

RESTAURANT



## STARTERS

### SOUP DU JOUR 8

#### FRENCH ONION SOUP 9

*With Garlic Crouton, Emmental Cheese*

#### MONTEREY STYLE FRIED CALAMARI 13

*Served with Lemon Harissa Aioli*

#### TOMATO AND TOFU CAPRESE GF 9

#### MIXED GREENS GF 9

*Tender Field Greens and Red Beets with Garden Herb Champagne Vinaigrette*

#### YELLOWFIN TUNA TARTAR<sup>1,2</sup> 14

*Served with Teriyaki Sweet Chili Glaze, Sesame Seeds, Wasabi Mayo and Crispy Taro Chips*

#### STEAMED PRINCE EDWARD ISLAND MUSSELS 14

*Served in Pinot Grigio Wine, Garlic and Italian Parsley with Grilled Focaccia*

#### STEAMED MANILA CLAMS 14

*Served in Saffron Broth, Garlic and Basil with Grilled Focaccia*

## ENTRÉES

#### KOBE BEEF CALIFORNIA BURGER<sup>2</sup> 8 OZ 17

*With Bacon, Avocado, Lettuce, Tomato, and Tillamook Cheddar Cheese*

#### SEARED YELLOWFIN AHI TUNA WITH BLUEBERRY HONEY WALNUT CHUTNEY<sup>1,2</sup> 28

*Served with Sautéed Onions and Bell Pepper Confit with Cherry Tomatoes*

#### GRILLED VEGETABLE SANDWICH 16

*Served on Naan Bread, Grilled Zucchini, Asparagus, Basil Aioli and Sprouts*

*Served with Sweet Potato Fries*

#### CAESAR SALAD 10

*Hearts of Young Romaine, Focaccia Croutons, Parmesan Cheese with Classic Caesar Dressing*

*With Grilled Chicken 16*

*With Wild Argentina Shrimp 20*

*With Grilled Angus New York Steak 28*

#### GRILLED SALMON<sup>2</sup> GF 28

*Served on Baby Arugula Salad, with Pecans, Strawberries, Hearts of Palm with Chipotle Dressing*

#### PETALUMA GRILLED CHICKEN SANDWICH 16

*Served on Ciabatta Bread, with Boursin Cheese, Roasted Piquillo Peppers and Fried Onions*

#### SOLEIL TURKEY CLUB 15

*Smoked Breast of Turkey, Bacon, Avocado, Tomato with Tarragon Mayonnaise*

#### GRILLED NEW YORK STEAK STEAK POMME FRITES<sup>2</sup> 28

*Gorgonzola Cheese Beurre, Arugula and Fries*

#### RIGATONI PASTA 24

*Sautéed Rock Shrimp, Chorizo de Bilbao with Garlic White Wine Sauce and Grilled Focaccia Bread*

#### ROTISSERIE YOUNG CHICKEN GF 27

*With White Beans, Sundried Tomatoes, Kale Ragout with Garlic Shiitake Mushroom Demi Glaze*

## SIDE ORDERS

#### FRENCH FRIES 5

#### GRATIN POTATOES 5

#### SWEET POTATO FRIES 5

#### FRIED YUCA 5

#### SAUTÉED SPINACH 5

#### SEASONAL STEAMED VEGETABLES GF 5

Lunch

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions  
If you have any concerns regarding food allergies, please alert your server prior to ordering