


Solt

May 9 - May 11

APPETIZERS


ASIAN STEAK CARPACCIO 12  †
seared tenderloin slices, ginger, micro greens, 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 and graham cracker breadcrumbs, sweet & spicy korean chili sauce

CRISPY BRUSSELS SPROUTS 12
baby kale, onions, bell peppers, candied jalapenos, balsamic red wine glaze, parmesan cheese


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

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

SALAD & PASTA ADD-ONS

- 7 oz grilled salmon \$12 
- 6 oz grilled chicken breast \$5 
- 8 pcs grilled shrimp \$10 
- 4oz spicy chicken skewer \$5


PASTA

PAT THAI 15
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

SIDES 4


truffle mac 'n' cheese	vegetable medley 
herb roasted potatoes	cilantro-lime 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.

GRADUTATION SPECIALS

APPITIZER


HERB LEMON BUTTERFLY SHRIMP 12 
six grilled butterflied shrimp with a herb lemon butter sauce

ENTREES

GRILLED SALMON RISOTTO 27 
grilled salmon with a mushroom, leek, and spinach with a balsamic and olive oil drizzle

ENTREES

MISO-MARINATED BLACK COD 30
chef tai's signature dish: vegetable medley, miso citrus sauce, crushes 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, toasted garlic, chives, sautéed mushrooms, roasted herb  potatoes, sweet soy

SWEET & SPICY GLAZED SALMON 27
korean inspired sweet & spicy glaze, roasted potato, blistered tomato & spinach, charred lemon

SPICY CHICKEN SKEWERS 18
marinated in "pretty thai" muay thai sauce, vegetable medley, roasted fingerling potatoes, spicy teriyaki & cucumber avocado aioli dipping sauces


DUCK A L'ORANGE 28 
duck breast cured in a salt orange zest with star anise, l'orange sauce, fingerling potatoes, kale, florentine vegetables

HOUSE STEAK 35 
herb goat cheese crusted 6oz. center cut filet mignon, squash, zucchini, carrots, chimichurri, demi

DESSERT

ALMOND BASQUE CAKE 12
caramel, chantilly, and crushed almonds

CHOCOLATE TORTE 9 
house whipped cream, dark cherries

CREME BRULEE 10 
vanilla bean, sugar crust

***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.