

## Starters

**French Onion Soup - 8**

**Greek Chicken Skewers**

souvlaki marinated chicken skewers with creamy feta dipping sauce 13

**Calamari**

graham tempura crust, pickled peppers, and lemon-thyme aioli 12

**Sweet Potato Fries**

with garam masala cream sauce, goat cheese, and chives 9

**Flash Fried Cauliflower**

in an Indian curry seasoning and served with a mango yogurt sauce 10

**Feta Fries**

french fries tossed with garlic topped with feta crumbles and served with creamy feta dipping sauce 9

**Brie and Apple Flatbread**

dijon honey sauce with brie and mozzarella cheeses, sliced apples, caramelized onion, bacon, and cayenne honey drizzle 16

## Entrees

**Alaskan Sockeye Salmon**

grilled wild caught sockeye salmon topped with a bacon apple jam served with sweet potato hash and seasonal vegetables 25

**Prawns and Purses**

porcini stuffed pasta tossed with prawns, mushrooms, and garlic in a parmesan cream sauce with black truffle essence 27

**Apricot Curry Chicken**

pan seared chicken breasts over apricot rice and seasonal vegetables, topped with apricot- curry cream sauce and cashews 24

**Top Sirloin\***

8oz Pepper crusted top sirloin with dijon mushroom sauce, mashed potatoes and seasonal vegetables 28

**Butternut Squash Ravioli**

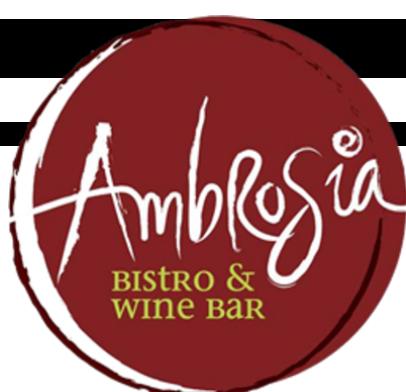
in sage browned butter with cranberries, goat cheese and topped with gingersnap cookie 22

**Chicken Piccata**

lightly breaded chicken breasts in a lemon caper sauce with seasonal vegetables and mashed potatoes 24

**Cajun Pasta**

fettuccine tossed with sautéed chicken, andouille sausage, shrimp, red bell peppers, red onions, and mushrooms in a Cajun cream sauce 24



**\$30 Wine**

**Ambrosia Bistro Red Blend**

NV Col. Valley

**Callia Malbec**

2018 Argentina

**Dark Horse Pinot Noir**

2017 California

**Paso Creek Cab Sauv**

2016 Paso Robles

**Ambrosia Bistro White**

NV Col. Valley

**Duck Pond Pinot Gris**

2018 Willamette Valley

**Kendall-Jackson Chardonnay**

2017 California

**Nobilo Sauvignon Blanc**

2018 New Zealand

## Craft Cocktails

Each kit makes 4 drinks

**Hot Buttered Rum - 30**

Spiced rum with house made mix

**Pomegranate - 30**

Pomegranate vodka, Pama liqueur, cranberry

**Coconut Martini - 30**

Coconut vodka, Malibu rum, brown sugar simple syrup, fresh lime, and pineapple juice

**Maker's Mark Old Fashion - 35**

Maker's Mark bourbon, Angostura bitters, orange and cherry

**Mudslide Coffee - 30**

Whipped vodka with Kahlua, Bailey's, Godiva and Ambrosia Bistro coffee

**Elderflower Bliss - 30**

St-Germain, 360 Huckleberry vodka, orange and white cranberry

**Lemon Drop - 30**

Citrus vodka, triple sec, sweet & sour with fresh lemon juice

## Dessert

**Bread Pudding**

flash fried and tossed in cinnamon sugar with house made bourbon ice cream 8

**Pumpkin Tart**

topped with spiced whipped cream and candied pecans 8

**Chocolate Torte**

rich with semi-sweet chocolate topped with whipped cream 8

## Salads

Add Chicken or Tofu - 4

Add Salmon or Shrimp - 8

**Caesar Salad**

with house made croutons and shredded parmesan 7 half / 11 whole

**Ambrosia Salad**

mixed greens with a raspberry vinaigrette, dried cranberries, candied walnuts, red onion, feta cheese, and reduced balsamic 8 half / 12 whole

**Wedge Salad**

iceburg lettuce topped with creamy gorgonzola dressing, diced tomato and bacon 10

**Beet Salad**

mixed greens tossed in orange vinaigrette with roasted beets, toasted almonds, and goat cheese 8 half / 12 whole

**Ahi Salad\***

seared blackened tuna, mixed greens, red bell pepper, and red onion tossed in a sweet and spicy asian dressing with fried wontons 16

## Handhelds

Served with french fries, Caesar or green salad  
Upgrade to sweet potato fries, or specialty salad - 2  
Garam masala sweet potato fries, Feta Fries or French onion soup - 3

**Ambrosia Club**

oven roasted turkey, black forest ham, bacon, provolone cheese, avocado, lettuce, tomato, and garlic aioli on a croissant 16

**Blackened Salmon BLT\***

wild caught salmon served with bacon, lettuce, tomato, red onion, and lemon thyme aioli on a croissant 16

**Chicken Cordon Bleu Panini**

chicken breast, brie cheese, thin sliced ham and honey mustard pressed on italian bread 16

**Bistro Burger\***

half pound grilled Wagyu-Angus beef, bacon, white cheddar, red onion, greens, tomato, and sweet relish aioli on a brioche bun 16

**Turkey Gouda Melt**

with sliced turkey, smoked gouda cheese, bacon, avocado, and garlic aioli on grilled Italian bread 15

**Order By Phone**

**(509)928-3222**

Open: Tue - Sat | 11am - 8pm