

AMBIANCE CAFE


PANINIS

Served with choice of side

Extreme Grilled Cheese 8.00

Provolone, pepper jack, american, cheddar cheese, fresh mozzarella & fontina cheese

Steak Escape 12.00

Tender steak, hickory smoked bacon, mushrooms, sweet bell peppers, onions smothered in melted provolone & mozzarella (Chicken, beef or plant base) 

Lobster Fontina 16.00

Buttery Lobster topped with fontina cheese, caramelized onions & spinach

Cheesy Pepperoni 10.00

Pepperoni smothered in gooey mozzarella, provolone & marinara

Cajun Shrimp Fontina 13.00

Garlic butter Cajun shrimp topped with fontina cheese & spinach


PB & Jam 7.00

Creamy Peanut butter with fruit jam

Spinach & Mushroom 8.00

Baby spinach, olive oil, white mushrooms & mozzarella cheese

Sides: Fresh Fruit, Kettle Chips, Sweet Potato Fries, Classic Fries

 Vegetarian/Vegan Option

SUBS/WRAPPS

Served with choice of side


Avocado Lobster Roll 18.00

Fresh creamy lobster mixture with basil & sliced avocado

Green Goddess 9.00

Crisp lettuce, english cucumbers, avocados, delicious goddess dressing add fresh mozzarella 1.00

Philly Cheesesteak 10.00

Tender steak, mushroom, sweet bell peppers & onions smothered in melted provolone & mozzarella & smoked mayo (Chicken, beef or plant base) 

Turkey & Smoked Provolone or Cheddar 9.00

Thick cut oven roasted turkey topped with smoked provolone, or cheddar, crisp leaf lettuce, tomatoes and smoked mayo

Ultimate B.L.A.T 10.00

Thick cut bacon, crisp butter lettuce, fresh avocado, tomatoes & smoked mayo

Turkey Bacon Ranch 9.00

Thick cut oven roasted turkey, smoked provolone, hickory bacon, crisp leaf lettuce, tomatoes and creamy ranch

Veggie & Cream 8.00

Mixture of fresh veggies & seasoned cream cheese or vegan dressing

Wrap Options: Spinach herb, Tomato basil, or Garlic herb

Roll Options: Wheat or White

BOWLS

Available Friday & Saturday Only

Lobster & Shrimp Alfredo 18.00

Shrimp & lobster pieces tossed in a creamy white Alfredo sauce

Beef Bulgogi 13.00

Tender pieces of beef simmered in a sweet teriyaki sauce & onions served on a bed of steamed rice

Cajun Shrimp 14.00

Delicious shrimp sautéed in a Cajun butter blend tossed with penne pasta or over steamed rice

Hawaiian Stewed Shrimp 15.00

Succulent shrimp simmered in a pineapple garlic sauce served on a bed of rice served in pineapple bowl

SALADS

Caprese 6.00

Sliced tomatoes, fresh mozzarella & basil drizzled with light olive oil & balsamic

Garden 6.00

Fresh crisp butter lettuce topped with fresh veggies shaved parmesan cheese & croutons

Caesar 6.00

Fresh crisp romaine lettuce seasoned herb toasted croutons, shaved parmesan, tossed in creamy caesar dressing

BURGERS

Available Friday & Saturday Only
Beef or Plant Base

The Classical 12.00

Crisp leaf lettuce, tomatoes, pickles & red onions

Rythem Black & Blu 14.00

Cajun blend seasoning rub with bacon blue cheese crumbles & a creamy blue cheese spread

Country Bourbon Bacon 14.00

Topped with fried onions bourbon sauce & cheddar cheese

Jazzy Cheesesteak 14.00

Philly steak sautéed onions, peppers, mushrooms, mozzarella & provolone