

## APPETIZERS

- CRISPY CANDIED BACON** 10  
chili flakes, brown sugar brûléed bacon strips 🍴
- SHRIMP CEVICHE** 12  
lime juice marinated shrimp, tomato, onion, cilantro, jalapeno, avocado, crispy tortilla chips 🍴
- 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, 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 🍴

## SOUPS & SALADS

- SPICED CARROT SOUP** 🍴 4 CUP / 6.5 BOWL
- SUNDRIED TOMATO AND ROASTED BELL PEPPER BISQUE** 🍴 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 🍴
- SOUTHWESTERN COBB SALAD** 9  
chopped romaine, tomato, avocado, corn, red onion, bacon, egg, mexican cheese, cilantro vinaigrette 🍴
- STRAWBERRY AND FETA SALAD** 9  
spring mix, sliced strawberry, candied almond, onions, bell peppers, strawberry 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 kebab \$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, and sesame seeds
- CAJUN FETTUCCINE** 18  
grilled chicken, shrimp, sausage, cajun cream sauce, bell peppers, onions, tomatoes

## SIDES 4

- green pea risotto 🍴      truffle mac 'n' cheese 🍴  
herb roasted potatoes 🍴      green beans 🍴  
seasoned rice 🍴      elote 🍴

\* 🍴 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  
half 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 apple slaw 🍴  
• **RED FISH** with chipotle mayo, bacon-cabbage slaw 🍴
- 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)** 12  
6 oz crispy fried chicken coated in chef tai's signature sweet and spicy korean chili sauce, slaw, bread and butter 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 pepper medley, miso sauce, crushed miso dust 🍴
- PAN-SEARED GROUPE** 26  
black bean puree, corn cakes, pineapple pico, cotija cheese 🍴
- SNAPPER ALMONDINE** 24  
potato & carrot, almondine butter sauce, charred lemon 🍴
- GRILLED SCOTTISH SALMON** 24  
green pea risotto, sautéed mushroom, parmesan cheese 🍴
- SEARED AHI TUNA** 24  
sesame crust, citrus-mustard miso, toasted garlic, chives, sautéed mushrooms, roasted herb potatoes, sweet soy 🍴 †
- LEMON-BUTTER SHRIMP** 24  
seasoned rice, sautéed vegetables, lemon butter sauce 🍴
- SWEET & SPICY GLAZED SALMON** 25  
korean inspired sweet & spicy glaze, roasted potato, blistered tomato & spinach, charred lemon

### TEQUILA PORK 25

tequilla marinated pork tenderloin, fried plantain, roasted potatoes, blistered peppers avocado and cucumber aioli 🍴

### PAN-ROASTED DUCK 26

duck breast, red wine poached cherry reduction, roasted potatoes, onions, spinach 🍴

### GOAT CHEESE CRUSTED STEAK 26

7oz petite filet, squash, zucchini, carrot, chimichurri, demi 🍴

### STEAK KEBABS 19

steak cubes, herb roasted potatoes, sides of chimichurri & spicy teriyaki dipping sauce 🍴

### SÔLT HOUSE STEAK 33

flame-grilled 6oz center cut filet mignon, saffron polenta, mushroom demi-glace, potato fritter, micro herb 🍴

### HERB CRUSTED LAMB 26

herb and coriander crust, red bell pepper coulis, kale florentine, sautéed potatoes

\*\*\*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.