

BREAKFAST

BREAKFAST CLASSICS

Country Breakfast **\$9.95**

Two pancakes, two eggs, bacon and sausage

Country Light Breakfast **\$8.95**

One pancake, one egg, bacon and sausage

French Breakfast **\$9.95**

Two slices of French toast, one egg, bacon and sausage

French Breakfast Light Side **\$8.95**

One slice of French toast, one egg, bacon and sausage

Ambassador Breakfast **\$8.95**

Two eggs, bacon, sausage or ham

Ambassador Breakfast Light Side **\$7.95**

One egg, bacon, sausage or ham

All above orders come with hot buttered toast

Add home fries with any of the above for \$2.75

Full order of bacon (6 slices of bacon), ham (2 thick sliced black forest ham) or sausage (4 breakfast sausages) for \$5.95

OMELETTES

(All omelettes made with 3 eggs or egg whites)

Plain omelette **\$9.95**

Create Your Favourite Omelette **\$11.95**

Select any two items: Cheese, tomato, pepper, bacon, mushrooms, onions or spinach

Spinach and Goat Cheese Omelette **\$12.95**

Prepared with baby spinach, crumbled goat cheese, and sautéed onions

Spanish Omelette **\$12.95**

Prepared with a tomato, mushroom, green pepper, and onion sauce.

Served with home fries and hot buttered toast

FROM THE GRIDDLE

Golden Crisp Waffle **\$10.95**

The original Belgian waffle served with butter and golden syrup

Classic Pancakes **\$9.95**

Three hearty pancakes served with butter and golden syrup

French Toast **\$8.95**

Three slices of Texas toast egg dipped, grilled and served with butter and golden syrup

Add fresh fruit \$3.00

Add Strawberry, Blueberry or Cherry topping \$3.50

Add bacon, ham or sausage \$4.50

FOR KIDS

(Served until 11 am)

Little Critters Breakfast **\$4.00**

One egg, two slices of bacon, one slice of toast

I Do Not Like Green Eggs and Ham **\$4.00**

3 mini chocolate chip pancakes or one slice of French toast and two slices of bacon

A Great Start to Any Morning **\$4.00**

Bowl of frosted flakes with a slice of toast

Healthy Start **\$4.00**

Fruit bottom yogurt or fresh fruit medley with one slice of toast

HEALTHY START

Smoked Salmon Bagel with Fresh Fruit **\$10.95**

Thin slices of smoked salmon between warm toasted bagel served with fresh fruit medley

Fresh Fruit Medley **\$6.95**

Half Honey Dew or Cantaloupe **\$4.95**

Half Grapefruit **\$3.50**

Yogurt Parfait with Seasonal fruit **\$6.95**

Cold Cereals with Milk **\$4.50**

(Rice Krispies, Raisin Bran, Special K, Corn Flakes)

Hot Oatmeal **\$4.95**

(Add fresh fruit \$3.00)

Assorted Fruit Bottom Yogurts **\$3.00**

SIDE ORDERS

One Egg with Toast **\$4.95**

Hot Buttered Toast **\$2.95**

Two Eggs and Toast **\$5.95**

Cinnamon Toast **\$3.25**

Bacon, Ham, or Sausage **\$4.50**

Home Fries **\$3.95**

Toasted Bagel **\$3.50**

Bagel with Cream Cheese **\$4.50**



SOUPS+STARTERS

STARTERS

Jack Daniels Potato Spudz \$9.95

Baked potato skins filled with a Jack Daniels barbeque sauce, nacho cheese blend, and crisp bacon served with sour cream

Smoked Salmon Vegetable Rolls \$13.50

Four hand-rolled smoked salmon flutes filled with a vegetable chiffonade served with a garlic lemon aioli

Chicken Wings with Celery and Carrots \$12.75

Tender golden fried chicken wings tossed in your choice of medium, mild, honey garlic or spicy 3rd degree sauce served with carrot and celery sticks and a choice of ranch or blue cheese dressing
(add extra sauce \$1.00)

Shrimp Cocktail \$13.50

Five large shrimp served with our homemade cocktail sauce

Nachos \$12.95

An array of nacho chips encased in a three cheese blend, baked with fresh tomatoes, olives, green onions, and pepperoncini peppers
(Add chicken \$5.00)

