

SOLEIL BISTRO DATE NIGHT MENU

»→ SMALL PLATES ←«

Soup of the Day

- Chef's soup of the day, served with grilled focaccia bread -

House Salad

- Mixed greens, raddish, cherry tomato, cucumber, house vinaigrette -

Whipped Goat Cheese

- marinated cherry tomatoes, figs, grilled focaccia -

Crispy Cauliflower

- light and crispy tempura batter, garlic aioli -

Thai Mussels

- Thai lemon grass and coconut sauce, garlic baguette -

Garlic & Parm Fries

- served garlic aioli -

»→ LARGE PLATES ←«

Thai Mussels

- lemongrass and coconut sauce, grilled garlic baguette -

Baked Mac & Cheese

- house made three cheese sauce, aged cheddar, gruyere, and parmesan -

House Smoked Sausage

- Smoked sausage, smashed potatoes, rosemary gravy -

Beet Salad

- Beetroot Boriani, roasted beets, goat cheese, dukkah nut spice -

Chicken Burger

- Crispy or grilled, avocado, aged cheddar, lettuce, chipotle aioli -

Beyond Burger

- sautéed wild mushroom, tomato, lettuce, vegan aioli -

Mediterranean Grilled Octopus

- capers, olives & cherry tomatoes -

Roasted Squash Risotto

- topped with arugula and parmesan cheese -

Beef Cheek Pasta

- cocoa and merlot beef cheeks, pappardelle pasta topped with parmesan and greens -

Roast Chicken

- smoked sausage ragout -

Prime Rib Beef Burger

- 6oz patty, cheddar cheese, crispy bacon, pickled onion, truffle mayo, lettuce and tomato -

Lamb Burger

- 6oz patty, sumac aioli, crispy yams, lettuce, tomato -

»→ DESSERT ←«

Apple Cobbler

- Sticky toffee sauce, cinnamon-vanilla ice cream -

Death By Chocolate

- flourless chocolate cake, belgian chocolate sauce, chocolate crumble ,chocolate ice cream -
+ gluten free available +

Sticky Toffee Pudding

- topped with cinnamon ice cream -

Date Night for two is \$50.00 per couple.

*Choose two small plates, two large plates ,
and one dessert to share*

Available Tuesday, Wednesday and Thursday