

Starters

Dungeness Crab Cakes \$12

two crab cakes served with mixed greens & orange aioli

Heirloom Tomato Bruschetta \$8

heirloom tomatoes, buffalo mozzarella & fresh basil drizzled with balsamic vinaigrette

Coconut Prawns \$12

four specially breaded coconut prawns served with a red wine –plum sauce

Raspberry & Brie Cheese Quesadilla \$12

flour tortilla filled with brie and mozzarella cheeses and fresh raspberries served with fresh fruit salsa

Homemade Soup Cup \$4 Bowl \$6

soup of the day or yesterday's soup, each made from scratch in-house

Salads

Add to any salad chicken (\$4), shrimp (\$5) or salmon (\$5).

All dressings are made from scratch in-house and may be purchased by the bottle.

Solano's House Salad Side \$6.5 Full \$12

mixed greens, blueberries, green apple wedges, glazed walnuts & feta cheese with blueberry vinaigrette

Autumn Spinach Salad Side \$6.5 Full \$12

organic baby spinach, dried cranberries, honey roasted almonds, red delicious apple chips and blue cheese crumbles tossed with apple cider vinaigrette



Butter Lettuce Salad Side \$6 Full \$11

butter lettuce, carrots, heirloom tomatoes, red onions and our homemade bleu cheese vinaigrette

Classic Caesar Salad Side \$6 Full \$11

romaine lettuce, parmesan cheese, croutons & Caesar dressing (anchovies available upon request)

SOLANO'S
A West Coast Bistro

 **Fall 2011** 

Dinner Entrées

With the exception of pasta dishes, dinner entrées are served with the vegetable of the day and your choice of garlic mashed potatoes or parmesan risotto.

Applewood Bacon Wrapped Filet Mignon \$32

certified angus beef petite filet mignon topped with rosemary-horseradish demi glace

Solano's Famous Beef Short Ribs \$24

red wine braised boneless beef short ribs, served with carrots and parsnip

Huckleberry Wild Salmon \$24

honey glazed wild salmon filet topped with huckleberry compote

Pecan Crusted Sand Dabs \$20

sautéed pecan crusted sand dab fish filets topped with chardonnay-butter sauce

Pork Porterhouse \$26

12 oz. grilled porterhouse topped with caramelized apples and ginger

Stuffed Chicken Breast \$18

oven roasted chicken breast stuffed with dried figs and mascarpone cheese topped with sage scented demi-glace

Pan Seared Lake Superior Whitefish \$24

served with apple-pecan butter and crispy leeks

Prosciutto Wrapped Prawns \$26

five black tiger prawns wrapped in prosciutto served with Meyer lemon butter sauce

Pumpkin Sea Scallops \$26

pan seared pumpkin seed crusted sea scallops served over a bed a spaghetti squash with burre blanc

Italian Sausage Fettuccini \$22

asparagus, sweet onions, tomatoes and Italian sausage over egg fettuccini pasta with a roasted garlic cream sauce

Chicken Pesto Pappardelle Pasta \$18

grilled chicken breast, broccoli, sundried tomatoes and toasted pinenuts with pesto sauce over fresh pappardelle pasta