

Breakfast

Gyro or (4) Bacon or Ham or (4) Sausage & (3) Eggs 7.49

Three Eggs any Style 5.49

Four Egg Omelettes

Denver Omelette

Ham, freshly cut Onions, Bell Peppers, Tomatoes & American Cheese 8.99

Greek Omelette Fresh Tomatoes & Feta Cheese 7.99

Spinach Omelette Fresh Spinach & Choice of Cheddar, American or Feta Cheese 8.99

Vegetable Omelette Fresh Tomatoes, Onions, Mushrooms & Bell Peppers 7.99

California Omelette Bacon, Avocado & Cheddar Cheese 8.99

Ambrosia Omelette Gyro Meat, Tomatoes & Feta Cheese 8.99

South West Omelette Grilled Chicken, Bell Peppers, Onions 8.99

Avocado & Mushroom Omelette With Choice of American, Cheddar or Feta Cheese 8.99

Mediterranean Omelette Olives, Onions, Feta Cheese, Tomatoes & Bell Peppers 8.99

Sausage Omelette Tomatoes, Mushrooms & Cheddar Cheese 8.99

The Works Bacon, Ham, Sausage, Avocado, Tomatoes & Cheddar Cheese 9.99

Above Items are served with Choice of Hash Browns, Home Fries, Fruit or sliced Tomatoes and Choice of Toast or English Muffin (Any Egg Whites Substitute \$ 1.50)

Breakfast Classics

Eggs Benedict

Served with Hash Browns or Home Fries 9.49

Eggs Florentine

Served with Hash Browns or Home Fries 9.49

Yogurt, Honey & Walnuts 5.99

Served A La Carte

California Skillet

Bacon, Sausage, Tomatoes, Avocado and Cheese 8.49

Served A La Carte

Veggie Skillet

Mushrooms, Tomatoes, Onions & Bell Peppers 7.49

Served A La Carte

Cottage Cheese & Fruit 6.49

Served A La Carte

From The Grill

Ambrosia's Gourmet Pancakes, French Toast & Belgian Waffle are served with Butter, Maple Syrup or Powdered Sugar

French Toast or Belgian Waffle Combo 8.49

Served with (3) Eggs & your Choice of (4) Bacon or (4) Sausages

Pancakes Short Stack (2) 3.99 / Regular Stack (3) 4.49

(3) Pancakes & (3) Eggs Served with (4) Bacon or (4) Sausages 7.99

Banana Nut Pancakes Regular Stack 6.49

Coconut French Toast 6.49

Belgian Waffle or French Toast 5.99

South of the Border

Huevos Rancheros

Three Eggs served Ranchero Style with Savory Salsa, Sour Cream, Rice, Beans & Tortillas 7.99

Breakfast Quesadilla Made with Cheese, Bacon, Avocado, Sour Cream & Bell Peppers 8.49

Chorizo & Eggs Served with Rice, Beans & Tortillas 7.99

Breakfast Burrito

Three Eggs with Choice of Bacon or Sausage or Ham, served with Rice, Beans & Sour Cream 7.99

Breakfast served until 3:00 P.M.

We have the right to refuse service to anyone. We are not responsible for stolen or lost articles - All prices subject to change without any notice
Split Plate Fee 4.50 - Corkage Fee 12.00 - A 20% Service Charge will be added for Parties of 8 or more - Cake Cutting Fee 1.50 per Person
Please inform us of any Food Allergies you have

Appetizers

Fried Calamari

(Home Recipe) Tender & Light 9.99

Charbroiled Octopus

Served with Virgin Olive Oil & Red Wine Vinegar 9.99

Tabouli Appetizer 6.99

Middle Eastern Delicacy served with Tzatziki Sauce

Homemade Dolma (Beef or Veggie Style)

Stuffed Grape Leaves with Choice of Beef topped with our special Lemon Dill Sauce or Veggie-style topped with Olive Oil and Lemon 8.49

