

Ambassador Restaurant Menu

Salads, Soups, & Appetizers

Antipasto

Iceberg lettuce, tomatoes, onions, artichoke hearts, salami, tuna, roasted red peppers, peperoncini, egg, provolone cheese, and olives

Caesar Salad

Romaine lettuce, tomatoes, and croutons tossed in Caesar dressing and parmesan cheese

Spinach Salad

Fresh spinach, bacon, eggs, tomato, and red onion (option to add chicken)

Chef Salad

Iceberg lettuce, tomatoes, cucumbers, onions, olives, and croutons

Housemade Creamy Blue, Parmesan Peppercorn Dressings, and Crumbly Blue Cheese

Homemade Soup Du Jour

Fried Mozzarella Sticks

Chicken Fingers

Fried Calamari

Lightly fried baby squid with cocktail sauce and lemon wedges

Greens Ambassador

Greens sautéed with peppers, garlic, prosciutto, cheese, and seasoned bread crumbs

Choice of mild, medium, or hot

Grilled Italian Vegetable Platter

Grilled Portabello mushrooms, tomatoes, long hots, sweet bell peppers, and roasted red peppers, drizzled in Italian dressing

Clams or Mussels

Served in a Bianco or Diavolo sauce, or steamed with butter

Shrimp Cocktail

Four large shrimp served with cocktail sauce and lemon wedges

Hot Antipasto

A combination of eggplant, mussels, clams, shrimp, anchovies, artichokes, and olives in a red sauce

Pasta

Choice of Pasta with Meatballs or Sausage

Linguine, fettuccine, rigatoni, or capellini in a marinara sauce

Cheese Ravioli

Fettuccine Alfredo

Vodka Riggies

Rigatoni in a vodka cream sauce with prosciutto and bacon

Lobster Ravioli

Served in a vodka cream sauce with prosciutto and bacon

Poultry

Chicken Riggies

Mild, medium, or hot

Chicken Francaise

Lightly battered chicken breast sautéed with lemon, butter, and white wine

Chicken Parmigiana

Breaded chicken breast covered and baked with marinara sauce and mozzarella

Chicken Saltimbocca

Breaded chicken breast topped with prosciutto, greens, and mozzarella in a tomato and burgundy red wine sauce

Chicken Sergeos

Breaded chicken breast topped with mozzarella and prosciutto in a Grand Marnier spicy marinara sauce

Chicken Ambassador

Breaded chicken breast topped w/ eggplant, escarole, mozzarella cheese, covered in a marinara sauce

Chicken Marsala

Breaded chicken breast with mushrooms, scallions, and bell peppers in Marsala wine

Chicken Natalie

Chicken breasts baked and topped with mushrooms, spinach, roasted peppers, and provolone cheese in Sweet Marsala wine

Seafood

Fried Haddock

Breaded, deep-fried and served with coleslaw, tartar sauce, and lemon

Broiled Haddock

Broiled in lemon, butter, and herbs

Haddock Bella-Vista

Broiled and topped with onions, bell peppers, and tomatoes in a garlic butter sauce

Haddock Alaska

Baked haddock stuffed with shrimp and scallops, topped in a sherry cream sauce

Haddock Francaise

Lightly battered haddock sautéed in a lemon, butter, and white wine sauce

Atlantic Salmon

Broiled salmon with ginger and lime, in butter and white wine sauce

Salmon Ambassador

Broiled salmon over a portobello mushroom, roasted red peppers, and spinach, topped with fresh mozzarella and drizzled with a balsamic glaze

Clams over Pasta

Whole clams in the shell, served over pasta in a marinara or Bianco sauce

Scallops

Fried or broiled in a garlic, butter, and white wine sauce

Scallops or Shrimp Grand Marnier

Broiled over spinach and roasted red peppers in a sweet Grand Marnier butter sauce

Captain's Seafood Platter

A fried platter of shrimp, scallops, and a half piece of haddock

Shrimp Scampi over Pasta

Four large shrimp sautéed in shallots, garlic, butter, and a white wine sauce over pasta

Seafood Diavolo

Shrimp, scallops, clams, and mussels sautéed in a spicy red sauce over linguine

Veal

Veal Francaise

Lightly battered veal cutlet sautéed in lemon, butter, and white wine

Veal Parmigiana

Breaded veal covered and baked with a marinara sauce and mozzarella cheese

Veal Saltimbocca

Breaded veal cutlet topped with prosciutto, greens, and mozzarella in a tomato and burgundy red wine sauce

Veal Marsala

Breaded veal cutlet with mushrooms, scallions, and bell peppers in Marsala wine

Veal Ambassador

Breaded veal cutlet sautéed in sweet Grand Marnier and served over fettuccine in an Alfredo sauce

Pork

Pork Chops Balsamic

Grilled with mushrooms, onions, and hot cherry peppers in a balsamic sauce

Pork Chops Sicilian

Grilled with sautéed onions and hot cherry peppers

Pork Chops Remo

Grilled and topped with scallions and mushrooms in a brandy butter sauce

Pork Chops Grand Marnier

Grilled and topped with bell peppers and mushrooms in a sweet Grand Marnier butter sauce

Beef

New York Strip Steak

16 oz.

New York Strip Steak Napoleon

A grilled strip steak over medium greens, topped with roasted red peppers and provolone cheese and drizzled with balsamic glaze

Filet Mignon

10 oz.