

STARTERS



Barbeque Shrimp	\$7
~ with pineapple and bacon	
Bruschetta Duo	\$6
~ one slice of olive oil bread tot topped with roma tomatoes, fresh mozzarella, and basil, another with pesto and dried tomatoes	
Calamari	\$6
~ buttermilk battered and flash fried served with roma tomato sauce	
Hummus and Tapenade	\$6
~ with flatbread and pickled onions	
Pot stickers	\$6
~ gingered duck with soy honey dipping sauce	
Shrimp and Artichoke Dip	\$7
~ with spinach, mushrooms, and cheese	

PASTAS ETC.

Lemon Chicken Fettuccini	\$9
~ grilled chicken breast and spinach with lemon cream	
Farfalle Mediterranean	\$9
~ with feta cheese, kalamata olives, capers, artichokes, and roma sauce	
Shrimp or Chicken Fettuccini Alfredo	\$10
~ your choice with fresh vegetables in parmesan cream	
Spaghetti Roma with Sausage or Shrimp	\$9
~ spicy italian sausage or shrimp in tomato sauce	
Shrimp or Chicken Pesto	\$9
~ with basil pesto, tomatoes, and capellini	
Tomato and Chevre Capellini	\$8
~ tomatoes and caramelized onions with goat cheese and fresh basil	
Beef Tenderloin Farfalle	\$12
~ with spinach, mushrooms, and mustard cream	
Golden Curry with Shrimp or Tofu	\$10
~ with coconut citrus rice	

PIZZAS

Pesto Pizza	\$9
~ chicken, goat cheese, tomatoes, and pesto	
Sausage Pizza	\$8
~ italian sausage, tomato sauce, and three cheeses	
Pizza Mediterranean	\$8
~ chicken, feta cheese, tomato sauce, kalamata olives, and artichokes	
Pizza Caprese	\$7
~ fresh mozzarella, tomato sauce, fresh basil and tomatoes	
Hawaiian Pizza	\$9
~ with shrimp, ham, pineapple, and barbeque sauce	

SANDWICHES

Served with pasta salad. Substitute salad, soup, or french fries for \$1.50

Chicken Teriyaki Wrap	\$8
~ with pickled ginger and onions, lettuce, and tomatoes	
Soleil Steak Sandwich	\$10
~ served open face on garlic toast with caramelized onions	
Curried Chicken Wrap	\$8
~ peppers, onions, curry lime mayonnaise, lettuce, and tomato	
Fish Taco Wrap	\$10
~ Grilled or fried grouper with cilantro slaw and chipotle cream	
Portobello Wrap	\$8
~ with caramelized onions, hummus, tapenade, lettuce, and tomato	
Grouper Sandwich	\$10
~ grilled or fried with chipotle tarter sauce	
Monte Cristo	\$9
~ chicken breast, ham, and swiss cheese on olive oil bread, egg battered and griddled with honey dijon dipping sauce	
Cafe' Cheeseburger	\$7
~ ground chuck burger with american, cheddar, provolone, or swiss	
HAMBurger	\$8
~ burger topped with grilled ham, swiss, and caramelized onions	

ENTRÉES

All entree's served with appropriate sides and your choice of soup or salad



Chili Rubbed Rib-eye	\$21
~ With chipotle cream and flash fried onions	
Grilled Tenderloin	\$19
~ With sautéed mushrooms and onions in our balsamic steak sauce	
Steak au Poivre	\$19
~ Tenderloin medallions with green peppercorn cream	
Steak and Shrimp	\$26
~ Grilled Rib eye topped with shrimp scampi	
Soleil Steak	\$14
~ Flank steak marinated overnight in 3 citrus ginger vinaigrette	
Chicken Breast Marsala	\$14
~ Sautéed with mushroom Marsala cream	
Parmesan Chicken Piccata	\$15
~ sautéed with lemon caper sauce	
Chicken Soleil	\$15
~ Chicken breast stuffed with spinach, pine nuts, goat cheese, and dried tomatoes with marjoram tomato sauce	
Fried Grouper Filet	\$15
~ With chipotle tarter sauce	
Sautéed Grouper	\$15
~ With lemon beurre blanc and capers	
Grilled Salmon	\$15
~ With tomato sauce and pesto	
Chili Seared Salmon	\$15
~ With chipotle cream	
Lacquered Duck Breast	\$16
~ with hoisin/honey glaze	
Portobello Napoleon	\$14
~ With spinach, roast vegetables, hummus and roma tomato sauce	
Tofu Stir Fry	\$14
~ with hoisin honey sauce	

SOUP AND SALAD



Beef and Bleu Salad	\$10
~ sliced soleil steak with caramelized onions and bleu cheese dressing	
Shrimp Louis Salad	\$9
~ sautéed shrimp with louis dressing	
Mediterranean Salad	\$9
~ artichokes, kalamata olives, capers, feta cheese, and lemon oregano dressing	
Teriyaki Chicken Salad	\$9
~ with raspberry vinaigrette and house pickled ginger	
Soleil Salad	\$3 \$6
~ mixed greens, shallots, tomatoes, carrots, and croutons with bleu cheese, thousand island, green goddess, honey dijon, creamy parmesan, balsamic vinaigrette, raspberry vinaigrette, or lemon oregano dressing	
House made Soup of the Day	\$3 \$5
~ cup or bowl	

SWEETS

Banana Caramel	\$5
~ Crème caramel with a hint of banana	
Bread Pudding	\$5
~ Little Bakery of Eureka Bread in egg custard with whiskey cream	
Tiramisu	\$5
~ with chocolate sauce	
Golden Delicious Apple Tart	\$5
~ with cinnamon gelato and caramel sauce	

BEVERAGES

Italian Spring Waters	\$2.5
~ Sole' or San Pellegrino sparkling	
Juice and Milk	\$2
~ Orange juice, Apple juice, 2% milk	
Sodas, Coffee, and Teas	\$1.5
~ fresh ground coffee, Soleil spiced citrus tea, hot tea, lemonade, peps, diet peps, mountain dew, sierra mist, and dr pepper	

BEER

Budweiser... Bud Light... O'Doul's.....	\$2.50
Red Stripe... Sierra Nevada Pale Ale... Fat Tire Amber... Sunshine	\$3.50
Wheat... 1554 Dark Ale	

WHITE WINE

B&G Vouvray 2005 \$17	4.50	Barone Fini Pinot \$19	5
~ Loire Valley, France		Grigio	
Beringer White	\$13	3.50	~ Valdigge, Italy
Zinfandel 2005		Chateau Souverain	\$29
~ California		Chardonnay 2004	7
Chateau ste Michelle ..	\$19	5	~ Sonoma Coast, California
Brut		Rutherford Ranch	\$25
~ Washington State		Chardonnay 2004	6.50
Thornbury	\$23	6	~ Napa Valley, California
Sauvignon Blanc 2004			
~ Marlborough, New Zealand			

RED WINE

Bogle Petite Syrah	\$19	5	Columbia Crest	\$23	6
2004			Grand Estate Merlot 2002		
~ Paso Robles, California			~ Columbia Valley, Washington		
J. Lohr Seven Oaks	\$25	6.50	Jakes Fault Shiraz	\$17	4.50
Cabernet Sauvignon 2004			2004		
~ Paso Robles, California			~ California		
Marietta Cellars Old ...	\$21	5.50	Siduri Pinot Noir	\$29	7
Vine Red Lot Number 40			2004		
~ Geysersville, California			~ Willamette Valley, Oregon		

BRUNCH

