



## DINNER

### SOUPS & APPETIZERS

**French Onion Soup** *caramelized onions, with beef stock, white wine and Gruyere cheese* 6

**Crab and Shrimp Gumbo** *traditional homestyle soup with deep brown roux, onions, peppers, tomatoes and chunks of crab and shrimp* 6

**Soup du Jour** 5

**Warm Baked Brie** *in puffed pastry with brown sugar, sliced almonds and fruit garni* 9

**Ambassador Chicken Liver** *served with hard-boiled egg* 6

**Calamari** *buttermilk battered calamari rings, golden fried and served with sauce Diablo* 8

**Crab Cakes** *Maryland style, served on a bed of mixed greens with homemade tartar sauce* 10

**Applewood Smoked Salmon** *with caper berries, sweet onion, lemon wedges & whole grain toast points* 10

**Jumbo Shrimp Cocktail** *five jumbo shrimp with Ambassador cocktail sauce* 10

### SALADS

**Ambassador House Salad** *mixed greens, cherry tomatoes, kalamata olives and hot house cucumbers* 5 *(choice of dressing: balsamic vinaigrette, blue cheese, honey mustard, ranch or thousand island)*

**Roasted Beet Salad** *with Arugula, goat cheese & champagne vinaigrette* 9

**Iceberg Wedge** *with crumbled bacon and Roquefort dressing* 8

**Caprese Salad** *ripe tomatoes, fire roasted yellow and red peppers, fresh mozzarella, basil, balsamic vinegar and olive oil* 9

**Classic Caesar Salad** *topped with anchovies, Parmesan shavings and croutons* 8

**Pear Salad** *mixed greens, roasted pears, toasted pecans & dried cranberries with a maple balsamic glaze* 8

## ENTRÉES

**Grilled Vegetable Tarte** *seasonal vegetables grilled in olive oil, garlic and fresh herbs, with goat cheese served over mixed greens* 14

**Lemon Gnocchi** *with spinach and peas with shrimp* 15.50

**Pasta Puttanesca with Shrimp** *spaghetti, fresh tomato sauce, white wine, capers, olives and chili pepper flakes* 15.50

**Seafood Risotto** *sautéed lobster, scallops and shrimp, Arborio rice, white wine, herbs, lemon zest, saffron and mascarpone cheese* 18

*Entrées below served with Chef's selection of vegetables and starch*

**Roasted Chicken** *seasoned with fresh herbs and rosemary* 16

**Ambassador Classic Lemon Chicken** *egg-battered, with a lemon butter white wine sauce* 15

**Island Coconut Crusted Chicken** *with a mango sauce* 16

**Roasted Breast of Duck** *with roasted pears and cranberries in an orange sauce* 22

**Broiled Tilapia** *topped with crabmeat in a lemon butter sauce* 21

**Pan Seared Salmon** *with sautéed leeks, wild mushrooms, fresh herbs and white wine* 22

**Red Snapper** *miso glazed on a bed of bok choy, or porcini crusted with a red pepper coulis* 22

**Sesame Crusted Tuna** *on a bed of bok choy with wasabi sauce and pickled ginger* 23

**Caramelized Colossal Sea Scallops** *pan seared and lightly sautéed in white wine and butter* 23

**Calves Liver** *with caramelized onions, smoked bacon and demi-glace* 18

**Grilled Lamb Chops** *marinated Australian rack of lamb, crusted with rosemary, mint and garlic* 28

**Filet of Beef** *with a classic au poivre sauce* 25

**Black Angus Strip Steak** *grilled 12 oz. steak* 26

**Roasted Prime Rib of Beef** *au jus* 27  
*available every Wednesday and Friday night*

Split Entrée \$5

Dinner is served Tuesday through Sunday  
from 5:30-9:00 PM  
Reservations Suggested 561-868-2700  
(especially for parties of 5 or more)

Robert Ahle, Executive Chef  
Private Parties Available  
Off Premise Catering Available

*Cooked to Order. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness especially in certain medical conditions. If you have a food allergy please speak to the owner, manager, chef or your server.*