



SOLSTICE

BRAISED BISON SHORT RIBS \$39

*braised and slow roasted ribs that fall off the bone
on buttery spaetzle with carrots,
mushrooms and onions in the braising juices*

HOUSE SMOKED SALMON \$32

*smoked salmon served with sides of
ancient grains and colorful garden greens*

SHRIMP RED CURRY \$32

*curry shrimp (or chicken), sauteed onions,
sauteed bell peppers, tomatoes, with
ancient grains pilaf & grilled pineapple*

VEGAN TOFU GREEN CURRY \$30

*fried tofu, sauteed onions, bell peppers, tomatoes,
with ancient grains pilaf and grilled pineapple*

CHICKEN OR MUSHROOM ALFREDO \$32

*chicken, mushrooms, cherry heirloom tomatoes,
red bell peppers, onions in creamy Alfredo sauce*

RAVIOLIS DINNER \$32

*wild mushroom raviolis in a buttery
mushroom sauce served with sauteed vegetables*

GRILLED 14 oz RIBEYE STEAK \$52

*cut and grilled to order from the prime rib
potatoes du jour, grilled asparagus, and sauteed veg*

TENDERLOIN TIP STROGANOFF \$34

*in a creamy burgundy wine sauce
with mushrooms on wide egg noodles*

GREENS AND ANCIENT GRAINS \$21

*the mixed field greens house salad
add red quinoa, wild rice & basmati rice pilaf
choice of house vinaigrette or southwest caesar*

add a cup of soup, chicken, or tofu \$8
add smoked salmon or tenderloin tips \$11

KIDS under 10 BUTTER PARM NOODLES \$11

KIDS CHICKEN BUTTER & PARM NOODLES \$14

Your server can split your check 2 ways
For separate itemized checks \$2 each please

LATE NIGHT HAPPY HOUR THURSDAYS 8:00 TO 9:00
BEFORE THE FOUNDRY CINEMA OLD MOVIE NIGHT

WEDNESDAY NIGHT IS SMOKED PRIME RIB NIGHT



SOLSTICE

Bistro

SMALL PLATES

FIELD GREENS HOUSE SALAD \$16

*mixed field greens with carrots, cucumbers, radish
cherry tomatoes, roasted pepitas,
sliced apple and citrus vinaigrette*

SOUP DU JOUR \$16 (\$9 cup a la carte)

*a bowl of homemade soup and bruschetta
with tomatoes, basil & balsamic glaze*

TAPAS

MEAT & CHEESE CHARCUTERIE FOR 2 \$18

*weekly selections of cured meats and cheeses,
crostini, hummus, colorful crudite veggies*

SMOKED TENDERLOIN CARPACCIO \$18

*smoked rare filet of tenderloin sliced razor thin
on pecorino crisps with roasted red pepper sauce*

SEARED SCALLOPS \$18

*glorious sea scallops served with an
orange zest buerre monte on a bed of greens*

DOUBLE DATE SAFFRON SKEWERS \$12

*spicy capicola layered between sweet dates
baked to meld the flavors of saffron aioli*

VEGAN CUCUMBER ROUNDS \$10

cucumbers with hummus and crisp carrots

SMOKED SALMON CROSTINIS \$14

*house cured and smoked salmon
with a lemon caper dill aioli on crostinis*

SMOKED PORK BELLY "BURNT ENDS" \$14

*pieces of smoked pork belly tossed in truffle oil
on a bed of crispy fried bowtie pasta*

TUNA TATAKI \$14

*sesame seared tuna sliced sashimi style
with a side of ponzu sauce for dipping*