

Dinner Menu

Entrees served after 4pm

SPAGHETTI BOLOGNESE 24

Spaghetti in a house made Italian Bolognese tomato meat sauce; topped with parmesan cheese & fresh parsley

SWEET CHILI COCONUT PRAWNS 25

7 prawns sauteed in a garlic sweet chili coconut sauce paired with steamed white rice & broccoli

SHEPHERD'S PIE 23

Cascade natural ground beef, carrots, peas, corn; topped with mashed potato, cheddar cheese & green onions

BUTTERNUT SQUASH ENCHILADAS 20

Two flour tortillas stuffed with butternut squash & jack cheese; topped with sour cream, cotija cheese, avocado and cabbage

ANDOUILLE GNOCCHI 22

Sauteed w/ andouille sausage, gnocchi, sage, onions, garlic, & brown butter

SOLSTICE SALAD (GF) 22

Arugula & Spinach tossed in a maple balsamic vinaigrette with pears, goat cheese, quinoa, pomegranate seeds, & candied pecans [add grilled chicken 6.5]

Small Plates

CHICKEN WINGS 16

Six traditional wings with celery and carrots

Choice of BBQ, Buffalo, Mango Habanero

CALAMARI 13

Served with a chipotle aioli

BRUSSEL SPROUTS 8

With bacon and blue cheese dressing

SPINACH ARTICHOKE DIP 8

Artichoke dip with chips

CRAB CAKES 20

Served with a chipotle aioli

TRUFFLE FRIES 8

Truffle salt, asiago, fresh parsley, chipotle aioli

FRESH COD TACOS 13

Two fish tacos with tartar sauce & lemon coleslaw

DEVILED EGGS 8

four halves garnished with maple glazed bacon

PETITE SALADS 9

Greek | Bleu Cheese & Toasted Hazelnut
| Caesar

Due to special preparations, substitutions are not available on some specials. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition