

Dinner Specials

Ahi Tuna Portuguesa

A six ounce Ahi tuna filet pan-seared to your liking, served on a bed of rice, and smothered in our sweet Portuguese sauce - which consists of red and green bell peppers, red onion, Kalamata black olives, rosemary and garlic and simmered in a light tomato sauce).

Fillet Mignon Stroganoff

Eight ounces of diced filet mignon simmered in our house stroganoff sauce with a hint of cream and tarragon, served on a bed of fettuccini pasta, and tossed in garlic and olive oil.

Chicken Curry with 6 Tiger Shrimp

A generous portion of boneless skinless chicken breast and 6 large tiger shrimp simmered in our pureed banana-apple yellow curry sauce, served on a bed of rice with fresh sautéed vegetables.

Chicken Florentine

Two grilled boneless skinless chicken breasts served over mashed potatoes, drizzled in a white wine mushroom cream sauce and topped with sautéed spinach.

Chicken Penne Gorgonzola Pasta

A generous portion of diced chicken breast sautéed in garlic and olive oil, simmered in a gorgonzola cream sauce with broccoli and mushrooms, and served on a bed of tender penne pasta.

Chicken Pesto Pasta

A generous portion of diced chicken breast cooked in garlic and olive oil, simmered in our pesto cream sauce, and served on a bed of tender penne pasta.

Chicken Cordon Bleu

A generous portion of boneless skinless chicken breast rolled with black forest ham and American cheese, then breaded and flash-fried in garlic and olive oil, served over mashed potatoes, drizzled in our white wine mushroom cream sauce with sautéed vegetables on the side.

Fillet Mignon Black Peppercorn

An eight to ten ounce filet mignon cooked to your liking, served on a bed of mashed potatoes, drizzled in a black peppercorn demi-glaze, and topped off with sautéed garlic spinach.

Fillet Mignon-Diane

An eight to ten ounce filet mignon grilled to your liking, served over mashed potatoes or rice pilaf, drizzled in a mushroom cream sauce and accompanied by sautéed vegetables.

Gnocchi

Potato-stuffed pasta shells simmered in a sun-dried tomato-pesto cream sauce.

Grilled Salmon ala Crème

An eight ounce grilled salmon filet served on a bed of rice pilaf (or cheese ravioli) drizzled in a sun-dried tomato cream sauce, and accompanied by sautéed vegetables.

Kleftiko

A generous portion of our slowly oven-roasted leg of lamb served over Greek potatoes, drizzled in lamb juices and accompanied by tender sautéed vegetables.

Lamb Loin

An eight ounce grilled lamb loin topped with our white wine carrot and olive reduction sauce, accompanied by green roasted potatoes or garlic mashed potatoes.

Lobster Scampi

A six ounce juicy Atlantic lobster tail simmered in white wine garlic and butter sauce, served on a bed of lettuce and accompanied by rice pilaf and tender steamed vegetables.

Lobster Thermidor

A six ounce Atlantic lobster tail and 6 large tiger shrimp simmered in a white wine mushroom cream sauce with a hint of tarragon, served in the cooked lobster tail, accompanied by rice pilaf and tender steamed vegetables.

New York Steak Saganaki

A ten ounce all natural grown New York steak grilled to your liking and served on a hot plate, topped off with a slice of saganaki (Greek Village Cheese) flambéed with brandy, and accompanied by rice pilaf and tender steamed vegetables.

Parmesan-Crusted Halibut

An eight ounce halibut filet dusted in our special Parmesan mixture and baked in the oven, then served on a bed of rice pilaf, drizzled in a white wine lemon garlic butter sauce, and accompanied by steamed vegetables.

Oso Bocco

An eight to ten ounce veal shank slowly simmered in our house carrot beef demi-glaze sauce, served over mashed potatoes and accompanied by tender sautéed vegetables.

Penne Pasta Primavera

Our garden-fresh vegetables sautéed in garlic and olive oil then simmered in our light tomato sauce and served on a bed of tender penne pasta.

Rack of Lamb Port Wine Sauce

A gigantic eight-chop rack of lamb grilled to your liking, served over mashed potatoes, drizzled in a garlic port wine reduction sauce and accompanied by tender steamed vegetables.

Salmon in Lemon-Caper Cream Sauce

An eight ounce grilled salmon filet served on a bed of rice pilaf, drizzled in a lemon-caper cream sauce and accompanied by steamed vegetables.

Salmon L'Orange

An eight ounce grilled salmon filet served over mashed potatoes, drizzled in an orange-citrus cream sauce and accompanied by sautéed vegetables.

Shrimp Santorini

Eight large tiger shrimp simmered in a sun-dried tomato garlic sauce and finished with fresh feta cheese. Served with your choice of fettuccini pasta with garlic and olive oil or rice pilaf and accompanied by sautéed vegetables.

Stuffed Salmon Filet

An eight ounce salmon filet stuffed with red and green bell peppers, diced tiger shrimp, rosemary, garlic, and spinach, lightly pan-fried, then served on a bed of mashed potatoes, drizzled in a butter garlic lemon cream sauce and accompanied by sautéed vegetables.

Swordfish Piccata

An eight ounce swordfish filet, pan-seared in a white wine caper lemon sauce served on a bed of rice pilaf with tender steamed vegetables.

Tofu Eggplant Florentine (Vegan)

Tofu Cubes, Fresh Spinach and slices of Eggplant sautéed in garlic, olive oil and Ambrosia's home made Tomato Sauce, served with Rice Pilaf.