

Ambrosia Fine Dining

1540 Scalp Avenue
Johnstown, PA 15904
814-269-3366 (Phone)
814-266-5855 (Fax)
Open Daily 11 am – 9 pm

Appetizers

Beer Cheese Fondue – Served with an assortment of specialty breads for dipping, this decadent appetizer is perfect for sharing or a meal in itself. Cheddar and Fontina cheeses meld with dark lager, garlic, and fresh herbs in a symphony. \$10.95

Swiss Cheese Fondue – Swiss cheese, white wine, garlic, and seasonings highlight this amazing fondue. Served with an assortment of specialty breads for dipping. \$10.95

Artichoke Dip with Pita Chips – Original recipe artichoke and spinach dip served with fried pita chips, melted mozzarella, and garnished with diced tomatoes and green onions. \$9.95

Bruschetta – Our signature slow roasted tomato delicacy over Italian bread with melted mozzarella & feta cheeses. \$7.95

Prosciutto and Pecorino Stuffed Tomato – The salty flavor of prosciutto melded with the sharpness of pecorino cheese, captured inside a delicious, ripe tomato, creates a flavor profile unlike any other. We're giving you the option of enjoying this incredible dish cold or gently warmed. \$9.95

Shrimp with Chili Cilantro Rub over Mixed Greens – Our marinated grilled shrimp over masculine blend with a side of Caribbean Citrus dipping sauce. \$8.95

Crab Appetizer – Our blend of fresh crabmeat served inside puffed pastry pinwheels, with a side of our signature zinfandel béarnaise sauce. \$10.95

Calamari – Lightly dusted fried rings of calamari, served with marinara. \$9.95

Classic Shrimp Cocktail – Steamed and chilled, served with spicy cocktail sauce. \$8.95

Spicy Roasted Red Pepper Hummus – A wonderful layered flavor profile that starts sweet with roasted reds, & finishes with a kick of sriracha sauce. Served with pita chips, celery, and carrot sticks. \$6.95

Salads

Ambrosia Chicken Salad – Our special recipe chicken salad mixture with cranberries and fresh basil served over masculine blend. \$8.95

Ambrosia Crab Salad – Our original mixture of crab meat, diced celery, red and green onions in a light, creamy base, served over masculine blend. \$10.95

Caesar Salad – Your choice of marinated grilled chicken or shrimp, artichoke hearts, and black olives served over romaine with caesar dressing. \$8.95

Grilled Chicken Club Salad – Marinated grilled chicken breast shingled over our mix of spinach, iceberg, and romaine lettuce. Also comes with diced applewood-smoked bacon, diced tomatoes, cheddar cheese, jalapeno jack cheese, & boiled egg. \$8.95

Cranberry Raisin Crunch Spinach Salad with Chicken – Marinated grilled chicken breast shingled over spinach, with applewood-smoked bacon, red onions, dried cranberries, golden raisins, crunchy sweet bran clusters, & gorgonzola cheese, served with our signature bacon dressing. \$10.95

Steak Salad – Our spicy marinated steak strips shingled over chopped romaine, with sliced egg, diced tomatoes, red onions & french fries. \$9.95

Specialty Burgers

Blackened Bleu – Blackened 8oz burger, topped with melted bleu cheese. \$7.95

Zinfandel Béarnaise – Fresh 8oz burger smothered in our specialty zinfandel béarnaise sauce. \$7.95

Cheddarpeno – Fresh 8oz burger with jalapenos, cheddar, & Pico de Gallo. \$7.95

BellaFino – Fresh 8oz burger covered in mushroom portafino sauce, capped with a portabella pinwheel. \$9.50

Parm Peppercorn – Fresh 8oz burger covered in melted parmesan peppercorn topping. \$8.50

Artichoke Dip – Fresh 8oz burger topped with our artichoke dip. \$8.75

Bruschetta – Fresh 8oz burger smothered in our bruschetta blend, the ideal upscale of flavor profiles. \$8.50

Tuscan – Our fresh 8oz burger covered our original Tuscan sauce. \$7.95

Applewood Bacon BBQ – Our fresh 8oz burger smothered in BBQ sauce & smoked applewood bacon. \$7.95

Smoked Ham & Raisin Cider – A generous shingle of smoked ham on our fresh 8oz burger, topped with our signature raisin cider sauce. \$9.50

Jack 'n Jill – Covered in Pepper jack & pepperoncinis. \$7.95

Fire Roasted Vegetable – An 8oz burger covered in our olive oil/tarragon roasted zucchini, yellow squash, & roasted red peppers. Served on ciabatta bread with our Chipotle Ranch dressing. \$8.95

