

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 8
crispy potato fries, parmesan cheese, truffle oil

BAKED GOAT CHEESE 16 🍴
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 12
baby kale, onions, bell peppers, candied jalapeños, balsamic red wine glaze, parmesan cheese

SOUPS & SALADS

SPICED CARROT SOUP 🍴 6 CUP / 8 BOWL

SIX ONION SOUP 🍴 6 CUP / 8 BOWL

GRILLED & CHOPPED CAESAR SALAD 10 🍴
flame-kissed chopped romaine lettuce, bacon crumble, tomato, pickled red onion, parmesan, garlic croutons

SÔLT HOUSE SALAD 10 🍴
acadian lettuce mix, tomato, hearts of palm, red onion, avocado, cucumber, feta, red wine dijon vinaigrette

CANDIED WALNUT SALAD 10 🍴
spring mix, bell pepper, red onion, bacon, feta, basil, balsamic vinaigrette

THAI BEEF SALAD 14 🍴
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 🍴

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 30 🍴
chef tai's signature dish: vegetable medley, miso citrus sauce, crushed miso dust

HERB LEMON SNAPPER 27 🍴
herb lemon compound butter, vegetable medley, bacon, fingerling potatoes, charred lemon

SEARED AHI TUNA 27 🍴†
sesame crust, citrus-mustard miso, sweet soy reduction, toasted garlic, sautéed mushrooms, roasted herb potatoes

SWEET & SPICY GLAZED SALMON 27
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 28 🍴
duck breast cured in a salt orange zest with star anise, orange sauce, fingerling potatoes, kale, florentine vegetables

STEAK KEBOBS 20 🍴
steak cubes, herb roasted potatoes, chimichurri & spicy teriyaki dipping sauces

HOUSE STEAK 35
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.