

Breakfast

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

Three Eggs any Style 5.49

Colossal Four Egg Omelettes

Denver Omelette

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

Spinach & Cheese 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

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

Mediterranean Omelette Olives, Onions, Feta Cheese, Tomatoes & Bell Peppers 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 9.99

Eggs Florentine

Served with Hash Browns or Home Fries 9.99

Yogurt, Honey & Walnuts 5.99

Served A La Carte

California Skillet

Bacon, Sausage, Tomatoes, Avocado and Cheese 8.99

Served A La Carte

Veggie Skillet

Mushrooms, Tomatoes, Onions & Bell Peppers 7.99

Served A La Carte

Cottage Cheese & Fruit 6.99

From Our Grill

Served with Butter, powdered Sugar and Maple Syrup
Combo served with (3) Eggs any Style and Choice of Bacon or Sausage

French Toast 5.99

French Toast Combo 8.49

Coconut French Toast 6.49

Coconut French Toast Combo 9.49

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

Pancake Combo 7.99

Banana Nut Pancakes Regular Stack (3) 6.49

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

Appetizers

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 8.99

Fried Calamari (Home Recipe) Tender & Light 9.99

Charbroiled Octopus Served with Virgin Olive Oil & Red Wine Vinegar 9.99

Tabouleh Appetizer Middle Eastern Delicacy served with Pita Bread 6.99

Homemade Beef Kebob Deliciously seasoned & spiced pure Ground Beef for demanding palate 8.99

Fried Zucchini Served with Ranch Dip or Skordalia 7.99

Homemade Spanakopita Spinach & Feta Cheese wrapped in Filo Dough 7.99

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

Shrimp Cocktail You've Got To Try it . . . Six Tiger Shrimp with our delicious Sauce 13.95

Soups of the Day Cup 2.99 / Bowl 3.99

Classic Greek Spreads 13.95

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

Individual Spread with Pita Bread 4.59

Taramosalata A Blend of aged smoked Caviar perfect for a Starter

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

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

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

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, Rice Pilaf or Orzo **Add Soup or Salad for 2.49**

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

Traditional American Favorites

Served with your Choice of Steak Fries, Salad, Rice Pilaf or Orzo

Bread Choice: French Roll, Wheat, White, Rye, Sourdough or Pita Bread - **Add Soup or Salad for 2.49**

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 or 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

"Triple Decker" Club Sandwich Lunch 11.95 / Dinner 12.95

Tender Slices of charbroiled Chicken Breast, 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. Angus Greek Burger Lunch 9.99 / Dinner 10.95

Served with Lettuce, Tomato, grilled Onions and Feta Cheese

Wraps

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

Chicken Caesar Wrap

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

Tiger Shrimp & Avocado Wrap

Lettuce, Tomatoes, Cucumbers, Olive Oil & Balsamic Vinaigrette 11.95

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

Charbroiled Greek Chicken Breast Wrap

Lettuce, Tomato, Feta Cheese & Vinaigrette Dressing 9.99

Traditional Greek Platters

Served with Steak Fries or Rice Pilaf or Orzo & Vegetables
Add Soup or Salad for 2.49

Gyro Platter **Lunch** 11.95 / **Dinner** 12.95

Slices of Gyro served with Pita Bread and Tzatziki Sauce

Dolma (Beef or Vegan) 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 4.49**

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** 11.95 / **Dinner** 12.95

Greek Meatballs in our homemade Tomato Sauce, served with Pita Bread

Falafel Platter **Lunch** 11.95 / **Dinner** 12.95

Falafels served with Pita Bread and Tzatziki Sauce

Pasta

Choice of Spaghetti, Fettuccini or Penne **Add Soup or Salad for 2.49**

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

Make Your Own Pasta

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, or Gyro for 3.99

Café Ambrosia's Mission Statement

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

Dinner Entrees

Choice of Steak Fries, Homemade Mashed Potatoes or Rice Pilaf or Orzo & Vegetables

Dinner served all Day - Add Soup or Salad for 2.49

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

Leg of Lamb

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

Stuffed Chicken

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

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

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

Chicken Skewer Boneless, skinless charbroiled Chicken Breast with Onions & Bell Peppers 12.95

Pork Skewers Two tender charbroiled Pork Skewers, served with Tzatziki Dip & Pita Bread 12.95

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

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

Grecian Delight Platter for Two 42.95

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

Authentic Homemade Greek Specialties

Spanakopita Platter Lunch 11.95 / Dinner 12.95

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 15.95

Calamari & Gyro Meat with Tzatziki Sauce, Greek Salad & Pita Bread

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 7.99

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 lightly-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 6.79

Chocolate Violet Soufflé

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 6.79

Crème Brulee Cheese Cake

A delicious Blend of creamy Custard Vanilla Beans & Dense Cheese Cake topped with a Layer of Caramel Glaze 6.79