Homemade Beef Kebob

Deliciously seasoned and spiced pure Ground Beef for demanding palate 8.99

Fried Zucchini

Served with Ranch Dip or Skordalia 6.99

Homemade Spanakopita

Spinach & Feta Cheese wrapped in Filo Dough 7.99

Feta Cheese

Famous Greek Cheese with Virgin Olive Oil & Kalamata Olives 5.99

Keftedes

Greek Meatballs in a savory Tomato Sauce 7.99

Falafel

Vegetarian Delicacy with Tzatziki or Hummus 7.99

Flamed Cheese Saganaki

Greek Village Cheese flamed to order at your Table . . . OPA !! 9.99

Flamed Shrimp Saganaki

Four Tiger Shrimp sautéed in Tomato Sauce sprinkled with Feta Cheese, flamed to order at your Table. . . OPA !! 12.95

Shrimp Cocktail

You've Got To Try it . . . Six Tiger Shrimp with our delicious Sauce 12.95

Soups of the Day

Cup 2.99 / Bowl 3.99

Classic Greek Spreads 12.95

Includes: Homemade Tzatziki - Skordalia - Taramosalata - Hummus, served with Pita Bread

Individual Spread with Pita Bread 3.99

Tzatziki

A zesty Blend of Yogurt, shredded Cucumber, Garlic, Mediterranean Spices & Virgin Olive Oil

Skordalia

A more "Garlicy" Blend of fresh Garlic, Virgin Olive Oil & Spices

Taramosalata

A Blend of fresh Carp Roe Caviar with Spices & Virgin Olive Oil

Hummus

A Blend of Garbanzo Beans, Virgin Olive Oil, Mediterranean Spices & Tahini

Veggie Combo Appetizer

Two Falafel, Spanakopita, Feta Cheese, Olives & two Veggie Dolma, served with Pita Bread 19.95

Appetizer Combo

Two Keftedes, Calamari, Spanakopita & two Beef Dolma, served with Pita Bread 21.95

Fresh Salads

Chicken Caesar Salad

A Bed of freshly cut Lettuce with charbroiled Chicken, dressed with Caesar Dressing, topped with Croutons, Tomato Slices and a hard boiled Egg 10.95

Substitute Salmon for 5.95

Fresh Feta Spinach Salad

Spinach topped with Feta Cheese, Tomatoes, Cucumbers, Kalamata Olives dressed with Virgin Olive Oil & Balsamic Vinegar. Topped with Croutons & a hard boiled Egg 10.95

Greek Salad

Classic Choice - Lettuce, Tomatoes, Cucumbers, Onions, Feta Cheese and Kalamata Olives, dressed with our special Ambrosia House Dressing 9.99

Albacore Tuna Salad

A Bed of freshly cut Lettuce, Tomatoes, Cucumber and Albacore Tuna dressed with Virgin Olive Oil, Lemon and Herbs. Topped with Croutons & a hard boiled Egg 10.95

Chef Salad

Fresh cut Lettuce with smoked Ham, smoked Turkey, Tomatoes, Cheddar Cheese & a hard boiled Egg 11.95

Salmon Salad

A Bed of freshly cut Lettuce, Tomatoes & Cucumbers topped with fresh Salmon, dressed with our homemade Vinaigrette 15.95

Horiatiki Authentic Greek Village Salad 13.95

Pita Sandwiches

Served with your Choice of Steak Fries, Salad or Rice Pilaf
Add Soup or Salad for 1.99

Gyro Pita Lunch 8.99 / Dinner 9.99

Slices of Gyro, Tomatoes, Onions, Lettuce & Tzatziki Sauce

Chicken Pita Lunch 8.99 / Dinner 9.99

Charbroiled Chicken Breast, Tomatoes, Onions, Lettuce & Tzatziki Sauce

Pork Skewer Pita Lunch 8.99 / Dinner 9.99

Charbroiled Pieces of Pork Loin, Tomatoes, Slices of Onions, Lettuce & Tzatziki Sauce

Kebob Pita Lunch 8.99 / Dinner 9.99

And for the demanding Palate, deliciously seasoned and spiced pure Ground Beef wrapped in Pita Bread with Tzatziki, Lettuce, Tomato & Onions