Coconut Shrimp with Piña Colada Dipping Sauce \$11.95

Five butterfly shrimp fried golden brown and served with Ambassadors Tropical Pineapple Piña Colada dipping sauce

Garlic Bread \$8.25

Toasted Italian baguette smothered in garlic butter (add cheese \$1.00)

Combo Platter (Enough to Share) \$17.95

Chicken wings, chicken fingers, breaded mushrooms, poutine bites, and onion rings served with carrot and celery sticks and choice of ranch or blue cheese dressing

SOUPS AND SALADS

Soup of the Day \$4.50

Fresh homemade soup

Minestrone Soup \$4.75

A JM's classic

French Onion Soup \$7.50

House made, topped with mozzarella and Parmesan

Garden Salad \$9.75

Tender leaves of lettuce, topped with classic vegetables (tomatoes, cucumbers, radishes and onions) and finished with a chiffonade carrots and peppers

Julienne Salad \$13.75

Mixed green salad served with tomatoes, cucumber, onions, julienne roast beef, roast turkey, ham, and cheddar cheese

Mediterranean Salad \$12.95

Mesclun greens with sun dried tomatoes, olives, tomatoes, cucumbers, red onions, herbed chiavari cheese, and finished with a balsamic glaze

Caesar Salad \$11.75

Classic Caesar salad served with bacon crumble, garlic herbed croutons, and parmesan cheese

Spinach and Goat Cheese Salad \$13.75

Crisp baby spinach leaves dotted with cherry tomatoes, cucumbers, red onions, crumbled goat cheese, strawberries, and toasted walnuts

Add 4oz grilled chicken or 2 large shrimp \$5.00



SANDWICHES + ENTREES

BURGERS, SANDWICHES AND WRAPS

Portobello Burger \$11.95

Portobello mushroom, grilled red pepper, goat cheese and baby arugula finished with JM's signature sauce and served on a deli kaiser

JM's Burger \$11.75

Grilled double patties, topped with dill pickle, lettuce and tomato, served on a deli kaiser (add cheese or bacon \$1 each)

Turkey Club \$13.95

Classic triple-decker with oven roasted turkey breast, crisp bacon, lettuce and tomato

Steak Sandwich \$16.95

Grilled AAA 6oz NY strip loin served on a toasted garlic baguette, topped with mushrooms, onions and peppers sautéed in a smoky B.B.Q sauce

Beef Dip \$13.75

Thinly sliced oven roasted beef on a ciabatta, served with savory beef au jus

Veggie Sandwich \$11.75

An array of seasonal grilled vegetables garnished with cucumber, tomato, pea shoots and JM's signature sauce on a ciabatta bun

Chicken Wrap \$13.95

Crisp chicken tenderloins wrapped in a flour tortilla, garnished with lettuce, tomato, cheese and ranch dressing

Mediterranean Wrap \$11.75

Julienne vegetables, crisp romaine lettuce, olives, sun dried tomatoes, a hint of oregano, and basil tzatziki sauce encased in a tortilla wrap

Cheese Steak Wrap \$15.75

Mouth watering, thinly shaven Prime Rib, cheddar cheese, pickles, caramelized onions, lettuce, and JM's secret sauce wrapped in a flour tortilla

Turkey on Rye \$13.75

Oven roasted turkey breast, roasted red pepper and JM's signature spread, sandwiched between grilled marble rye

BLT \$11.75

Classic B.L.T served on toasted 12 grain bread

FAVOURITES

Chicken Tenders \$13.95

Tender strips of chicken tenderloin with your choice of BBQ or plum sauce, served with French fries, garden salad or soup

Chili and Garlic Bread \$9.95

The Ambassador's award winning chili baked with a tasty blend of cheddar and mozzarella. Served with a toasted garlic baguette

Beer Battered 6oz Haddock \$12.95

Homemade beer battered haddock served with tartar sauce and deli pickle (add second piece for \$4)

Poutine \$8.75

Crispy French fries smothered in mozzarella and fresh homemade gravy

Herb Crusted Cod \$14.75

A pan-fried herb crusted cod filet on a bed of rice pilaf, garnished with baby greens and served with a zesty hollandaise sauce

Stir Fry \$14.95

A medley of stir-fried vegetables, tossed in a teriyaki glaze, served on a bed of chow mein noodles, accompanied by spring rolls (add 4oz chicken or 2 shrimp for 5.00)

