



SOL MESA

STARTERS

House Made Meatballs 14

Beef & Pork Meatballs on top of Marinara Sauce

v Shishito Peppers 7

Blistered Shishito & Bell Peppers, Toasted Cashew, Sesame Seed, Pickled Red Onion, Orange Teriyaki Glaze

GF Shrimp Cocktail 20

4 Jumbo Tail-On Shrimp, Cocktail Sauce, Lemon Wedge

GF Stuffed Crimini Mushrooms 13

Chorizo, Cream Cheese, Poblano Pepper, Caramelized Onion, Cilantro, Parmesan

Sweet & Spicy Calamari 12 / 15

Flash Fried Sliced Marinated Calamari Steak, Sweet Chili Glaze, Drizzled Balsamic

Arancini 12

Panko Breaded Creamy Parmesan Risotto Fried Crispy
- *Side of Marinara*

The Philly 16

Thinly Shaved Prime Rib, Julienne Bell Pepper, Onion, Cheddar-Jack Cheese, Poblano Queso

The Caprese 12

Sliced Heirloom Tomato, Fresh Basil, Melted Mozzarella, Dill Pesto, Balsamic Drizzle

SALADS

Add Grilled Protein: Chicken 8 / Shrimp 10 / Glory Bay King Salmon 16 / Tenderloin 13 / Tofu 6

GF Butternut Squash 13 *Vegan without Cheese*

Mixed Greens, Roasted Butternut Squash, Onion, Granny Smith Apple, Dried Cranberry, Goat Cheese Crumble, Roasted Walnut
- *Poppy Seed Vinaigrette* -

v Greek Cucumber & Couscous 11

Israeli Couscous, English Cucumber, Red Onion, Kalamata Olive, Roasted Red Pepper, Crispy Garlic, Dill
- *Shallot Vinaigrette* -

GF Caprese 11

Sliced Heirloom Tomato, Fresh Mozzarella, Fresh Basil, Drizzled with Olive Oil
- *Balsamic Glaze* -

GF Classic Wedge 9

Iceberg Lettuce, Crispy Bacon Bits, Cherry Tomato, Bleu Cheese Crumble, Chive
- *Bleu Cheese Dressing* -

GF Entrada Cobb 16

Romaine Lettuce, Grilled Chicken, Bacon, Hard-Boiled Egg, Toasted Cashews, Tomatoes, Avocado, Cheddar-Jack, Julienne Carrots
- *Shallot Vinaigrette* -

v GF Thai Peanut 12

Shredded Cabbage, Toasted Cashews, Julienne Carrot, Cucumber, Bell Pepper, Scallion, Cilantro
- *Peanut Dressing* -

Traditional Caesar 9

Chopped Romaine Hearts, Shaved Parmesan, Herb Croutons
- *Caesar Dressing* -

ENTRÉES

Pecan Crusted Trout 24

Citrus Beurre Blanc, Coconut Lime Jasmine
Rice, Broccolini
– *Pair with Cave de Lugny*

GF Bourbon Salmon 39

Glory Bay Salmon, Bourbon Glaze, Jasmine
Rice, Sautéed Haricot Vert
– *Pair with Loveblock Sauvignon Blanc*

GF Pan Seared Alaskan Halibut 33

Fresh Alaskan Halibut, Citrus Beurre Blanc,
Creamy Sun-Dried Tomato Risotto, Fresh
Herbs, Baby Carrot
– *Pair with Terlato Friuli Pinot Grigio*

GF Chilean Seabass 42

Baked Seabass, Creamy Dill Pesto, Boursin
Mashed Potato, Broccolini
– *Pair with Justin Sauvignon Blanc*

v Yakisoba Noodles 18

Pan Fried Noodle, Garlic, Soy, Mixed Bell
Pepper, Cremini Mushroom, Scallion, Toasted
Sesame Seed
– *Pair with Don Pascual Tannat*

GF Tenderloin 6oz/ 8oz/ 10oz 35/43/50

Creekstone Farms Tenderloin, Bearnaise,
Boursin Mashed Potato, Sautéed Haricot Vert
– *Pair with Grey Ventisquero Cabernet*

GF 10oz Charbroiled Ribeye 44

Miso butter, Crispy Shallot, Boursin Mashed
Potato, Baby Carrot
– *Pair with Kendall Jackson Vinters Reserve*

GF Bone-In Porkchop 22

Rosemary & Sun-Dried Tomato White Wine
Reduction, Boursin Mashed Potato, Baby
Carrot
– *Pair with Meimi Pinot Noir*

Braised Short Rib 28

8oz Short Rib, Port Wine Onion, Polenta Cake,
Sautéed Spinach
– *Pair with Ceramic Monastrell*

Chicken Marsala 22

Pan-Seared Chicken, Mushrooms, Garlic,
Shallots, Marsala Wine, Mashed Potatoes,
Broccolini
– *Pair with Butter Chardonnay*

GF Reef & Beef 21

3 Shrimp, Braised Short Rib, Mashed Potatoes, Red Wine Demi Glaze
– *Pair with MWC Cabernet* –

FAVORITES

Gluten Free Bun or Lettuce Wrap Available Upon Request

*Denotes Items Served with Choice of Side: Fries, Fresh Fruit, Coleslaw

v * Black Bean Burger 17

Black Bean Patty, Vegan Cheese, Tomato,
Lettuce, Roasted Red Pepper, Onion, Vegan
Ranch
– *Served on a Vegan Pretzel Bun*

*** Bird is the Word** 14

Breaded & Fried Chicken Breast, Coleslaw,
Pickle, Tomato, Siracha Aioli, Honey Glaze
– *Served on a Brioche Bun*

Fish & Chips 21

Beer Battered Fried Cod, Steak Fries, Tartar
Sauce, Lemon Wedge, Coleslaw
– *May Substitute Choice of Side for Fries*

*** Entrada Burger** 14

½ lb. Premium Black Angus Beef Patty, Bacon,
Choice of Cheese, Lettuce, Onion, Pickle,
Tomato, House Sauce
– *Served on a Brioche Bun*

*** French Dip** 17 Add Bell Peppers & Mushrooms \$2

Shaved Prime Rib, Caramelized Onions,
Provolone, Horseradish Cream, Au Jus
– *Served on a Hoagie Roll*

v GF Power Bowl 15

Cilantro Rice, Quinoa, Roasted Cauliflower,
Black Beans, Corn, Fire Roasted Peppers, Pico
de Gallo, Avocado, Green Enchilada Sauce
– *Crispy Tortilla Strips*

Food Allergens? Please consult your server as our culinary team is happy to make accommodations.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of a foodborne illness.