

soluna café & lounge
SAMPLE MENU DINNER

small

housemade seasonal soup inquire for today's selection

pommes puree yukon gold potato, shitake mushroom, thyme

grilled shishito peppers hazelnut-romesco sauce

warm potato salad french fingerling, red bell pepper, caper, shallot

blistered green beans blue lake green beans, heirloom cherry tomato, toasted almond

creamy olive oil polenta caramelized onion, cotija cheese, agave syrup

brown sugar brussels sprouts brussels sprouts, applewood smoked bacon, lemon juice

medium

grilled caesar salad romaine heart, boquerones, shaved pecorino, brioche croutons, crispy shallots, classic caesar dressing

baby spinach salad frisée, fuyu persimmons, humboldt fog, pickled purple ninja radish, red onion, candied almonds, citrus vinaigrette

tuna nicoise rare ahi tuna, field greens, fingerling potatoes, cherry tomatoes, green beans, castelvetro olives, 3-minute egg, fried capers, lemon-caper vinaigrette

dungeness crab & pumpkin fritters frisée, parsley, pickled fennel, meyer lemon aioli

steamed manila clams fresh chorizo, white wine, baby spinach, grilled baguette

mac & cheese cellentani pasta, pancetta, aged white cheddar, swiss-gruyere, aged provolone, pecorino-romano, panko

large

free-range fried chicken mary's air-chilled chicken, mac & cheese, braised rainbow chard, bacon, buttermilk biscuit

char-grilled bone-in pork chop niman ranch pork, brown sugar brussels sprouts, apple-caraway-bacon compote

grill-steamed king salmon king salmon, roasted lemon vinaigrette, warm fingerling potato salad, blue lake green beans, cherry tomato, crispy lemon

pan-seared black cod california black cod, creamy polenta, tomato relish, peanut-cilantro pesto, micro greens

grilled filet mignon 8 oz. certified angus beef, pomme purée, grilled shishito peppers, hazelnut-romesco sauce

crab & clam linguine dungeness crab meat, manila clams, fresh spaghetti, cherry tomato, jalapeño, panko, mint, parsley

butternut squash risotto marscapone, maple syrup, fuji apple, pepitas, pecorino-romano, styrian pumpkin seed oil **add grilled chicken**

civic burger & fries house-ground all-natural beef, wild arugula, crispy onions, black garlic aioli, triple cream brie, brioche bun **add bacon** **local organic egg**

sub grilled chicken breast, grilled dutch crunch

tap water & fresh local bread - served upon request

corkage is \$15 - limit of 2 bottles - \$5 split charge applies to entrees only

18% gratuity added to parties of 5 or more

~ just about all of the ingredients we use are organic, all-natural or sustainable ~