

**àmbər™**  
S E A T T L E

***Small Plates***

***New England Clam Chowder 8***

*Our chef's recipe*

***Amber House Salad 6***

*Mixed greens, tomato, cucumber and balsamic vinaigrette*

***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*

***Garlic Prawns 14***

*Spicy tomato coulis*

***Amber Mezze 12***

*Hummus, tapenade, marinated olives, baby tomatoes  
and buffalo mozzarella*

***Baby Back Pork Ribs 9***

*Slow braised in our house barbeque sauce*

*Served with chipotle coleslaw*

***Amber Mini Bites\****

*Petite sandwiches at market price*

***Artisan Cheese***

*\$5 for one \$15 to try four*

*Ask your server for selections*

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S E A T T L E

**Large Plates**

***Dungeness Crab Cakes 14 / 24***

*Alaskan king crab sauce*

***Stuffed Pasta***

*Chef's choice at market price*

*Available as appetizer or entrée*

***Kobe Cheeseburger\* 15***

*Roasted gorgonzola potatoes or side salad*

***Chicken Piccata 17***

*Classic garlic-caper sauce and Yukon mashed potatoes*

***8 oz. Boneless Niman Ranch Pork Chop\* 20***

*Citrus jus and sautéed rainbow chard*

***Grilled Alaskan King Salmon\* 23***

*Roasted corn broth, fingerling potatoes and forest mushrooms*

***Alaskan Halibut Cheeks\* 25***

*Herbed goat cheese risotto*

***12 oz. Grilled Ribeye\* 29***

*Green peppercorn demi-glace, Yukon mashed potatoes*

***Wood Fired Pizza 14***

*Wild mushroom, caramelized onions and fontina*

*Pepperoni, sausage and mozzarella*

*Chicken, basil pesto, fresh tomatoes and mozzarella*

*Pizza Margherita*

GIFT CERTIFICATES AVAILABLE

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.