

\$5 Tasting Menu

New England Clam Chowder Our chef's recipe

Amber House Salad

Mixed greens, tomato, cucumber and balsamic vinaigrette

Amber Mezze

Hummus, olive tapenade, marinated olives, baby tomatoes, buffalo mozzarella and grilled pita

Four Cheese Ravioli

Spicy tomato sauce and parmesan reggiano

Kobe Beef Sliders*

Japanese grain feed beef topped with pickles, ketchup and cheddar cheese

Baby Back Pork Ribs

Slow braised in our house made BBQ sauce Served with chipotle coleslaw

Oven Roasted Chicken Wings

Spicy cayenne sauce and blue cheese dressing

Wood Fired Pizza

Wild mushroom, caramelized onions and fontina
Pepperoni, sausage and mozzarella
Chicken, basil pesto, fresh tomatoes and mozzarella
Pizza Margherita



Pear Walnut Salad 8

Bibb lettuce, pears, walnuts and asiago cheese Lemon walnut vinaigrette

Caesar Salad* 8

With chicken 14

Grilled Beef Skewers* 12

Prime top sirloin and a roasted serrano chile aioli

Dungeness Crab Cakes* 14

Alaskan king crab sauce

Chicken Marsala 18

Pan seared chicken medallions served with marsala wine sauce, roasted vegetables and yukon mashed potatoes

10 oz. Oven Roasted Porkloin 22

Granny smith apples, bell peppers and fingerling potatoes served in a savory honey brandy sauce

Grilled Alaskan King Salmon*23

Roasted corn broth, fingerling potatoes and forest mushrooms

"Jumbalaya" Pappardelle* 25

Tiger prawns, andouille sausage and chicken in a spicy cajun tomato broth

8 oz. Grilled Top Sirloin* 24

Sauteed crimini mushrooms, truffled mashed potatoes and grilled asparagus