THE AMBASSADOR

STEAKHOUSE

DINNER

OYSTERS

Oysters on the Half Shell* — **2 each**

Minimum order of six. Mignonette, lemon and Tabasco. Dine-in only. Subject to availability.

APPETIZERS

Jumbo Lump Crab Cake — **18**

Jumbo lump crab, corn relish and Old Bay dressing

Crispy Goat Cheese Fritter — **15**

Golden crust with a creamy goat cheese center and a lemon honey mustard sage drizzle

Ambassador Gnocchi — **16**

Parisian gnocchi, brown butter, sage and Parmesan

Shrimp Cocktail — **16**

Chilled shrimp with cocktail sauce

Crispy Calamari — **16**

Tender calamari fried crisp, served with Ambassador sauce and lemon

Sweet & Spicy Teriyaki Wings — **15**

Crispy wings, spicy teriyaki glaze, scallions and toasted sesame

BUTCHER'S CUTS

Discover the butcher's best-kept cuts alongside classic steakhouse favorites.
Hand-cut in-house for exceptional quality and flavor.

Every steak is finished with our signature Brown Butter & Herbs
and includes one sauce and two sides.

ESSENTIAL CUTS

Bavette - 10 oz* — **27**

Bold beef flavor with a hearty, juicy bite.

Hanger Steak - 8 oz* — **29**
Hanger Steak - 13 oz* — **36**

Rich, deeply flavorful butcher's favorite.

Flat Iron - 12 oz* — **32**

Well-marbled, tender and full of beef flavor.

New York Strip - 14 oz* — **35**

Firm texture with robust, classic steakhouse flavor.

Ribeye - 16 oz* — **37**

Generous marbling for a rich, juicy bite.

Filet Mignon - 8 oz* — **39**

Exceptionally tender with a delicate beef flavor.

INDULGENT CUTS - USDA PRIME

Picanha - 8 oz* — **38**
Picanha - 13 oz* — **56**

Prime sirloin cap with bold flavor and a tender bite.

New York Strip - 14 oz* — **56**

Prime marbling with robust flavor and a firm bite.

Ribeye - 16 oz* — **58**

Rich Prime marbling for exceptional juiciness.

Filet Mignon - 8 oz* — **59**

Prime tenderness with a delicate, buttery texture.

Larger cuts may be available upon request.
Please ask your server about availability and market price.

SAUCES

Upgrade charges shown where applicable.

Essential Sauces - Included
Bearnaise | Dijon Mustard | Chimichurri

Indulgent Sauces - +3
Mint Red Wine Demi-Glace | Cognac Green Peppercorn
Black Truffle & Madeira Red Wine Demi-Glace - +6

Additional Sauce Essential 4 | Indulgent 6

STEAK DONENESS



RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool red	Warm red	Warm pink	Slightly pink	Little or no pink

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STEAKHOUSE

DINNER

SIDES

Upgrade charges shown where applicable.

Fuji Apple Salad

Gorgonzola, Pecan & Raspberry Salad

Seven-Pepper Garlic Butter Green Beans

Roasted Cremini Mushrooms & Shallots

Ratatouille

Rosemary-Salt Parmesan French Fries

Saffron Fragrant Rice

Belgian Endive Caesar Salad +3.50

Creamed Leeks +4.50

Grilled Broccolini +4.50

Street Corn on the Cob +4.50

Potato Gratin +4.50

Gruyère Mac & Cheese +4.50

BEYOND THE CUT

The Ambassador Burger* — **18**

Half-pound ground chuck, American cheese, applewood-smoked bacon, bourbon caramelized onions, pickles and Ambassador sauce on a brioche bun, served with rosemary-salt Parmesan French fries

Burrata, Blue & Berry Salad — **19**

Mixed greens and arugula, cherry tomatoes, burrata, blue cheese, fresh berries, candied pecans and raspberry vinaigrette

Shrimp Scampi Linguine — **31**

Garlic, white wine, lemon butter, extra virgin olive oil, cherry tomatoes and parsley

Salmon Wellington — **33**

Salmon baked in puff pastry with sun-dried tomato, spinach, scallop mousse and Dijon mustard veloute, on a bed of leeks

Danish Baby Back Ribs with Pistachio — **34**

Slow-roasted ribs with house barbecue glaze, pistachio coating and your choice of two sides

Seven-Pepper Grilled Lamb Chops* — **48**

Six large lamb chops, mint demi-glace and your choice of two sides

Sea Bass — **52**

Tarragon crème fraîche beurre blanc and ratatouille

KIDS' MENU

Chicken Tenders & Rosemary-Salt French Fries — **10**

Cheeseburger & Rosemary-Salt French Fries — **10**

Kids' Steak* — **12**

Grilled flat iron steak served with rice and green beans.

DESSERTS

Tres Leches — **11**

Olive Oil Cake — **12**

White Chocolate & Raspberry Cheesecake — **13**

Assorted Mini Beignets (4) — **9**

Chocolate, Caramel & Raspberry

Key West Lime Pie — **11**

CONSUMER ADVISORY

* Marked items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please notify your server of food allergies.