

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, v} 10**  
Mixed greens, cherry tomatoes, cucumbers, red onion, red pepper, watermelon radish; choice of dressing

**Green Goddess {gf, vg} 16**  
Mixed greens, rainbow carrots, green apple, avocado, broccolini, pistachios, watermelon radish; green goddess dressing

**Caprese {gf, vg} 18**  
Fresh Mozzarella, sweet tomato, fresh basil, Kalamata olives; balsamic reduction, pesto

**Apple Blue {gf, vg} 16**  
Mixed greens, tart apple, toasted walnuts, dried cranberries, bleu cheese crumbles; apple maple vinaigrette

**Scottsdale Chopped 28**  
Chilled grilled salmon, chopped greens, pearl couscous, dried corn, pumpkin seeds, avocado, cherry tomatoes, dried cranberries, feta cheese; pesto buttermilk dressing

**Beet Salad {vg, gf} 16**  
Golden beets, arugula, blueberries, orange slices, pistachios, goat cheese; citrus vinaigrette

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

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

SNACKS

**Chips & Dip {gf, vg} 12**  
House-made lattice chips and French onion dip

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

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

**Pretzel Nubs {vg} 14**  
Jalapeño cheese sauce, ground mustard

**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

**Banana Bread {gf, vg} 14**  
Pecan maple butter

**Zucchini Walnut Bread {vg} 14**  
Cranberry butter

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

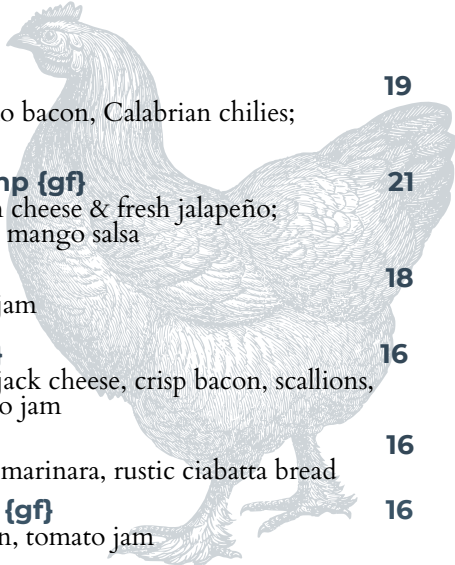
**Bacon-Wrapped Shrimp {gf} 21**  
4 jumbo shrimp with cream cheese & fresh jalapeño; wrapped in jalapeño bacon; mango salsa

**Coconut Shrimp 18**  
Tamarind glaze, pineapple jam

**Baby Potato Skins {gf} 16**  
Mini potato skins, cheddar jack cheese, crisp bacon, scallions, avocado, sour cream, tomato jam

**Sal's Bowl of Balls 16**  
Pork & beef meatballs, rich marinara, rustic ciabatta 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

**Pumpkin Ravioli {vg} 26**  
Brown butter, sage, cream, spiced cranberry sauce, parmesan, candied pecans

**Beef Stroganoff\* 30**  
Pappardelle pasta, creamy mushroom sauce; topped with sour cream

**Shrimp & Grits {gf} 28**  
Jumbo shrimp, jalapeño bacon, celery, red onion, red peppers, tomato clam sauce, crisp cheddar grits

LAND

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

**Pork Chop\* 32**  
Grilled 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

**Steak & Fries\* {gf} 32**  
8oz flat iron, skinny fries, charred broccolini; horseradish cream sauce

**Surf & Turf\* {gf} 36**  
Tenderloin steak, jumbo shrimp, risotto made with red peppers, onion, jalapeño bacon, spinach, cream, chipotle, cheddar jack cheese

**Baby Back Ribs {gf} 32**  
Fork-tender full rack of ribs, blueberry BBQ sauce; sidewinder fries, and creamy apple carrot coleslaw

SEA

**Fish Fry 26**  
Fried Alaskan cod, waffle fries, coleslaw, and tartar sauce

**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*