Chicken Fajita Pita Lunch 8.99 / Dinner 9.99

Grilled Chicken Breast sautéed with Bell Peppers, and Onions

Traditional American Favorites

Served with your Choice of Steak Fries, Salad or Rice Pilaf
Bread Choice: French Roll, Wheat, White, Rye, Sourdough or Pita Bread
Add Soup or Salad for 1.99

Keftedes - Greek Meatball Sandwich Lunch 8.99 / Dinner 9.99

Delicious Greek Meatballs in our savory, homemade Tomato Sauce on a French Roll with Feta Cheese

Charbroiled Chicken Breast Sandwich Lunch 8.99 / Dinner 9.99

Our Special marinated, charbroiled Chicken Breast with Lettuce, Tomato & Mayonnaise

Tuna Sandwich Lunch 8.99 / Dinner 9.99

White Tuna, Mayonnaise, Lettuce & Tomato

Tuna Melt Lunch 9.99 / Dinner 10.95

Grilled White Tuna, Mayonnaise, Lettuce, Tomato & Cheese

Leg of Lamb Sandwich Lunch 11.95 / Dinner 13.95

Slices of tender Leg of Lamb with all the Trimmings

Patty Melt Sandwich Lunch 8.99 / Dinner 9.99

1/2 lb. Angus Burger with grilled Onions & American Cheese on Rye Bread

Smoked Turkey Breast Sandwich Lunch 8.99 / Dinner 9.99

Tender Slices of smoked Turkey Breast with Lettuce, Tomato & Mayonnaise

"Triple Decker" Club Sandwich Lunch 9.99 / Dinner 11.49

Tender Slices of smoked Turkey, smoked Ham, crisp Bacon Strips, Lettuce, Tomato & Mayonnaise

B.L.T. Sandwich

Crispy Bacon Strips, Lettuce & Tomato Lunch 7.99 / Dinner 8.99

1/2 lb. Angus Burger Lunch 8.99 / Dinner 9.99

Garnished with Lettuce & Tomato, served on a Sesame Bun Add Cheese for an additional 89¢

1/2 lb. Bacon, Avocado Angus Cheeseburger Lunch 10.95 / Dinner 11.95

A seasoned Ground Beef Patty topped with crisp Bacon Strips, fresh Avocado Slices and Cheese, garnished with Lettuce & Tomato

1/2 lb. Ambrosia's Greek Burger Lunch 9.99 / Dinner 10.95

Greek seasoned homemade Patty served with all the Trimmings
Add Feta Cheese for 1.79

Wraps

Choice of Spinach or Sun dried Tomato Tortilla & Choice of Steak Fries, Salad, Soup or Rice Pilaf

Chicken Caesar Wrap

Chicken Breast, Lettuce, Tomatoes, Parmesan Cheese and Caesar Dressing 9.99

Tofu & Avocado Wrap Served with Lettuce and tomatoes 9.99

Tiger Shrimp & Avocado Wrap Lettuce, Tomatoes, Olive Oil & Balsamic Vinegar 11.95

Spinach & Feta Cheese Wrap Lettuce, Tomatoes, Olive Oil and Balsamic Vinegar 9.99

Traditional Greek Platters

Served with Steak Fries or Rice Pilaf & Vegetables
Add Soup or Salad for 1.99

Gyro Platter Lunch 11.95 / Dinner 12.95
Slices of Gyro served with Pita Bread and Tzatziki Sauce

Beef Dolma Platter Lunch 11.95 / Dinner 12.95
Four large Grape Leaves stuffed with Rice & seasoned Ground Beef,
topped with our special Lemon Dill Sauce

Pork Skewers Platter Lunch 11.95 / Dinner 12.95
Two tender charbroiled Pork Skewers with Tzatziki Sauce - **Extra Skewer add** 3.99

Beef Kebob Platter Lunch 11.95 / Dinner 12.95
Deliciously seasoned and spiced pure Ground Beef with Tzatziki and Pita Bread

