



APPETIZERS


ASIAN STEAK CARPACCIO 12  
 seared tenderloin slices, ginger, chives, crispy garlic chips, ponzu, truffle chili oil

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

CRISPY CALAMARI 12
 panko breadcrumbs, sweet & spicy korean chili sauce

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

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

TEMPURA SHRIMP 8
 6 pieces of tempura shrimp, eel sauce, sweet & spicy korean chili sauce


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

ROASTED PEAR SALAD 9 
 acadian lettuce mix, sweet peppers, red onion, toasted pumpkin seeds, herb goat cheese, cranberry-thyme vinaigrette

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 


PASTA

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


ASIAN GARDEN SHRIMP PASTA 18
 ASIAN GARDEN PASTA 15
 shrimp, spicy soy ginger garlic oil, snow peas, mushrooms, broccoli, scallions, sesame seeds

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

SIDES 4


truffle mac 'n' cheese
 herb roasted potatoes
 elote 


corn cakes
 vegetable medley 
 wild 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

SÔLT'S SIGNATURE BURGER 15 
 third pound american wagyu beef patty, tomato, lettuce, grilled onions, peppercorn sauce, truffle mayo, cheddar cheese, 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 and pico


SHRIMP FRESCA WRAP 15
 grilled shrimp, mango pico, lettuce, tomato, chipotle mayo, bacon, wrapped in a tortilla wrap, and side of crispy fries


BANH MI GRILLED STEAK SANDWICH 15
 grilled baguette, cucumber, truffle mayo, pickled radish & carrot, cilantro, and side of crispy fries
 • Add jalapenos if you want it spicy!
 • Add sliced avocado for an additional \$2

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: sautéed french green bean and vegetable medley, miso sauce, crushed miso dust

SIMPLY GRILLED SNAPPER 24 
 sautéed vegetables, charred lemon

SEARED AHI TUNA 24  †
 sesame crust, citrus-mustard miso, toasted garlic, sautéed mushrooms, roasted herb potatoes, eel sauce

SHRIMP ALMONDINE 24 
 wild rice, sautéed vegetables, almondine sauce

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

TEQUILA PORK 25 
 house made orange-cinnamon tequila marinated pork tenderloin, fried plantain, roasted potatoes, blistered peppers, avocado and cucumber aioli

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

BRAISED BEEF 26 
 sautéed brussels, boiled potatoes, carrots, demi glace

STEAK KEBOBS 19 
 steak cubes, herb roasted potatoes, grated parmesan, sides of chimichurri & spicy teriyaki dipping sauce

HOUSE STEAK 33 
 6oz center cut filet mignon, herb goat cheese crusted, 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.