy blue cheese dressing, tomato, bacon, radish, blue cheese crumbles and chive 16

COMPLETE YOUR SALAD

GRILLED CHICKEN 6

GARLIC PRAWNS 10

SEARED AHI TUNA 12

BLACKENED SALMON 12

GRILLED STEAK 12

SOUPS

FRENCH ONION SOUP

caramelized onions in a red wine beef broth topped with baguette crouton provolone & 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 32 *Pair with: Tillia Malbec - Mendoza 2024*

CAJUN PASTA

sautéed chicken, andouille sausage, shrimp, bell peppers, red onions, and mushrooms in a cajun cream sauce over fettuccine 30 *Pair with: Arbor Crest Riesling - Columbia Valley 2024*

APRICOT CURRY CHICKEN

sautéed chicken, bell pepper, red onion, apricot curry cream sauce, golden raisins, cilantro, and cashews, with jasmine rice 29 *Pair with: Kendall Jackson Chardonnay - California 2024*

SOLE & SHRIMP RISOTTO

pan seared sole and shrimp over pancetta, lemon, and fresh herb risotto with crispy fried leeks and seasonal vegetables 32

Pair with: Duck Pond Pinot Gris - Willamette Valley 2024

TOP SIRLOIN

8oz choice certified Angus top sirloin grilled and topped with dijon mushroom cream sauce, over roasted fingerling potatoes and seasonal vegetable 36*

Pair with: Barrister Rough Justice - Columbia Valley NV

SALMON

salmon with red curry sauce, cilantro ginger coconut rice, seasonal vegetables 32*

Pair with: Ambrosia Bistro White - Columbia Valley NV

SANDWICHES

served with your choice of fries, cup of soup, caesar or green salad

sweet potato fries or ambrosia salad 2

garam masala sweet potato fries, garlic frites, 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 21*

AMBROSIA CLUB

roasted turkey, black forest ham, bacon, provolone cheese, greens, tomato, and garlic aioli on a toasted croissant 18

ROAST BEEF

thin sliced beef, provolone, chimichurri, garlic aioli pickled peppers on warm hoagie roll 22*

BLACKENED SALMON BLT

blackened salmon with bacon, greens, tomato, red onion, lemon thyme aioli on a croissant 21*

KOREAN FRIED CHICKEN SANDWICH

seasoned fried chicken, sriracha slaw, pickled cucumber and jalapeno, hoisin dressing on brioche bun 20

FRENCH DIP

thin sliced beef, provolone, beer caramelized onion, horseradish aioli, on hoagie roll with warm au jus 22*

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