Lemon Cake

Three Layers of moist Cake topped with Lemon Cream Custard, covered with Cream Cheese Frosting, topped with White Chocolate Leaves and Curls 6.79

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 6.79

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 5.99

Served upon Availability

Yogurt, Honey & Walnuts 5.99

Beverages

Soft Drinks Coke, Diet Coke, Sprite, Lemonade 2.99 (Free Refills)

Tea (Hot or Iced) Free Refills 2.99 (Free Refills)

Milk 2.99

Juices Apple, Cranberry, Orange 2.99

Greek Coffee Single 2.99 / Double 3.99

Gourmet Coffee 2.99 (Free Refills)

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 99¢

“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”

Vegan & Vegetarian Specialties

You can substitute among Fries, Orzo, Salad or Black Beans

Tabouleh 6.99 (Vegan)

Made with finely chopped Parsley, Couscous, Tomatoes, cucumbers, Onions, Virgin Olive Oil, Mediterranean Spices and Lemon. Served with Pita Bread

Homemade Dolma 8.99 (Vegan)

Homemade stuffed Grape Leaves topped with Virgin Olive Oil and Lemon, served with Pita Bread

Falafel Middle Eastern Delicacy served with Hummus and Pita Bread 7.99 (Vegan)

Fried Zucchini Sliced Zucchini battered & flash fried in Soy Oil, served with Skordalia 6.99

Homemade Spanakopita

Fresh Spinach & Feta Cheese wrapped in Filo Dough 7.99

Hummus 4.49 (Vegan)

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

Skordalia 4.49 (Vegan)

A “very garlicy” Blend of fresh Garlic, Virgin Olive Oil, Spices and Bread, served with Pita

Tzatziki Yogurt, Cucumbers and Garlic 4.49

Falafel Pita or Burger Style 8.99 (Vegan)

With Lettuce, Tomatoes, Onions and Hummus, served with Fries

Homemade Vegan Burger Lettuce, Tomatoes, Onions and Hummus, served with Fries 8.99

Spanakopita or Falafel or Dolma Platter Lunch 11.95 / Dinner 12.95

Served with Orzo, Vegetables, Hummus & Pita Bread

Vegan Mousaka Lunch 11.95 / Dinner 12.95 (Vegan)

Layers of Eggplant, Zucchini and Potatoes topped with Soy Milk Béchamel Sauce, served with Salad

Vegan Loaf Lunch 11.95 / Dinner 12.95

Our original Recipe of Veggie Loaf, served with Ambrosia’s Tomato Sauce, Orzo & Steam Vegetables

Charbroiled Veggies Lunch 12.95 / Dinner 13.95 (Vegan)

Charbroiled Zucchini, eggplants, tomatoes, Onions, Bell Peppers. Served with Hummus, Kalamata Olives and Pita Bread

Tofu & Avocado Wrap 9.99 (Vegan)

Deliciously marinated Tofu Cubes flash fried in Soy Oil topped with roasted Bell Pepper Sauce, Lettuce and Tomato served with Orzo

Tofu Burrito 8.99 (Vegan)

Deliciously marinated Tofu Cubes flash fried in Soy Oil with roasted Bell Pepper Sauce, Avocado, Black Beans, Orzo, Pico De Gallo & topped with Ranchera Sauce, served with Salad

Tofu with Roasted Bell Pepper Sauce Platter Lunch 11.95 / Dinner 12.95 (Vegan)

Deliciously marinated Tofu Cubes flash fried in Soy Oil topped with roasted Bell Pepper Sauce, served with Orzo and steamed Vegetables

Tofu Pita 8.99 (Vegan)

Deliciously marinated Tofu Cubes flash fried in Soy Oil topped with roasted Bell Pepper Sauce, Hummus, Lettuce & Tomato on Pita Bread, served with Orzo

Vegan Dessert

Apple Loukomades 7.99 (Vegan)

Crispy Granny Smith Apples covered in fluffy Batter, lightly fried to crisp Perfection, topped with Honey and chopped Walnut

Ambrosia Café

Every Day - All Day

Mimosa
Belini
Champagne

Glass 1.99
Carafe 13.99
(Serves 9 Glasses)



Monday - Thursday (All Day)

Friday Until 5:30 pm

Bar Shot 1.99
Well Drinks 2.99
Martinis (Well) 4.99
Margaritas (Well) 4.99
Selected Bottles of Wine 12.99



Happy Hour Munchies

Monday - Friday from 2:30 pm to 5:30 pm

3.99 each

Spanakopita With one Pita

Beef Kebob With one Pita

Greek Meatballs With one Pita

Charbroiled Chicken With one Pita

Falafel With one Pita

Tabouli With one Pita

Hummus/Skordalia With one Pita

Zucchini With Ranch Dressing