

# solomon's

## SMALL PLATES

» **Spanish Clams** *gf option*

Fresh clams, Spanish chorizo, garlic, onion, tomato, pimientos, fresh herbs, blood-orange sweet chili broth. Served with grilled bread 14

» **Seared Scallops** *gf*

Fresh corn, peas, shiitake mushroom and truffle oil 18

» **Prawn and Crab Cocktail** *gf*

Poached prawns, crab claws and Dungeness crab meat 16

» **Dungeness Crab Cakes**

Coastal Dungeness crab cake, yucatan slaw, remoulade and a charred onion chimichurri 15

» **Kurobuta Pork Belly** *gf*

Oaxaca mole, roasted corn purée, house made tortilla, chicharrones 14

» **Peppered Wagyu Tataki** *gf*

Asian slaw, ponzu, pickled shishito peppers 18

## SALADS

» **Heirloom Tomato Caprese** *gf*

Local heirloom tomatoes, fresh mozzarella, basil, sea salt, pink pepper, olive oil, white balsamic 15

» **Buratta** *gf*

Marinated tomatoes, candied hazelnut, green onion, watercress and buratta cheese 13

» **Caesar** *gf*

Baby romaine, parmesan crisp, house-made cracked pepper Caesar dressing 14

## MAINS

» **Bouillabaisse** *gf*

Fresh salmon, halibut, prawns, clams and scallops served with grilled bread 25

» **Seared Halibut** *gf*

Served over roasted carrot, peas, sweet corn, marinated heirloom tomato and a honey saffron broth 28

» **Fettuccine** *v, gf option*

Toasted hazelnuts tossed in brown butter, fresh sage, toasted pine nuts, arugula and lime zest 22

» **Rack of Lamb** *gf*

Sunchoke-parsnip purée, roasted cauliflower, mojito gastrique, pickled white currants and fried leeks 36\*

» **Hudson Valley Duck** *gf*

Watercress, beet, goat cheese, spring onion, candied hazelnut 29 \*

» **Chef's Daily Grind Burger** *gf option*

A blend of specialty cuts, ground fresh daily. Served on a Sparrow Bakery brioche roll *Market Price* \*

## CUTS

» Cedar River Filet of Beef	6oz 29	10oz 41
» Painted Hills Ribeye	12oz 37	
» St. Helens New York Strip	12oz 30	
» Australian Wagyu Filet	6oz 30	
» Bacon Wrapped Pork Tenderloin	22	

*Add ons: Dungeness Crab 12, Prawns 10, Scallops 12*

## SAUCES (select one)

- Chimichurri *gf v* • Smoked Horseradish *gf v* • Bordelaise *gf* • Roasted Marrow Butter *gf*
- White Truffle Marrow Butter *gf* • Bearnaise *gf*

## SIDES (select one)

- Lemon-Smoked Bacon Brussels Sprouts *gf* • Asparagus *gf v* • Potato Purée *gf v*
- Duck Fat Roasted Potatoes *gf* • Mascarpone-chive Polenta *gf v* • Smoky Bleu Cheese Green Beans *gf*

*Bills can be split up to 4 ways. Split plate fee 3.*

*\*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*