

àmbər™

S E A T T L E

\$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*

Wood Fired Pizza

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.
20% gratuity included for parties of 6 or more. Limited food service available after 11pm.

àmbər™

S E A T T L E

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

Gourmet Sliders*

Market price. See server for details

Honey Ale BBQ Prawns* 12

Sauteed tiger prawns served with grilled sourdough bread

Dungeness Crab Cakes* 14

Alaskan king crab 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*

GIFT CERTIFICATES AVAILABLE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% gratuity included for parties of 6 or more. Limited food service available after 11pm.