

SOUL CAFE

DINNER

Served
4PM - 9PM
Tuesday - Saturday



SALADS

Add a Protein: Cold chicken breast +\$6, Hot grilled chicken breast +\$8, Fried chicken strips +10, Grilled salmon +\$12, Grilled shrimp +\$12

- Garden Salad {gf, vg} 10**
Mixed greens, cherry tomatoes, cucumbers, red onion, red pepper, watermelon radish, choice of dressing

Watermelon Strawberry Salad {gf, vg} 14
Arugula, mint, goat cheese, toasted almonds, balsamic reduction

Green Goddess {gf, vg} 14
Mixed greens, sugar snap peas, green apple, avocado, broccolini, feta, pistachios, watermelon radish, green goddess dressing

Caprese {gf, vg} 16
Fresh Mozzarella, sweet tomato, fresh basil, Kalamata olives, balsamic reduction, pesto

- Mediterranean Salad {gf, vg} 16**
Mixed greens, feta cheese, cherry tomatoes, Kalamata olives, red pepper, red onion, cucumber, pepperoncini, lemon vinaigrette

Beet Salad {gf} 16
Golden beets, arugula, orange slices, feta cheese, pistachios, blueberries, citrus vinaigrette

Arizona Wedge {gf} 16
Iceberg lettuce, cherry tomatoes, crisp jalapeño bacon, avocado, jalapeño bleu cheese dressing

SNACKS

- Fried Brussel Sprouts {gf} 16**
Parmesan, candied jalapeño bacon, dried cranberries

Crispy Cauliflower {gf, vg} 16
Pickled onions, chipotle crema, honey

Coconut Shrimp 18
Tamarind glaze, pineapple jam

Roasted Red Beet Hummus {vg} 16
Grilled pita, feta cheese, red peppers, cucumbers, watermelon radish, carrots, toasted pumpkin seeds, urfa biber chili, fresh cilantro, lemon, olive oil

Sal's Bowl of Balls 16
Pork & beef meatballs, rich marinara, Tuscan bread

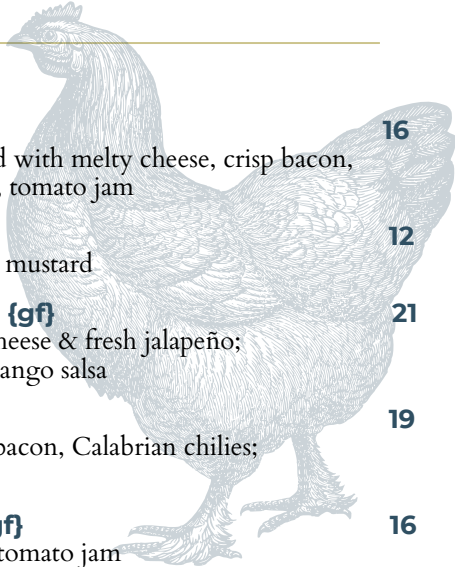
- Baby Potato Skins {gf} 16**
Crisp mini potato skins topped with melty cheese, crisp bacon, scallions, avocado, sour cream, tomato jam

Pretzel Nubs {vg} 12
Jalapeño cheese sauce, ground mustard

Bacon-Wrapped Shrimp {gf} 21
4 jumbo shrimp with cream cheese & fresh jalapeño; wrapped in jalapeño bacon; mango salsa

Steamed Clams 19
White wine, butter, jalapeño bacon, Calabrian chilies; grilled bread

Deviled Bacon & Eggs {gf} 16
Deviled eggs, candied bacon, tomato jam



PASTA & GRAINS

- Chicken Piccata 24**
Pan seared chicken breast, artichoke hearts, capers, lemon butter sauce, angel hair pasta, fresh parsley and shaved parmesan

Butternut Squash Enchiladas {vg, gf} 24
Butternut squash and sage, rolled in corn tortillas with mild jalapeño cheese sauce; on a bed of southwest quinoa blend

Beef Stroganoff* 26
Pappardelle pasta, grilled tenderlion, creamy mushroom sauce; topped with sour cream

Surf & Turf Ravioli 28
Short rib ravioli and jumbo shrimp in a light lemon cream sauce, sautéed spinach

Shrimp Scampi 24
Jumbo shrimp, angel hair pasta, white wine garlic and herb butter sauce, fresh parsley

LAND

- Arizona Medallions* {gf} 28**
Two 4oz beef tenderlions, jalapeño potato cakes, roasted tomato, asparagus spears, jalapeño cheese sauce

Mexaloaf {gf} 24
With chipotle ketchup & jalapeño bacon; mixed grilled vegetables & buttery mashed potatoes

Grilled Pork Chop* 32
2-bone pork chop, jalapeño-bacon jam, sweet potato pie & mixed grilled vegetables

Buttermilk Fried Chicken 24
Crispy boneless breasts, chicken gravy, buttery mashed potatoes & mixed grilled veggies

Flank Steak 28
Grilled to order, Parmesan truffle fries, bearnaise sauce, light arugula salad

SEA

- Walleye Almondine 28**
Pan-seared walleye, mashed potatoes, asparagus spears, almond lemon brown butter

Maple Glazed Salmon* {gf} 32
Alaskan salmon, butternut squash, hazelnuts, brussels sprouts, dried cranberries, jalapeño bacon; maple chili glaze

Cod in Olive Oil {gf} 26
Wild cod poached in olive oil & Calabrian chillies, cherry tomatoes, cured olives, sautéed spinach, mashed potatoes

Blackened Mahi {gf} 28
Cajun rice with black beans, chorizo sausage, red peppers and corn

**These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.*
{gf} = Gluten Free – we are not a gluten free kitchen
{vg} = Vegetarian • {v} = Vegan