Chicken Pita Platter Lunch 11.95 / Dinner 12.95
Charbroiled Chicken Breast served with Pita Bread, & Tzatziki Sauce

Keftedes (Meatballs) Platter Lunch 10.95 / Dinner 11.95
Greek Meatballs in our homemade Tomato Sauce, served with Pita Bread

Falafel Platter Lunch 10.95 / Dinner 11.95
Falafels served with Pita Bread and Tzatziki Sauce

Authentic Homemade Greek Specialties

Spanakopita Platter Lunch 10.95 / Dinner 11.95
Spinach & Feta Cheese wrapped in Filo Dough, served with Rice Pilaf

Charbroiled Veggie Platter Lunch 12.95 / Dinner 13.95
Greek Low Calorie Delicacy - Fresh Eggplant, Zucchini, Tomatoes, Bell Peppers,
Onions, Kalamata Olives and Feta Cheese, topped with Virgin Olive Oil. Served with Pita Bread

Pastichio Platter - Greek Lasagna Lunch 12.95 / Dinner 13.95
Thick Spaghetti & Ground Beef topped with our creamy Béchamel Sauce, served with Greek Salad

Mousaka Platter Lunch 12.95 / Dinner 13.95
Layered Potatoes, Eggplant & Ground Beef, topped with our creamy Béchamel Sauce, served with Greek Salad

Ambrosia Special Platter Lunch 13.95 / Dinner 14.95
Calamari & Gyro Meat with Tzatziki Sauce, Greek Salad & Pita Bread

Pasta

Served with Spaghetti or Fettuccini or Penne **Add Soup or Salad for** 1.99

Salmon Penne Pasta Lunch 14.95 / Dinner 15.95
Salmon with Penne in Alfredo Sauce

Penne Broccoli Pasta Lunch 10.95 / Dinner 12.95
Served with Penne Pasta and prepared with our special Cream Sauce

Shrimp Pasta Lunch 14.95 / Dinner 16.95
Six Tiger Shrimp sautéed in our homemade Tomato Sauce over Fettuccini

Greek Spaghetti Lunch 8.99 / Dinner 10.95
With shredded Greek Village Cheese or Feta Cheese, Garlic and Olive Oil

Chicken Marsala Lunch 14.95 / Dinner 16.95
Chicken Breast sautéed in Marsala Wine, and creamy Mushrooms Sauce

Spaghetti, Penne or Fettuccini Lunch 7.99 / Dinner 8.99
Served with your Choice of: Alfredo, Tomato, Pesto, Garlic & Olive Oil
Add Choice of: **Chicken, Beef Kebob, Greek Meatballs, Gyro, Bolognese** for 3.99

Dinner Entrees

Choice of Steak Fries, Homemade Mashed Potatoes or Rice Pilaf & Vegetables
Dinner served all Day - Add Soup or Salad for 1.99

From Our Grill

Filet Mignon 10 oz. Prepared as you wish 23.95

Whole Rack of Lamb

Marinated with Olive Oil, Lemon & Herbs charbroiled to your Liking 32.95

Lamb Chops

Four charbroiled Lamb Chops marinated with Olive Oil, Lemon & Herbs 18.95

10 oz. U.S.D.A Choice New York Steak

Grilled to your Liking, served with Mashed Potatoes and Vegetables 19.95

Ambrosia Skewers

Salmon Skewer Charbroiled to Perfection 15.95

Chicken Skewer Charbroiled Chicken Breast with Onions & Bell Peppers 12.95

Filet Mignon Skewer Brochette of marinated, tender Filet Mignon prepared to your Liking 21.95

Pork Skewers Two tender charbroiled Pork Skewers, prepared to your Liking 12.95

Tiger Shrimp Skewer Charbroiled & marinated with Bell Peppers, Onions 16.95

Seafood Delights

Tsipoura

A fresh Whole Mediterranean Sea Bream marinated & charbroiled with Olive Oil, Lemon & Herbs 33.95

Swordfish Marinated with Olive Oil, Lemon & Herbs 18.95

Charbroiled Salmon Marinated with Olive Oil, Lemon & Herbs 16.95

Shrimp Scampi Six sautéed Tiger Shrimp in a buttery Lemon White Wine & Garlic Sauce 17.95

