

Soups

Our ever-changing soups of the day...ask your server - \$5.50/bowl

Appetizers

Falafel - 4 pan-seared falafel cakes with tzatziki sauce - \$6

Potstickers - 5 potstickers with raspberry-chipotle compote - \$6

Twin Crab Cakes - Maryland-style crab cakes with horseradish remoulade - \$7

Salads

\$9.00

Add chicken for \$4

Add lump crab for \$6

Grapes & Goats - Mixed greens, goat cheese, red grapes, walnuts, alfalfa sprouts, tomatoes, and carrots dressed with balsamic vinaigrette.

Greek Caesar - Romaine, black olives, feta, red onion, tomatoes, garlic croutons, creamy Caesar dressing, topped with parmesan cheese.

Mediterranean Spinach - Baby spinach, mushrooms, bacon, carrots, tomatoes, bleu cheese crumbles, and tabouli.

Ambition Bistro - Mixed greens, tomatoes, cucumbers, almonds, dried cranberries, carrots, black olives, and green peppers dressed with balsamic vinaigrette.

Mango Tango - Mixed greens, mangoes, avocado, tomatoes, carrots, cucumbers, parmesan cheese in a creamy cilantro-lime dressing.

Specialty Sandwiches

\$10.00 - served with chips and pickle

Ambition - Grilled chicken, roasted red peppers, pesto, and mozzarella cheese grilled together on herb foccacia bread.

Gigi - Grilled ham, brie, apples, and a sweet and tangy cranberry dijon dressing on sourdough bread.

West Coast Hippie - Grilled portabella mushroom, avocado, provolone cheese, baby spinach, tomatoes, sprouts, and balsamic glaze in a wheat wrap.

Black Bean Burger - Our housemade black bean patty served on sun-dried tomato ciabatta bread with lettuce, tomato, salsa, and Pepper Jack cheese.

Green Street - Sautéed vegetables, garlic hummus, alfalfa sprouts, black olives, and mixed greens in a spinach wrap.

Jeremy's Package - Grilled turkey, apples, bacon, cheddar, and tomato, balsamic reduction on toasted pretzel bread with cranberry pesto.

Entrées

Crabby Marc - Two of our pan-seared crab cakes served with a dollop of horseradish remoulade. Served with side salad and pita points. - \$16

Chicken Marsala - Chicken sautéed in a rich marsala sauce with portabella mushrooms and served over penne. Served with a side salad - \$15