Tomato Onion Straws – An 8oz burger topped with a thick helping of our signature tomato dusted onion straws. \$7.95

Jane – Choice of cheddar, pepper jack, swiss, mozzarella, or American cheese. \$7.50

Signature Sandwiches

Grilled Fire Roasted Vegetable Sandwich – Zucchini, yellow squash, and roasted red peppers, sautéed in olive oil & tarragon, served over thick grilled rye bread with melted swiss & Chipotle Ranch dressing. \$7.95

Nectar Reuben – Hefty portion of corned beef & sauerkraut served on thick grilled rye bread with swiss cheese & Chipotle Ranch dressing. \$8.95

Italian – Ham, cappicola, genoa salami, & pepperoni smothered in melted provolone, with lettuce, tomatoes, & Italian dressing, served on ciabatta bread. \$8.95

Nectar Dip – Roasted shaved steak soaked in our signature au jous, served on ciabatta bread coated with boursin cheese. Our twist on a French Dip, scaled up to our standards. \$9.95

Turkey Club Stacker – Sliced roasted turkey, applewood-smoked bacon, provolone, mayo, lettuce, and tomatoes on grilled sourdough. \$7.95

Memphis BBQ – BBQ pulled pork on a grilled kaiser bun. \$7.95

Chicken Bruschetta – Marinated grilled chicken topped with our signature bruschetta mix, and melted mozzarella on grilled sourdough. \$8.95

Chicken Cordon Bleu – Fried chicken breast, ham, swiss, & bistro sauce on a grilled sourdough. \$8.95

Parmesan Peppercorn Chicken – Marinated grilled chicken breast smothered in our melted parmesan peppercorn topping, with lettuce & tomato, served on grilled ciabatta bread. \$8.95

Chicken Caesar Sandwich – Marinated grilled chicken, artichoke hearts, black olives, masculine blend, boursin cheese, & caesar dressing on ciabatta. \$8.95

Entrees – All entrees listed under Entrees, Poultry, Pasta, and Seafood categories come with a small house salad & choice of dressing.

Entrees

Ossobuco – Braised veal shank in our signature sauce, so tender that we must tie it up so you can unwrap this special gift at the table. Served with choice of house vegetable or mashed potatoes. \$28.95

Filet Mignon – Grilled 10oz filet wrapped in applewood-smoked bacon, served over a portobello mushroom pinwheel with a side of zinfandel béarnaise & choice of house vegetable or mashed potatoes. \$26.95

Hangar Steak – A delicious, tender hangar steak served with choice of vegetable. Known as the hanging tender, there is only one 10 to 12 oz steak per cow. Connoisseurs regard this as the best steak available. \$26.95

Delmonico – 10 oz steak served with choice of house vegetable. Please note that this cut of meat has a triangle of fat and excellent marbling throughout to enhance its flavor. \$26.95

Marinated Steak with Herbed Rice & Asparagus Bundle – 12oz top sirloin marinated in our secret blend then grilled & served with a portobello pinwheel & our herbed rice and asparagus bundle. \$17.95

Veal Marsala – Tender veal scaloppine sautéed with peppers & mushrooms in a Marsala wine sauce. \$17.95

Veal Piccata – Tender veal scaloppini sautéed with artichoke hearts, fresh herbs, & capers in a lemon wine sauce. \$17.95

Veal Oscar – Tender veal topped with crab, served with asparagus Hollandaise sauce. \$21.95

Pork Porterhouse – Succulent pork porterhouse steak, served with choice of two house vegetables. \$17.95

Poultry

Smoked Honey Amontaine Chicken over Risotto – An entire half chicken, applewood-smoked, then baked, glazed with honey & sprinkled with sliced almonds, served on a bed of homemade risotto. \$16.95

Poulet a la Diable – “Broiled deviled chicken.” An applewood-smoked half chicken glazed with mustard sauce and breading. Served with a side of diable sauce and choice of house vegetable. \$15.95

Chicken Marsala – Tender chicken breasts sautéed with peppers and mushrooms in a Marsala wine sauce and choice of house vegetable. \$14.95

Chicken Conquista – Breast of chicken sautéed in a demiglace wine & crabmeat sauce, and topped with shrimp and melted provolone cheese. \$19.95

Chicken Maryland – Breast of Chicken stuffed with crab blend in a creamy champagne sauce, garnished with jumbo shrimp. \$19.95

Chicken Saltimbocca – Bocconcini of chicken breast sautéed and topped with prosciutto and melted mozzarella cheese, served with mushrooms and shrimp in a Marsala wine sauce. \$19.95

California Chicken – Breast of chicken sautéed in a sweet lime demi-glace sauce with raisins, garnished with an orange basket stuffed with a variety of fruits. \$16.95

