APPETIZERS

MINI CRAB CAKE FRITTERS 12
lump crab meat, panko, corn salad, spicy carrot sauce

CRISPY CANDIED BACON 10
chili flakes, brown sugar brûléed bacon strips

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 11
panko breadcrumbs, sweet & spicy korean chili sauce

GUMBO 10
andouille sausage, chicken, rice, vegetables, and brown roux

CRISPY BRUSSELS SPROUTS 8
baby kale, onions, bell peppers, 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

SOUPS & SALADS

SPICED CARROT SOUP 3.50 CUP / 6 BOWL

FRENCH ONION SOUP 3.50 CUP / 6 BOWL

GRILLED & CHOPPED CAESAR SALAD 8
flame-kissed chopped romaine lettuce, bacon crumble, tomato, pickled red onion, parmesan, garlic croutons

SÔLT HOUSE SALAD 8
acadian lettuce mix, tomato, hearts of palm, red onion, avocado, cucumber, feta, red wine dijon vinaigrette

SOUTHWESTERN COBB SALAD 8
chopped romaine, tomato, avocado, corn, red onion, bacon, egg, mexican cheese, cilantro vinaigrette

ROASTED PEAR SALAD 8
acadian lettuce mix, julienned bell pepper, onion, feta, roasted pear, candied pecan, balsamic vinaigrette

SALAD & PASTA ADD-ONS
- 8 oz grilled salmon $10
- 6 oz grilled chicken breast $5
- 8 pcs grilled shrimp $10
- 4 oz grilled steak kebab $8

PASTA

PAT THAI 13
our pun on traditional pad thai using fettucine, sweet peppers, scallion, carrots, authentic "pretty thai" peanut sauce, crushed peanuts, cilantro, and sesame seeds

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

SIDES 4
roasted broccoli
herb roasted potatoes
green pea risotto
horseradish mashed potato
truffle mac 'n' cheese

SANDWICHES, WRAPS & TACOS

SÔLT'S SIGNATURE BURGER 15
1/2 pound peeler ranch wagyu beef patty, tomato, lettuce, grilled onions, peppercorn sauce, truffle mayo, cheddar cheese, brioche bun and side of crispy fries

CRISPY CALAMARI TACOS 15
flour or corn tortillas, panko crusted calamari, spicy asian slaw, apple relish. served with cup of elote

BAJA FISH TACOS 16
flour or corn tortillas, grilled white fish, chipotle mayo, bacon-cabbage slaw. served with cup of elote

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

VEGAN PEANUT WRAP 10
red cabbage, red bell pepper, edamame, carrots, peanut, red onion, pretty thai' peanut sauce, and side of crispy fries

ENTREES

MISO-MARINATED COD 27
sautéed french green bean and pepper medley, miso sauce, crushed miso dust

GRILLED RED SNAPPER 24
chive beurre blanc, garlic sauteed green beans, bacon bits

PAN ROASTED SALMON 24
pistachio & wasabi green pea crust, roasted corn puree, sautéed bok choy, candied orange, and brandy cream

SESAME-CRUSTED SEARED TUNA 22
citrus-mustard miso, toasted garlic, chives, butter sautéed mushrooms, roasted herb potatoes, sweet soy †

LEMON-BUTTER SHRIMP 22
seasoned rice, sautéed vegetables, lemon butter sauce

PAN ROASTED RAINBOW TROUT 26
andouille gravy, red beans, rice, and basil oil

PAN ROASTED BLACKENED CHICKEN 16
black bean and roasted corn salsa, grilled squash and zucchini, and seasoned rice

12 OZ. FRENCHED PORK CHOP 25
white bean cassoulet, roasted broccoli, and bourbon glaze caramelized onions

PAN-ROASTED DUCK 26
duck breast, red wine poached cherry reduction, roasted potatoes, onions, spinach

SÔLT HOUSE STEAK 33
flame-grilled 6 oz filet, roasted garlic, chimichurri sauce, herb roasted potato, and charred rosemary

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

RED WINE BRAISED BEEF 26
horseradish mashed potato, sautéed green beans, and balsamic red wine demi glaze

HERB CRUSTED LAMB 29
herb and coriander crust, red bell pepper coulis, kale florentine, and sauted roasted potatoes

*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.

***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.