

APPETIZERS

- MINI CRAB CAKE FRITTERS 10**
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** 15**
sweet & spicy korean chili sauce, chili oil, avocado, tobiko, rice puffs, crispy tortilla chips
- CRISPY CALAMARI 11**
panko breadcrumbs, sweet & spicy korean chili sauce
- FRIED LOLLIPOP DRUMSTICKS 9**
beer marinated and fried, sweet chili sauce, and cilantro
- 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 \$9 🌱
- 6 oz grilled chicken breast \$5 🌱
- 8 pcs grilled shrimp \$9 🌱
- 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, tomatoes

SIDES 4

- roasted broccoli 🌱
- herb roasted potatoes 🌱
- green pea risotto 🌱
- poblano mashed potatoes 🌱
- truffle mac 'n' cheese 🌱

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

**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**
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 15**
flour or corn tortillas, grilled white fish, chipotle mayo, bacon-cabbage slaw. served with cup of elote 🌱
- GRILLED CHICKEN SANDWICH 12**
grilled chicken breast, sauteed onions and peppers, lettuce, swiss cheese, tomato, chipotle mayo and side of crispy fries 🌱
- 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 SANDWICH 15**
GRILLED STEAK 'OR' CRISPY SWEET CHILI CHICKEN
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 26**
sautéed french green bean and pepper medley, miso sauce, crushed miso dust 🌱
- GRILLED RED SNAPPER 23**
chive beurre blanc, garlic sauteed green beans, bacon bits 🌱
- GRILLED SALMON 22**
green pea risotto, sauteed mushrooms, and shaved parmesan cheese 🌱
- SESAME-CRUSTED SEARED TUNA** 21**
citrus-mustard miso, toasted garlic, chives, butter sautéed mushrooms, roasted herb potatoes, sweet soy 🌱
- LEMON-BUTTER SHRIMP 20**
seasoned rice, sautéed vegetables, lemon butter sauce 🌱
- PAN ROASTED MEDITERRANEAN CHICKEN 17**
sauteed onion, zucchini, squash, red bell pepper, tapenade, parsley oil 🌱
- PAN FRIED PORK CHOP 17**
bechamel sauce, fried capers, kale and walnut salad tossed in dijon red wine vinaigrette

- PAN-ROASTED DUCK 25**
duck breast, red wine poached cherry reduction, roasted potatoes, onions, spinach 🌱
- SÔLT HOUSE STEAK 31**
flame-grilled 6 oz filet, poblano mashed potatoes, roasted broccoli, truffle butter, balsamic demi glaze 🌱
- STEAK KEBABS 19**
steak cubes, herb roasted potatoes, sides of chimichurri & spicy teriyaki dipping sauce 🌱
- BRAAI-SPICED PETITE FILLET 26**
roasted garlic, chimichurri sauce, herb roasted potato, and charred rosemary 🌱
- HERB CRUSTED LAMB 29**
herb and coriander crust, red bell pepper coulis, kale florentine, and sauted roasted 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.