

# SOLAIRE

DINNER MENU

6PM— 10PM

## APPETIZERS

CHIPS AND SALSA ○ 8 *homemade diablo salsa, house-made chips*

VEGAN NACHO SKILLET (GF) (V) ○ 18 *blue chips, sweet potatoes, black beans, cashew-nacho cheese, pico de gallo*  
○ 7 add carnitas ○ 6 add guacamole

CRISPY MONTEREY CALAMARI ○ 17 *tossed with baby arugula, peperonata ragù, lemon, shishito pepper garnish*

GUAJILLO WINGS ○ 18 *guajillo chili sauce, crispy garlic, cilantro-lime aioli, bleu cheese slaw*

GARLIC PARMESAN FRIES (Veg) ○ 10 *grana padano cheese, parsley, roasted garlic aioli*

## SALADS AND SOUPS

SOUP ○ *chef's daily inspiration*  
○ 6 cup ○ 9 bowl

MUSHROOM BISQUE (Veg) (GF) *roasted, exotic house-grown mushrooms, fine herbs, cream*  
○ 8 cup ○ 10 bowl

SIMPLE SALAD (V) ○ 13 *baby greens, shaved beets, baby tomatoes, cucumbers, candied sunflower seeds, carrot-pear vinaigrette*

SOLAIRE CAESAR ○ 14 *romaine, baby kale, classic caesar dressing, garlic croutons, parmesan*  
○ 8 add salmon ○ 7 add chicken ○ 8 add (4) Argentine red prawns

## ENTREES

ANGUS BEEF BURGER ○ 16 *1/2 pound angus beef, choice of cheese, lettuce, tomato, red onion, brioche bun*  
○ 2 add bacon ○ 3 add avocado ○ 3 add house grown mushrooms with onions

STEAK FRITES (GF) ○ 35 *10 oz. certified angus flat-iron steak, green peppercorn with house-grown shiitake mushroom sauce, grilled asparagus, fries*

BRICK CHICKEN (GF) ○ 27 *half chicken, seared "under a brick", sweet potato mash, roasted brussels sprouts with hazelnuts, black olive tapenade*

CEDAR ROASTED SKUNA BAY SALMON ○ 29 *baby turnips, roasted house-grown exotic mushrooms, marble potatoes, dijon with dill butter sauce*

LAMB CHILINDRON ○ 31 *spanish lamb stew with a medley of peppers, tomato with spices served over polenta, citrus gremolata*

MUSHROOM RISOTTO (Veg) (GF) ○ 23 *exotic house-grown mushrooms, arborio rice, parmesan, winter squash, truffle essence*

GOCHUJANG RICE NOODLE SAUTEE (GF) (V) ○ 22 *seasonal local veggies, pickled cucumbers and rice noodles, korean BBQ sauce, fried tofu*  
○ 8 add salmon ○ 7 add chicken ○ 8 add (4) Argentine red prawns

GF = Gluten Free V = Vegan Veg = Vegetarian

**\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a medical condition.**

EXECUTIVE CHEF CHAD GREER ○ CHEF DE CUISINE ERIKA NONEMAKER