



Signature of Solon CC

Fall/Winter Menu



STARTERS

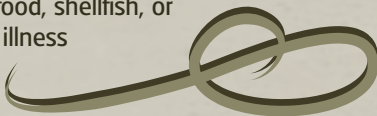

PRETZEL STICKS	6
Warm soft pretzel sticks served with craft beer cheese dip	
KOREAN STEAM BUN TACOS	8
Korean flavored braised short ribs, house made kimchi, & gochujang aioli	
FALAFEL SLIDERS	9
Fried ground chick peas served in small pita rounds with lettuce & cucumber mint aioli	
BREADLESS CRAB CAKES	9
Lump crab, shrimp mousse, sundried tomatoes, & caramelized onions with a chili-lime aioli	
SIGNATURE WINGS	14
One dozen jumbo wings served with choice of sauce or dry rub	
Sauce: Buffalo, BBQ, Chipotle BBQ, & Teriyaki	
Dry Rub: Ancho Chili, Cajun, Jamaican Jerk, & 7 Pepper	
SIGNATURE QUESADILLA	8
12 inch flour tortilla stuffed with shredded cheese & roasted corn and black bean salsa	
Add Chicken 4 Add Pulled Pork 4 Add Shrimp 9	

SOUP + SALADS

SOUP DU JOUR	Cup 4 Bowl 6
HOUSE SALAD	Side 5 Entree 9
Mixed greens, matchstick carrots, grape tomatoes, julienned red onions, & sliced cucumbers	
Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Italian, or Ranch	
CAESAR SALAD	Side 6 Entree 10
Romaine lettuce tossed in creamy Caesar dressing topped with shaved parmesan & house made croutons	
PORT WINE POACHED PEAR SALAD	Side 8 Entree 12
Mixed greens, poached pears, & maple balsamic pecans tossed with creamy pear wine syrup and topped with gorgonzola	
WARM BREAD SALAD	9
Romaine lettuce & carrot ribbons tossed with apple cider vinaigrette and topped with warm croutons, pancetta & shaved parmesan	

Add protein to any salad
Chicken 4 | Salmon 8 | Shrimp 9

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



ALL DAY ITEMS

Sandwiches & Wraps served with choice of French Fries, Sweet Potato Fries, Cole Slaw, or Fresh Fruit

SIGNATURE BURGER	12
7 oz. beef patty seasoned and cooked to desired temperature topped with lettuce, tomato, & red onion	
CHICKEN WRAP	10
Grilled or fried chicken served in a flour tortilla with lettuce, tomatoes, shredded cheese, & choice of sauce Sauce: Buffalo, BBQ, Caesar, & Teriyaki	
VEGETARIAN FALAFEL WRAP	10
Fried ground chick peas mixed with parsley, scallions, cumin, & coriander served in a flour tortilla with lettuce, tomatoes, red onions, & tzatziki sauce	
CUBANO	12
Mojo marinated roast pork, sliced ham, Swiss cheese, dijon mustard, & dill pickles on Cuban style bread	
FRIED WALLEYE SANDWICH	13
Fresh local walleye dusted in lemon-pepper cornmeal and served on a brioche roll	
TURKEY & PANCETTA CLUB	11
Sliced turkey breast, crispy pancetta, lettuce, tomato, & balsamic aioli on choice of white, wheat, or rye toast	
OPEN FACED ITALIAN MEATLOAF	10
Italian sausage meatloaf topped with marinara sauce & melted provolone cheese on ciabatta bread	
PRIME RIB PHILLY	12
Shaved prime rib, caramelized onions, red & green peppers topped with melted provolone cheese on brioche roll	
SIGNATURE PASTA	12
Penne pasta with bell peppers, artichokes, spinach, shallots, garlic, & red pepper flakes sauteed with olive oil Add Chicken 4 Add Salmon 8 Add Shrimp 9	

DINNER ENTREES

WALLEYE MAC & CHEESE	26
Seared local walleye served with mac & cheese topped with bell peppers, garlic, & shallots	
FRENCH CHICKEN BREAST	25
Orange glazed roasted Joyce Farms free range chicken breast atop brussels sprout & butternut squash hash	
KOREAN SHORT RIBS	24
Fork tender braised boneless short ribs served on seasoned rice noodles & sauteed vegetables topped with house made kimchi	
PINEAPPLE GLAZED SALMON	21
Hand cut salmon glazed with pineapple miso sauce served with sauteed vegetables & cauliflower puree	
PUMPKIN RISOTTO	15
Arborio rice cooked with vegetable stock, freshly pureed pumpkin, roasted pumpkin, & English peas topped with fried sage leaves, shaved parmesan and a dollop of creme fraiche	
VEGETABLE MEATBALLS	12
Meatless meatballs made from roasted vegetables served with white bean ragout & vegetarian marinara	
NEW YORK STRIP STEAK	37
Angus certified peppercorn crusted 14 oz. strip steak with red wine rosemary demi served with parmesan smashed redskin potatoes & roasted broccoli	