Ambrosia Specialties

Leg of Lamb

Slowly oven baked Leg of Lamb seasoned to Perfection, served with homemade Mashed Potatoes, Gravy and Vegetables 19.95

Lamb Shank Pot-roasted in our secret Sauce 19.95

Filet Mignon Stroganoff

Brochettes of tender Filet Mignon in a Demi Glaze Sauce, served with Choice of Rice Pilaf or Pasta 23.95

Stuffed Chicken

Chicken Breast stuffed with fresh Spinach, three Cheeses & Herbs 19.95

Grecian Delight Platter for Two 42.95

Gyro Meat, (4) Beef Kebob, (2) Chicken Skewers & (2) Pork Skewers.
Served with Rice Pilaf & Vegetables

All Meals are made fresh to order, please allow 10-15 Minutes extra to prepare

Sweet Temptations

Apple Loukoumades

Crispy Granny Smith Apples covered in fluffy Batter, lightly fried to crisp Perfection and covered in Honey & chopped Walnuts 6.99

Baklava

A Traditional Greek Favorite - Layers of lightly & flaky Filo Dough filled with a Mixture of chopped Walnuts, Cinnamon and Honey 2.99

Banana Wraps

Fresh Bananas, Caramel and Cream Cheese wrapped in a Flour Tortilla, then deep-fried to crispy Perfection, topped with Chocolate Sauce & Whipped Cream 5.99

Carrot Cake

Two Layers of Cake made with Carrots, Raisins, Pineapple & Pecans, covered with Cream Cheese Frosting, surrounded by chopped Almonds. Topped with Rosettes of Cream Cheese Frosting 6.49

Chocolate Mousse

One Layer of moist Chocolate Cake topped with delicious Chocolate Mousse blended with Cream De Cocoa, imported Mocha Paste, Espresso & covered with Chocolate Ganache Frosting 6.49

Crème Brulee Cheese Cake

A delicious Blend of creamy Custard Vanilla Beans & Dense Cheese Cake topped with a Layer of Caramel Glaze 6.49

Lemon Cake

Three Layers of moist Cake topped with Lemon Cream Custard, covered with Cream Cheese Frosting, topped with White Chocolate Leaves and Curls 6.49

Mocha Crunch

Four Layers of Bavarian Mocha Cake filled with a Mixture of Whipped Cream & Butter Prickle Pieces, frosted with a Bavarian Chocolate Ganache & covered with Heath Bar Chunks 6.49

Tiramisu

Two Layers of White Cake and a Layer of moist Ladyfingers, soaked in an Espresso Marsala Mixture.. Filled with creamy Mascarpone Custard, covered with Chocolate Ganache, topped with Sprinkles of Cocoa 5.49

Yogurt, Honey & Walnuts

Served upon Availability

5.99

Galactoboureko Greek Custard Dessert 5.49

Walnut Cake 6.49

Greek Village Halva 2.99

Beverages

Soft Drinks Free Refills	2.79
Coke, Diet Coke, Sprite, Lemonade	
Tea (Hot or Iced) Free Refills	2.79
Milk	2.99
Juices Apple, Cranberry, Orange	2.99
Greek Coffee Single 2.99 / Double 3.99	
Gourmet Coffee Free Refills	2.79
Cappuccino Single 2.99 / Double 3.99	
Espresso Single 1.99 / Double 2.99	
Mocha	3.99
Hot Chocolate & Whipped Cream	2.99
Café Latte	3.99
Add Hazelnut, Amaretto, Vanilla or Irish Cream for	69¢

Side Orders

Hash Browns	2.29
Cottage Cheese	2.99
Bacon or Sausage	3.29
Egg	1.29
American, Cheddar or Swiss Cheese	89¢
Seasonal Fruit	3.99
Toast or Dinner Roll	1.10
English Muffin With Butter & Jelly	2.29
Ham	3.59
Avocado or Guacamole	2.59
Sour Cream 2 oz.	99¢
Feta Cheese 2 oz.	1.59
Side Greek Spread (2 oz.)	99¢
Pita Bread	1.10

