


Starters

Bruschetta Duo	\$7
grilled baguette, one side with tomatoes, fresh mozzarella, and basil, another with pesto and dried tomatoes	
Calamari	\$7
buttermilk battered and flash fried served with roma tomato sauce	
 Shrimp and Artichoke Dip	\$8
with spinach, three cheeses, and house made flatbread	
Hummus and Tapenade	\$7
with flatbread	

Pastas and Pizzas

**Add
Soup or Salad
for only
\$2.00!**

All pastas served with fresh baked bread. Ask your server about vegetarian or vegan preparations.

Farfalle with Feta, Artichokes, and Kalamata Olives	\$12
bowtie pasta with roma tomato sauce	
Spaghetti Roma with Shrimp or Sausage	\$10
shrimp or Italian sausage in tomato sauce	
Lemon Chicken Fettuccini	\$10
sliced chicken breast and spinach with lemon cream	
Shrimp or Chicken Fettuccini Alfredo	\$11
tossed with fresh vegetables in parmesan cream	
Shrimp or Chicken Pesto	\$10
with basil pesto, tomatoes, and angel hair	
Duck Breast Stroganoff	\$12
spinach and mushrooms in sour cream and brandy sauce	
Pesto Pizza	\$9
chicken, goat cheese, dried tomatoes, and pesto	
Pizza Caprese	\$8
fresh mozzarella, tomato sauce, fresh basil, and tomatoes	
Mediterranean Pizza	\$10
artichokes, chicken breast, kalamata olives, and feta cheese	
Sausage Pizza	\$9
Italian sausage with three cheeses	

Gratuity of 15% will be added to parties of 6 or more.

Entrées

**Add
Soup or Salad
for only
\$2.00!**

All entree's served with appropriate sides.



Grilled Filet	\$26
8 oz prime tenderloin with maple/horseradish steak sauce	
Steak and Crab	\$19
petite filet with snow crab cluster	
Soleil Steak	\$15
Flank steak marinated overnight in 3 citrus ginger vinaigrette	
Steak Au Poivre	\$26
pan seared tenderloin medallions with peppercorn cream	
Pan Roasted Pork Tenderloin	\$11
with house made apple/cherry butter	
Sautéed Duck Breast	\$17
dried cherry and pecan sauce	
Chicken Soleil	\$17
chicken breast with spinach, pine nuts, goat cheese, dried tomatoes and marjoram tomato sauce	
Chicken Marsala	\$16
pan roasted chicken breast with mushroom marsala cream	
Pineapple Mahi Mahi	\$18
grilled and topped with pineapple salsa	
Chili Seared Wild Salmon	\$18
wild caught Alaskan Salmon chili seared and topped with mango salsa	
Wild Salmon Pesto	\$18
grilled coho salmon with basil pesto and sautéed spinach	
Fish and Chips	\$11
hand breaded cod served with cole slaw, fries, and chipotle tarter sauce	
Portobello Napoleon	\$15
with spinach, sautéed vegetables, hummus, and Roma tomato sauce	

Sides

Garlic Mashed Potatoes	\$4
Vegetable of the Day	\$4
Citrus Coconut Rice	\$3
Sautéed Spinach	\$4
French Fries	\$4
Pasta Salad	\$3

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Sandwiches

Served with pasta salad. Substitute salad, soup, or french fries for \$ 2.



Soleil Steak Sandwich	\$11
served on garlic toast with caramelized onions and provolone	
Old Chicago Sandwich	\$8
grilled ham, slaw, swiss, and thousand island on garlic toasted bun	
Chicken Bacon Sandwich	\$9
honey pepper bacon, swiss, and honey mustard	
Monte Cristo	\$9
chicken breast, ham, and swiss cheese, egg battered and griddled with honey dijon dipping sauce	
Mango Chicken Wrap	\$9
chili seasoned breast with pepper jack and mango salsa	
Fish Taco Wrap	\$11
grilled mahi mahi with cilantro slaw and pineapple salsa	
Portobello Wrap	\$9
with caramelized onions, hummus, tapenade, lettuce, and tomato	
Spinach and Mushroom Wrap	\$9
griddled with feta ceese and parmesan	
Pecan and Chickpea Burger	\$9
handmade vegetarian patty with caramelized onions and goat cheese	
Café Cheeseburger	\$7
ground chuck burger with choice of american, cheddar, provolone, pepper jack, or swiss	
Bacon Cheeseburger	\$8
honey pepper bacon and sharp cheddar	



Sweets

Peach Bread Pudding	\$5
with vanilla cream	
Golden Delicious Apple Tart	\$5
with cinnamon gelato and caramel sauce	
Chocolate Mousse Cake	\$5
with white chocolate sauce	
Chocolate Peanut Butter Crème Brulee	\$5

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Salads

	Small	Large
Beef and Blue Salad	\$9	\$12
sliced soleil steak with caramelized onions and bleu cheese dressing		
Grilled Salmon Salad	\$10	\$14
wild caught Alaskan Salmon with caramelized onions and honey dijon dressing		
Shrimp Louis Salad	\$8	\$10
sautéed shrimp with louis dressing and hard boiled egg		
Mari's Chicken Mango Salad	\$8	\$10
dried cherries and mango salsa with raspberry vinaigrette		
Garden Fresh Salad	\$7	\$9
carrots,tomatoes,onions,mushrooms, fresh basil, pine nuts and lemon oregano vinaigrette		
Chopped Chicken Salad	\$9	\$11
with bacon, egg, scallions, sharp cheddar, and creamy parmesan dressing		
Green Goddess Salad	\$5	\$7
like a caeser only better! add grilled chicken for \$3		
Soleil Salad	\$4	\$6
choice of green goddess, bleu cheese, creamy parmesan, thousand island, honey dijon, raspberry vinaigrette, lemon oregano vinaigrette, or balsamic vinaigrette		



Light Lunch

	Cup	Bowl
House Made Soup of the Day	\$4	\$6
Soup and Salad		\$7
cup of soup with a small soleil salad		
Grilled Cheese Deluxe		\$7
choice of wheat or white with cheddar and provolone cheese with caramelized onions and tomatoes		

Beverages

Juice and Milk	\$2.5
Sodas, Coffee, and Teas	\$2
fresh ground coffee, citrus spice iced tea, unsweet iced tea, hot tea, lemonade, pepsi, diet pepsi, mountain dew, sierra mist, and dr. pepper	

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