

## APPETIZERS

**ASIAN STEAK CARPACCIO** 12 🍴†  
seared tenderloin slices, ginger, microgreens, crispy garlic chips, ponzu, truffle chili oil

**AHI TUNA TARTARE** 16 †  
spicy korean chili sauce, chili oil, avocado, tobiko, rice puffs, crispy tortilla chips

**CRISPY CALAMARI** 12  
panko and graham cracker breadcrumbs, spicy korean chili sauce

**TRUFFLE PARMESAN POMMES FRITES** 7  
crispy potato fries, parmesan cheese, truffle oil

**BAKED GOAT CHEESE** 14 🍴  
goat cheese, dried figs, cranberries, candied pecans, honey drizzle, grilled bread

**SHRIMP FRITTER** 12  
a mix of chopped shrimp, jalapeños, and onions all fried in batter, served with cucumber cilantro aioli and sliced jalapeños

**CRISPY BRUSSELS SPROUTS** 10  
baby kale, onions, bell peppers, candied jalapeños, bacon bits, balsamic red wine glaze, parmesan cheese

## SOUPS & SALADS

**SPICED CARROT SOUP** 🍴 4 CUP / 6.5 BOWL

**SIX ONION SOUP** 🍴 4 CUP / 6.5 BOWL

**GRILLED & CHOPPED CAESAR SALAD** 9 🍴  
flame-kissed chopped romaine lettuce, bacon crumble, tomato, pickled red onion, parmesan, garlic croutons

**SÔLT HOUSE SALAD** 9 🍴  
acadian lettuce mix, tomato, hearts of palm, red onion, avocado, cucumber, feta, red wine dijon vinaigrette

**CHARRED PEACH WALNUT SALAD** 9 🍴  
spring mix, bell pepper, red onion, bacon, feta, basil, balsamic vinaigrette

**THAI BEEF SALAD** 12 🍴  
spicy thai marinated steak, romaine, cucumber, tomato, pickled red onion, green onion, crushed peanuts, mint, ginger dressing

### SALAD & PASTA ADD-ONS

- 7 oz grilled salmon \$12 🍴
- 6 oz grilled chicken breast \$5 🍴
- 8 pcs grilled shrimp \$10 🍴
- 4 oz grilled steak kebob \$8 🍴
- 4 oz spicy chicken skewer \$5 🍴

## PASTA

**PAT THAI** 15  
our pun on traditional pad thai using fettucine, sweet peppers, scallion, carrots, "pretty thai" peanut sauce, crushed peanuts, cilantro, sesame seeds

**CAJUN FETTUCCINE** 18  
grilled chicken, shrimp, sausage, cajun cream sauce, bell peppers, onions

### SIDES 4

truffle mac 'n' cheese  
herb roasted potatoes  
elote 🍴

wild rice 🍴  
vegetable medley 🍴  
cilantro-lime rice 🍴

\*🍴 Denotes the menu item can be prepared gluten-free. Please notify your server of any dietary restrictions and/or food allergies you may have.

† Denotes that there is a risk associated with consuming raw/uncooked fish/shellfish or any raw protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw foods and should only eat fully cooked seafood. If unsure of your risk, please consult a physician.

## SANDWICHES, WRAPS & TACOS

add jalapeños if you want it spicy!  
add sliced avocado for an additional \$2

**SÔLT'S SIGNATURE BURGER** 15 🍴  
american wagyu beef patty, tomato, lettuce, grilled onions, peppercorn sauce, truffle mayo, cheddar cheese, brioche bun, and side of crispy fries

**MUSHROOM SWISS BURGER** 16 🍴  
american wagyu beef patty, sautéed mushrooms, swiss cheese, chipotle mayo, balsamic glaze, caramelized onion, brioche bun, and side of crispy fries

**SIGNATURE TACOS** 16 🍴  
served on flour or corn tortillas and with cup of elote:  
• **CRISPY CALAMARI** with spicy asian slaw and pico  
• **RED FISH** with bacon, cucumber avocado salsa, slaw, and pico  
• **SHRIMP** with bacon, chipotle mayo, slaw, and pico

**BANH MI GRILLED STEAK SANDWICH** 15  
grilled baguette, cucumber, truffle mayo, pickled carrot, cilantro, and side of crispy fries

**PROSCUITTO DI PARMA SANDWICH** 15  
fresh prosciutto, mozzarella, basil pesto, tomato, balsamic glaze on a fresh baguette, and side of crispy fries

**KOREAN FRIED CHICKEN (KFC) WRAP** 12  
6 oz. crispy fried chicken coated in sweet and spicy korean chili sauce, slaw, pickles, and side of crispy fries

**VEGAN PEANUT WRAP** 11  
red cabbage, red bell pepper, edamame, carrots, peanut, red onion, "pretty thai" peanut sauce, and side of crispy fries

## ENTREES

**MISO-MARINATED BLACK COD** 28 🍴  
chef tai's signature dish: vegetable medley, miso citrus sauce, crushed miso dust

**HERB LEMON SNAPPER** 24 🍴  
herb lemon compound butter, vegetable medley, bacon, fingerling potatoes, charred lemon

**SEARED AHI TUNA** 24 🍴†  
sesame crust, citrus-mustard miso, sweet soy reduction, toasted garlic, sautéed mushrooms, roasted herb potatoes

**SWEET & SPICY GLAZED SALMON** 25  
korean sweet & spicy glaze, roasted potato, blistered tomato & spinach, charred lemon

**RASPBERRY CHIPOTLE CHICKEN** 21  
8oz chicken breast, garlic roasted broccoli, cilantro-lime rice, raspberry chipotle sauce, raspberry powder

**SPICY CHICKEN SKEWERS** 18  
marinated in "pretty thai" muay thai sauce, vegetable medley, roasted fingerling potatoes, spicy teriyaki & cucumber avocado aioli dipping sauces

**DUCK À L'ORANGE** 26 🍴  
duck breast cured in a salt orange zest with star anise, l'orange sauce, roasted potatoes, wild rice

**STEAK KEBOBS** 19 🍴  
steak cubes, herb roasted potatoes, chimichurri & spicy teriyaki dipping sauces

**HOUSE STEAK** 33 🍴  
herb goat cheese crusted 6oz. center cut filet mignon, squash, zucchini, carrots, chimichurri, demi

\*\*\*Entree Split charge of \$3. We kindly ask for no substitutions on our entrees. Any substitution may have an up-charge of \$3.

\*\*\*\*A Gratuity of 20% will be added to parties of six or more and to split checks.