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All prices subject to change without any notice - Split Plate Fee 4.50 - Corkage Fee 12.00
A 20% Service Charge will be added for parties of 8 or more. - Cake Cutting Fee 1.50 per Person

Due to limited Space Friday & Saturday from 6 pm - 11 pm Dinner minimum Charge per Person \$ 12.00

Vegan & Vegetarian Favorites

"Our Vegan & Vegetarian Favorites are inspired from the Traditional Healthy Mediterranean Diet. We prepare our Vegan & Vegetarian Delicacies with: Olive Oil, Canola Oil and Soybean Oil"

A La Carte

Add Soup or Salad for 1.99

Tabouli 6.99

Made with finely chopped Parsley, cracked Wheat, Virgin Olive Oil, Mediterranean Spices & Lemon

Vegan Dolma

Homemade stuffed Grape Leaves topped with Virgin Olive Oil and Lemon 8.49

Falafel

Middle Eastern Vegan Delicacy served with Hummus 7.99

Fried Zucchini

Sliced Zucchini battered & flash fried in Soy Oil 6.99

Homemade Spanakopita

Fresh Spinach & Feta Cheese wrapped in Filo Dough. 7.99

Hummus

A Blend of Garbanza Beans, Virgin Olive Oil, Mediterranean Spices and Tahini, served with Pita

Skordalia

A "very garlicky" Blend of fresh Garlic, Virgin Olive Oil, Spices and Bread, served with Pita

Selected Platters

Served with Steak Cut French Fries or Vegan Rice Pilaf or Salad or Soup

Tofu Wrap & Avocado Lettuce, Tomatoes & House Vinaigrette 9.99

Tofu Burrito Pinto Beans, Rice Pilaf & Pico De Gallo 8.99

Tofu Pita Lettuce, Tomatoes & Hummus 8.99

Falafel Pita Served with Hummus or Tzatziki Sauce 8.99

Falafel Burger Served with Lettuce, Tomatoes & Onions 8.99

Veggie Pita Sautéed Veggies in Tomato Sauce 8.99

Homemade Vegan Burger Made with Vegan Loaf 8.99

Homemade Veggie Mousaka 11.95

Layers of Eggplant, Zucchini & Potatoes, topped with a creamy Béchamel Sauce.

Homemade Vegan Loaf

Our original Recipe of Veggie Loaf, served with Ambrosia's Tomato Sauce 11.95

Specialties A La Carte

Vegan Pasta Freshly cut Vegetables in Tomato Sauce over Fettuccini 11.95

Charbroiled Vegan Platter Served with Tofu or Feta and Pita Bread 13.95

Vegetarian Combination

Falafel, Spanakopita, Feta Cheese, Olives & Veggie Dolmas, served with Pita Bread 19.95

Side Plates

Veggie Plate Steamed Vegetables (in Season) 3.99

Vegan Soup Cup 2.99 Bowl 3.99 **Vegan Rice Pilaf** 2.99

Steak Cut French Fries 2.99 **Greek Pita** 1.10 **Garden Salad** 3.59

Vegan Desserts

Baklava: 2.99 **Apple Loukoumades** 6.99 **Greek Village Halva** 2.99

Ambrosia's Café Mission Statement

Our Mission is to provide you the finest home cooking with the healthiest and freshest ingredients without preservatives or additives at the most economical price

Ambrosia Cafe

Happy Hour

Monday - Friday (2:30 pm - 5:00 pm)

Selected Appetizers

Dolma, Greek Spreads, Fried Zucchini,
Spanakopita, Falafel, Kebob, Meatballs

Munchies

1/2 Sandwich & Soup or Salad
Tuna, Turkey, B.L.T., Meatball, Chicken Breast

Mixed Drinks

Buy one Mixed Drink and get the second 50% OFF

Drinks

Domestic Beers - Imported Beers

All House Wines By the Glass

Champagne & Mimosa

