

AMBER ROAD

BAR & GRILLE

SHAREABLES

ASIAN MINI TUNA TACOS
sushi grade tuna, guacamole,
japanese mustard, tamari soy, ginger,
vinegar sesame oil, garnished w/
scallion, sesame, radish & diced
edamame* 22

- **WAGYU BEEF SLIDERS**
sweet & smokey bourbon bacon jam,
melted swiss raclette cheese,
house secret sauce, butter toasted
brioche buns* 24
- **STEAK SPRING ROLLS**
shaved wagyu & beef, caramelized
poblano & red peppers, mexican
oaxaca & cheddar cheese, chimichurri
ranch dipping sauce 19.5

CRAB & AVOCADO TOAST
jonah crab, sliced avocado, greek
evoo, herbed lime crème fraîche,
pickled shallots, watermelon radish,
micro arugula, toasted baby baguette,
espelette spice* 22

CALAMARI
mediteranean style, salt & pepper
flash fried, pickled pepperoncini
peppers & olives, parsley,
kalamata olive aioli 20

LOBSTER 'TURNOVER'
golden croissant dough shell filled w/
mascarpone, chives & cape cod
seasoning, butter poached lobster,
nh maple drizzle* 32

FLATBREADS

grilled 10 inch square thin crust

WHITE CHEESE & SPICY PEPPER
pickled cherry & vinegar peppers, parmesan,
artisan ricotta, fresh mozzarella, mascarpone,
calabrian chili oil, shaved pecorino,
micro arugula, cracked pepper 25

- **STEAK & POTATO**
medium rare roasted beef tenderloin,
mozzarella & melted raclette cheese,
2 hour caramelized sweet onion,
truffle whipped yukon gold potato,
aged balsamic, micro arugula* 32

MARGHERITA

crushed italian artisan tomatoes, first pressed
italian olive oil, fine herbs, fresh mozzarella,
parmesan, torn basil 24

ROTISSERIE

CUP OF CHICKEN SOUP

roisserie drippings, carrots,
celery, herbs, light lemon oil 12

LEMON PEPPER CHICKEN

24 hour brined bone-in breast,
thigh & leg, slow roasted on our
signature french rotisserie, grilled
asparagus, mascarpone whipped
potatoes, pan drippings 34

SALADS

FEDERAL WEDGE

head of baby crisp iceberg lettuce,
creamy bleu cheese dressing,
maple bacon lardons,
heirloom tomato,
great hill bleu cheese,
herbed croutons 22

- **LO MEIN TUNA SALAD**

sesame crusted rare tuna,
chilled lo mein noodles, carrots,
shaved napa cabbage, bell pepper,
cilantro, basil, edamame, avocado,
watermelon radish, snow peas,
portobello mushrooms, sesame seed,
tahini sesame dressing* 32

THE COBB

green leaf lettuce, plum tomato, great
hill bleu cheese, pickled shallots,
8 minute egg, double smoked bacon
lardons, avocado, sour dough croutons,
creamy avocado dressing* 24

FRESH VEGETABLE SALAD

baby gem, romaine and radicchio greens,
sweet peas, baby asparagus, grape tomato,
watermelon & red radishes, snow peas,
roasted sunflower seeds,
herbed goat cheese, crispy farro,
light & creamy citrus dressing 22

BONE-IN SLICED
ROTISSERIE LEMON PEPPER CHICKEN 8

CHICKEN SALAD W/ APPLE, CELERY, CORNICHONS 7

GRILLED HERBED SHRIMP 10

SEARED SESAME TUNA* 12

6 OZ GRILLED COULOTTE STEAK* 18

PLATES

HONEY MISO SALMON

pan seared atlantic salmon,
miso & honey buerre blanc, fresh
vegetable & barley mix,
umami mushrooms w/ dashi* 38

- **BLACK GARLIC TRUFFLE
ROASTED CHICKEN**
gianonne farm pressed chicken,
black garlic butter, savory herb &
scallion bread pudding, pan sauce
drippings, sautéed exotic mushrooms,
shaved truffles 48

WAGYU MEATBALL PAPARDELLE

pork, beef & veal meatballs,
pappardelle pasta, rich tomato sauce
w/ demi & madeira, basil leaves,
pillowy parmesan reggiano 38

PRIME BURGER

brisket, chuck & short rib blend,
clothhound reserved cheddar,
dijonaise, bibb lettuce, heirloom
tomato, buttered brioche bun,
house sea salt potato chips* 28

GRILLED BRANZINO

grilled filet, sautéed asparagus w/ feta,
mascarpone whipped potatoes,
kalamata olives, pickled onion & fennel,
dollop of tzatziki, grilled lemon 48

PRIME FILET MIGNON

grilled over thyme, french onion
mirepoix butter, mascarpone
whipped potatoes, grilled garlic
broccolini, aged balsamic pearls* 88



AMBER ROAD

100 Federal St. Boston MA 02110

617-936-3597

amberroadboston.com

@amberroadboston