Quesadilla \$13.95

Grilled chicken, Cajun vegetables, tomatoes, and a trio of cheeses encased in a flour tortilla and baked to perfection, served with salsa and sour cream

PASTA

Chicken Carbonara \$16.95

A new twist on an old traditional Italian dish, bacon, sausage and chicken on a pasta bed

Lobster Ravioli \$21.50

Five large shrimp, sautéed vegetables, and a spicy tomato sauce draped over stuffed lobster ravioli

Baked Pasta Bolognese \$16.95

House made 100% ground beef sauce with a three cheese blend baked over our pasta of the day

Fettuccine Primavera \$15.95

Sautéed vegetable medley, fettuccine pasta tossed in your choice of tomato, alfredo or blush sauce

All pastas are served with a toasted garlic baguette

SEAFOOD

(These items served after 5pm)

Chef's Seafood Special \$24.00

Created by our chefs for all maritime lovers

Grilled Raspberry Salmon \$21.00

This simple delicate plate is accompanied with grilled pepper cup, salad, and garlic toast

Risotto Stuffed Tilapia \$20.00

A vegetable risotto fills this seasoned baked fillet served with seasonal vegetables

Stuffed Sole Florentine \$21.00

Herbed spinach and cream cheese stuffed sole, slow roasted to keep tender, served with seasonal risotto and seasonal vegetables

Grilled Garlic Butter Seafood Kabobs \$21.00

A carnival of seafood seasoned and grilled drizzled with garlic butter served with seasonal risotto and seasonal vegetables

ENTREE'S

(These items served after 5pm)

N.Y Strip Loin Steak 6oz \$19.00 | 8oz \$24.00

Beef up or slim down, it's your choice. Grilled to your liking.

Rib Eye 10oz \$28.00

Tender primal cut of meaty, mouth watering prime rib steak
Add your choice of peppercorn sauce or red wine mushroom ragout for \$2.00

10oz Bone in Pork Chop \$18.00

Tender grilled pork chop glazed with our apple butter sauce

Caribbean Voodoo Chicken \$18.00

A special blend of Caribbean herbs and spices in a spiced rum marinade drizzled with a curry Dijon mustard sauce
All above items are served with Chefs potato and seasonal vegetables

Chicken Parmesan \$18.00

Classic succulent breaded and stuffed chicken breast baked and adorned with Parmesan cheese on a bed of pasta tossed in your choice of tomato, alfredo or blush sauce

Tofu Tower \$17.00

A Portobello mushroom is the base for a gently layered vegetable tofu tower roasted and finished in an avocado sauce



DESSERTS AND BEVERAGES

DESSERTS

Coconut Cream Tart \$6.50

An ambassador classic for over 45 years

Fresh Fruit Medley \$7.00

Ice Cream (Vanilla or Chocolate) \$4.25

Cheesecake \$6.95

A selection of delectable chocolate or vanilla cheesecake drizzled with rich succulent chocolate sauce topped with whip cream and finished with fresh berries

Sundae \$6.95

Three scoops of ice cream topped with chocolate sauce and whip cream

White Chocolate Brownie \$6.95

Served warm and topped with vanilla ice cream, drizzled with chocolate and caramel sauce and finished with whip cream

Cookies and Cream \$7.25

Two large chocolate chip cookies sandwiched between a rich chocolate or vanilla cream drizzled with chocolate sauce

Fruit Compote Tart \$6.50

Fresh tropical fruit filled in a baked tart shell topped with whip cream

BEVERAGES

Coffee (per cup) \$2.75

Free refills with meal purchase

Hot Chocolate \$3.00

Fresh Cold Milk \$3.50

2% or chocolate

Tea (per pot) \$3.00

Black, Specialty, or Herbal

Fruit Juice \$3.75

Orange, apple, cranberry or grapefruit

Soft Drinks/Bottled water \$3.00

Bottled Soft Drink \$3.50

Café latte \$4.00

Espresso \$3.00

Cappuccino \$4.00

BEVERAGES (FOR KIDS)

Milk \$2.00

2% or Chocolate

Shakes \$4.00

Soft Drinks \$1.50

Juice \$1.50

Shirley Temple \$1.50

DESSERTS (FOR KIDS)

I Scream for Ice Cream \$2.00

One scoop of chocolate or vanilla ice cream

Sundae Fun Day Surprise \$5.00

