



## SOLSTICE

### BRAISED BISON SHORT RIBS \$42

*braised and slow roasted ribs that fall off the bone  
on buttery spaetzle with carrots,  
mushrooms and onions in the braising juices*

### HOUSE SMOKED SALMON \$34

*smoked salmon served with sides of  
ancient grains and colorful garden greens*

### SHRIMP RED CURRY \$32

*curry shrimp (or chicken), sauteed onions,  
sauteed bell peppers, tomatoes, with  
ancient grains pilaf & grilled pineapple*

### VEGAN TOFU GREEN CURRY \$32

*fried tofu, sauteed onions, bell peppers, tomatoes,  
with ancient grains pilaf and grilled pineapple*

### WILD MUSHROOM RAVIOLIS \$32

*Wild mushroom raviolis with a creamy,  
buttery mushroom sauce with sauteed vegetables*

### GRILLED PORK SHOPS \$34

*apricot chimichurri on grilled chops  
on ancient grains pilaf and sauteed vegetables*

### GRILLED 14 oz RIBEYE STEAK \$52

*cut and grilled to order from the prime rib  
potatoes du jour, grilled asparagus, and sauteed veg*

### TUNA TATAKI DINNER \$36

*sashimi tuna seared rare with sesame seeds  
on ancient grains pilaf and ponzu sauce*

### GREENS AND ANCIENT GRAINS \$21

*the mixed field greens house salad  
add red quinoa, wild rice & basmati rice pilaf  
choice of house vinaigrette or southwest caesar  
**add smoked salmon or steak \$11***

**KIDS under 10 BUTTER PARM NOODLES \$11**

**KIDS CHICKEN BUTTER & PARM NOODLES \$14**

**WEDNESDAY NIGHT IS SMOKED PRIME RIB NIGHT**



## SOLSTICE

*Bistro*

## SMALL PLATES

### FIELD GREENS HOUSE SALAD \$16

*mixed field greens with carrots, cucumbers, radish  
cherry tomatoes, roasted pepitas,  
sliced apple and citrus vinaigrette*

### SOUP DU JOUR \$16 (\$9 cup a la carte)

*a bowl of homemade soup and bruschetta  
with tomatoes, basil & balsamic glaze*

## TAPAS

### MEAT & CHEESE CHARCUTERIE FOR 2 \$20

*weekly selections of cured meats and cheeses,  
crostini, hummus, colorful crudite veggies*

### SMOKED TENDERLOIN CARPACCIO \$18

*smoked rare filet of tenderloin sliced razor thin  
on pecorino crisps with roasted red pepper sauce*

### SEARED SCALLOPS \$18

*glorious sea scallops served with an  
orange zest buerre monte on a bed of greens*

### DOUBLE DATE SAFFRON SKEWERS \$14

*spicy capicola layered between sweet dates  
baked to meld the flavors of saffron aioli*

### VEGAN CUCUMBER ROUNDS \$10

*cucumbers with hummus and crisp carrots*

### SMOKED SALMON CROSTINIS \$14

*house cured and smoked salmon  
with a lemon caper dill aioli on crostinis*

### SMOKED PORK BELLY "BURNT ENDS" \$14

*pieces of smoked pork belly tossed in truffle oil  
on a bed of crispy fried bowtie pasta*