Pasta & Italian Specialties

Little Neck Clams Pasta – Fresh, sweet Little Neck Clams artfully prepared in a signature wine sauce with oil, chopped garlic, shallots, fresh basil, parsley, and lemon zest over linguini. \$14.95

Shrimp Caroline – Sautéed shrimp, spinach, garlic, green onions, and tomatoes in a white wine & light cream sauce, topped with melted boursin cheese over angelhair pasta. \$14.95

Seafood Fradiavola – Mussels, clams, shrimp, & sea scallops served in our homemade spicy marinara sauce over linguini, garnished with crustini bread. \$19.95

Lobster Ravioli – Lobster-stuffed ravioli, uniquely presented in a light, creamy seafood sauce, topped with jumbo shrimp. \$18.95

Italian Surf & Turf – Chicken parmigiana served with a side of shrimp marinara over linguini. \$18.95

Spaghetti Alla Chitarra con Salsiccia – Fennel sausage, sweet red & green peppers in a fresh plum tomato sauce, topped with shredded parmigiana cheese. \$14.95

Grilled Tuscan Chicken Pasta – Marinated grilled chicken shingled over penne pasta with tomatoes, garlic, basil, eggplant, olive oil, and black olives in a white wine sauce. \$14.95

Veal Parmigiana – Lightly breaded and fried veal over linguini, smothered in mozzarella, parmesan cheese, & marinara. \$15.95

Eggplant Parmigiana – Lightly fried shingles of eggplant drowning in marinara, with roasted red peppers, seasonings, & melted cheeses, over linguini. \$14.95

Pasta da Vinci – Angelhair pasta sautéed with fresh vegetables, miniature meatballs, fresh herbs, garlic, & oil. Served with red or white clam sauce. \$13.95

Seafood

Flame Kissed Grilled Citrus Shrimp – Shrimp marinated in cilantro, mint, lime, lemon & orange juice, grilled, basted with lemon citrus buerre blanc, served over rice with choice of house vegetable. \$15.95

Georgian Salmon with Ginger Peach Buerre Blanc – Grilled Salmon smothered in our signature ginger peach buerre blanc sauce, served with rice pilaf & choice of house vegetable or mashed potatoes. \$15.95

Grilled Salmon and Puffed Pastry – Grilled salmon topped with fresh cucumber dill sauce in a puffed pastry shell, served with rice pilaf & choice of house vegetable. \$15.95

Applewood Smoked Bacon Wrapped Scallops – A generous portion of jumbo applewood smoked bacon wrapped scallops, served with choice of two vegetables. \$17.95

Pan Fried Crabcakes – Our original recipe crab cakes served with zinfandel béarnaise & choice of two vegetables. \$15.95

Crab-stuffed Portobello Mushroom – Portobello mushroom cap stuffed with our original recipe crab mixture, topped with shrimp, & served over a bed of sautéed vegetables. \$18.95

Orange Roughy – Sweet orange roughy filet served broiled or fried with vegetable choice. \$16.95

Desserts

Chocolate Chip Cookie Pie – Delicious baked chocolate chip cookie dough crust, served warm with a scoop of ice cream. Topped with chocolate syrup & a dollop of whipped cream. \$5.95

Flaming White Turtle – Decadent white chocolate fondue, flambeaud at your table, ready to dip our assortment of strawberries, bananas, marshmallows, & cake. Perfect for sharing. \$10.95

Chocolate Fondue – Chocolate fondue served with our strawberry, banana, marshmallow, & cake assortment. \$10.95

Crème Brûlée – Traditional baked vanilla custard served on a bed of crème anglaise sauce & caramel syrup. \$7.95

Indian Pudding – An early American frontier delicacy that uses corn meal instead of flour. Very similar to rice pudding, but spiced like a holiday for the palate. Served warm, & topped with vanilla ice cream. \$5.95

New York Style Cheesecake – With strawberries \$5.95

Ambrosia Canoli – Creamy blend of mascarpone & chocolate inside a canoli shell, drizzled with vanilla crème anglaise sauce. \$6.95

North Star – Puffed pastry pinwheel covered in creamy mascarpone and fresh strawberries, then drizzled with vanilla crème anglaise sauce. \$5.95

Beverages – Pepsi, Diet Pepsi, Mountain Dew, Root Beer, Orange, Ginger Ale, Sierra Mist, Iced Tea, Lemonade, Coffee, Decaf Coffee, Hot Cocoa

Please see our wine list for complete details of our varietals by both bottle and glass, and our Nectar drink menu for an astounding array of flavorful creations by our mixologists.

Nectar features ten beers on tap, and a wide selection of bottled domestics and imports.