APPETIZERS

MINI CRAB CAKE FRITTERS 9
lump crab meat, panko, corn salad, spicy carrot sauce

SHRIMP COCKTAIL 12
served with wasabi infused cocktail 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

SWEET CHILI FRIED CHICKEN 10
lemongrass-soy marinated and fried chicken, brussels sprouts, peanuts, herbs, "pretty thai" sweet chili sauce

CRISPY CALAMARI 11
panko breadcrumbs, sweet & spicy korean chili sauce

BRUSSELS SPROUTS 8
crispy brussels sprouts, arugula, 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 7
flame-kissed chopped romaine lettuce, bacon crumble, tomato, pickled red onion, parmesan, garlic croutons

SÔLT HOUSE SALAD 7
acadian lettuce mix, tomato, hearts of palm, red onion, avocado, cucumber, feta, red wine dijon vinaigrette

SOUTHWESTERN COBB SALAD 7
chopped romaine, tomato, avocado, corn, red onion, bacon, egg, mexican cheese, cilantro vinaigrette

ROASTED PEAR SALAD 7
acadian lettuce mix, julienned bell pepper, onion, feta, roasted pear, candied pecan, balsamic vinaigrette

SALAD ADD-ONS
- 8 oz grilled salmon $9
- 6 oz grilled chicken breast $5
- 8 pcs grilled shrimp $9
- 4 oz grilled steak kebab $8

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

**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.

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, arugula, grilled onions, peppercorn sauce, truffle mayo, cheddar cheese, brioche bun and side of crispy fries

TX B.B.Q. BURGER 15
1/2 pound peeler ranch wagyu beef patty, lettuce, tomato, fried onions, sweet & spicy jalapeños, cheddar cheese, bacon, BBQ sauce, brioche bun and side of crispy fries

CRISPY CALAMARI TACOS 14
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 STEAK SANDWICH 15
grilled baguette, cucumber, truffle mayo, pickled radish & carrot, cilantro, "pretty thai" tiger smirk marinated ribeye steak, and side of crispy fries.
- Add jalapenos if you want it spicy!
- Add sliced avocado for an additional $2

ENTREES

GRILLED RED SNAPPER 22
chive beurre blanc, garlic sauteed green beans, bacon bits

GRILLED SALMON 19
green pea risotto, sauteed mushrooms, shaved parmesan cheese

MISO-MARINATED COD 25
sautéed french green bean and pepper medley, miso sauce, crushed miso dust

SESAME-CRUSTED SEARED TUNA 20
citrus-mustard miso, toasted garlic, chives, butter sautéed mushrooms, roasted herb potatoes, sweet soy

LEMON-BUTTER SHRIMP 19
seasoned rice, sautéed vegetables, lemon butter sauce

GRILLED CHICKEN 16
grilled chicken, cranberry bread dressing, sweet potato puree, onion veloute sauce

PAN-ROASTED DUCK 25
duck breast, red wine poached cherry reduction, roasted potatoes, onions, spinach

SÔLT HOUSE STEAK 27
flame-grilled 6 oz filet, poblano mashed potatoes, roasted broccoli, truffle butter, balsamic demi glaze

STEAK KEBABS 18
steak cubes, herb roasted potatoes, sides of chimichurri & spicy teriyaki dipping sauce

RED WINE BRAISED BEEF 22
poblano mashed potatoes, garlic sauteed green beans, balsamic red wine reduction

GRILLED LAMB 26
roasted eggplant baba ganoush, mint-lime rice, cucumber relish, apple mint sauce

CAJUN FETTUCCINE 17
grilled chicken, shrimp, sausage, cajun cream sauce, bell peppers, onions, tomatoes

ASIAN SOY-PEANUT PASTA 13
fettuccine pasta, sweet bell pepper, green onion, carrots, "pretty thai" peanut sauce, crushed peanuts, cilantro, sesame seeds