

# SOLEIL

## DINNER

### SOUPS AND SALAD

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**French Onion Soup** Toasted Baguette, Melted Provolone, Chives **9**

**Pumpkin Bisque** Roasted Pumpkin Purée, Cream, Coconut Milk, Hints of Sweet Spices and Ginger **9**

**Half Heart Caesar** Half Romaine Heart, Garlic Croutons, Shaved Parmesan **13 GF (without Croutons)**

**Baby Wedge** Pickled Red Onions, Bacon Crumbles, Cherry Tomatoes, Bleu Cheese Dressing, Chives **14 GF**

☀️ **Sunshine** Spring Mix, Strawberries, Grapes, Candied Pecans, Red Onion, Feta Cheese, Raspberry Vinaigrette **15 GF**

**Mixed Greens** European Cucumbers, Marinated Baby Heirloom Tomatoes, Purple Cabbage, Radish, Shredded Carrot, House Vinaigrette **13 GF**

Add to any Salad: Sautéed, Blackened, or Fried

Snapper(4oz) **16**, Grouper(4oz) **16**, Salmon(4oz) **13** 5 Shrimp **12**, Chicken(6oz) **10**

### STARTERS

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**Oysters** Rockefeller, Roasted, or Fried **22**

☀️ **Soleil Crab Cake** Jumbo Lump Blue Fin Crab, Remoulade **26**

☀️ **Hot Crab Dip** Jumbo Lump Blue Fin Crab, Cream Cheese, Cheddar Cheese, Scallions, with Seasoned Tortilla Chips **26 GF**

**Truffle Fries** with Black Truffle Oil, Garlic, Parsley **10 GF**

**Beef Creole Carpaccio** Thinly Sliced Smoked Paprika Seared Beef Tenderloin, Fresh Creole Relish, Truffle Oil **20 GF**

**Fried Fish Bites** Lightly Dusted and Fried, Tartar Sauce **12**

**Almond Breaded Shrimp** Blackberry Compote **15**

**Charcuterie** Seasonal Meat and Cheese Selections, Accoutrements **17 GF (without Crackers)**

### MAINS

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☀️ **Fried Whole Snapper** 2lbs Seasoned and Fried on Bone, Warm Escabeche, Asparagus **54 GF**

**Encrusted Snapper** 6oz Filet encrusted with Almonds, Pecorino Cheese, Panko, over Garlic Wilted Spinach **38**

**Blackened Grouper** 6oz Filet over Sautéed Corn Maque Choux **38 GF**

**Seared Scallops** Velvety Cauliflower Puree, Corn Maque Choux, Cherry Tomatoes **42 GF**

**Balsamic Glazed Salmon** 6oz Filet, Sautéed Bok Choy with sweet Thai Chili Sauce **32 GF**

**Bone In Frenched Chicken Breast** Chorizo Encrusted Chicken, Broccolini, White Wine Butter Sauce **27 GF**

**Penne Ala Vodka** Sautéed Shrimp, Vodka Cream Sauce over Penne Pasta topped with Fresh Basil **27**

**8oz Filet Mignon** Garlic Wilted Spinach, Wine and Molasses Reduction **45 GF**

**14oz Ribeye** Garlic Wilted Spinach, Wine and Molasses Reduction **48 GF**

Add to your Steak:

5 Shrimp (Sautéed or Blackened) **12** 2 Scallops (Sautéed or Blackened) **20** Jumbo Lump Blue Fin Crabmeat Topping **20**

Oscar Style **23** Sautéed Mushrooms and Onions **7** Snow Crab Leg Cluster **25**

### CRAB LEGS

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☀️ **Crab Leg Steamer** 1 ½ lbs Snow Crab, Old Bay Seasoning, Red Potatoes, Corn, Drawn Butter **55 GF**

**Peel & Eat Shrimp Steamer** 1 lb Shrimp, Old Bay Seasoning, Red Potatoes, Corn, Drawn Butter, Cocktail Sauce **25 GF**

### EXTRA ADDITIONS

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**Mashed Potatoes** Butter and Scallions **5 GF**

**Orzo Pasta** Lemon Butter Sauce **5**

**House Cut Seasoned French Fries** Blackening Seasoning **6 GF**

**Sautéed Asparagus** **5 GF**

**Corn Maque Choux** **5 GF**

**Sweet Thai Chili Green Beans** **5 GF**

**Garlic Wilted Spinach** **5 GF**

**Sautéed Bok Choy** **5 GF**

GF = Gluten Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PARTIES OF 6 OR MORE WILL INCLUDE A 20% AUTOMATIC GRATUITY

# SOLEIL

## SWEETS

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### **Molten Lava Chocolate Cake 13**

Dark Cherry Sauce, Milk Chocolate Sauce, House Made Ice Cream

### **Vanilla Bean Crème Brulée 13**

Rich Custard and Caramelized Sugar

### **Key Lime Cheese Cake 13**

Raspberry Anglaise

### **Sticky Pecan Bourbon Bread Pudding 13**

Crème Anglaise, House Made Ice Cream