



**Shrimp Tempura** 10  
Tiger shrimp, napa slaw, chilli sauce

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**Perogies** 10  
Yukon gold potatoes, maple smoked bacon, sour cream, arugala, honey truffle mayo.

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**Mac & Cheese Balls** 12  
Aged cheddar, cayenne pepper, parmesan, spicy ketchup

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**Chicken Wings** 13  
1 Lb local chicken, tuscan BBQ sauce, fresh cut fries.

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**Pita Pizza** 12  
Roma tomato sauce, mozzarella, grape tomatoes, feta, kalamata olives

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**Single Fare** 8  
Served without a side. Choose:

**Burger**  
**Turkey Wrap**  
**Panino**  
**Basket of Fries**

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**Summer Salad** 13  
Romaine, Arugala, Roasted beets, Tomatoes, Cucumber, Walnuts, Goat Cheese, Seasonal berries, Creamy Citrus Dressing.

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**Fattoush Salad** 11  
Romaine, Tomatoes, Cucumber, Baked Pita, Citrus Sumac Dressing.

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**Leafless Greek Salad** 12  
Local Mucci Vegetables: Cucumber, Tomatoes, Yellow, Orange, and Red Peppers, Red Onion, Black Olives and Feta Cheese

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**Add grilled chicken to any salad \$6**

**The Montreal Sandwich** 13  
Montreal Smoked meat, Sautéed onions, Honey mustard sauce, slaw, Fresh baked bread

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**Chicken Parm Panino** 14  
Breaded chicken breast, Local mozzarella, Roma tomato basil sauce

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**Fish Tacos** 15  
Local Perch, Asian Slaw

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**The Ambassador Burger** 13  
Ontario Beef, Local mozzarella, Saponi tomatoes, Arugala, Spicy Mayo, Fresh baked bread.

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**The Tuscan Club** 14  
Grilled chicken, Maple glazed bacon, Romaine, Saponi tomatoes, Spicy mayo, Fresh baked bread.

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**Grilled Chicken Wrap** 14  
Grilled chicken, Romaine, Mucci tomatoes, Cucumbers, Spicy mayo, Garlic tortilla

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**Roman Greco Wrap** 15  
Grilled chicken, Romaine, Mucci tomatoes, Cucumbers, Kalamata Olives, Feta, Arugala truffle mayo, garlic tortilla.

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**Perch & Chips** 16  
Panko Crusted Lake Erie Perch, Skin-on potato fries

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**Served with skin-on potato fries, summer salad, or leafless greek salad.**

**E**xecutive Chef Daniele Palanca, born and raised in Windsor, On. was formally trained in Rome, Italy under Executive Chef Massimo Bitto. Returning home to Windsor, he was the youngest Head Chef in the city at the age of 21, running a 210 seat fine dining restaurant in the heart of the city's downtown core. He later ventured to one of the finest restaurants in the province headlining Spago Ristorante for nine years, at which time he was featured on The Food Network and The Discovery Channel, and has also been featured on Lifetime Network. He has been executive chef at Ambassador Golf Club for 6 years.

