



SOLUTIONS LOUNGE AND RESTAURANT



Small Plates

- French Fries** \$7
Shoestring cut, house seasoning, side of pepper & chive roasted garlic aioli
Sub sweet potato fries (\$2) OR truffle & parm (\$4)
- Bavarian Pretzels** \$10
Two buttered & salted pretzels served with beer cheese & house grain mustard
- Spinach & Artichoke Dip** \$12
Cheesy spinach & artichoke dip, served with house tortilla chips
- Nachos** \$11
House tortilla chips, nacho cheese, lettuce, pico de gallo, cilantro-sour cream & side of jalapeños. Add beef or chicken (\$3)
- Fried Pickles** \$14
Pickle coins battered & fried to perfection, served with house remoulade
- Chicken Tenders** \$16
Three pieces of house battered tenders fried to perfection served with fries & your choice of: buffalo, bbq, or honey mustard
- Cheese Curds** \$15
Tempura battered curds & shishito peppers, served with choice of raspberry jam or house marinara
- Brussels & Bacon** \$14
Brussels, garlic & shallots sauteed in butter & white wine, topped with bacon, goat cheese and balsamic reduction
- Tuna Tartare** \$15
Yellowfin tuna marinated in soy & ginger on top of a toasted sesame garden kale slaw, topped with wonton crisps
- Buffalo Chicken Bites** \$13
Bite sized fried chicken, tossed in roasted garlic buffalo sauce, topped with blue cheese crumbles with a side of ranch
- Hummus** \$15
House made hummus served with fresh veggies & charred pita
- Butterflied Shrimp** \$16
House battered & fried to perfection, served with creamy lime aioli & house marinara sauce

Charcuterie Boards

Small Feeds (1-2) \$25
2 meats, 1 cheese

Medium Feeds (4-6) \$39
3 meats, 2 cheese

Large Feeds (6-8) \$54
4 meats, 3 cheese

Meats

Served with accompaniments & charred pita

Cheeses

Hot or Mild Soppressata: Italian Dry cured pork salami with rustic savory notes

Serrano Lomo: Dry cured pork loin with smokey savory taste

Prosciutto: Dry cured ham with salty sweet delicate touches

Speck: Cold smoked ham with light smoked savory flavor

Saint Angel: Triple cream cheese with rich, sweet, buttery characteristics

Idiazabal: Hard, chewy cheese from sheep milk with rich, nutty, smokey attributes

Can De Cabra: Soft, ripened cheese from goat milk with creamy, buttery, mild qualities

Aged Gouda: 100 day aged gouda with rich, nutty, salty properties

Honey Goat: Creamy, soft goat cheese with rich, sweet, slightly nutty traits

Soup Du Jour

Cup \$6



Bowl \$10



ADD ON ALL SALADS & Entrées

- Blackened chicken \$6
- Black bean patty \$7
- Seared blackened yellowfin tuna \$7
- Crab cake \$8
- Steak \$10
- Shrimp \$8

Salads

- Blackened Chicken Caesar Salad** \$18
Romaine lettuce & shaved parmesan tossed in creamy caesar dressing, topped with house croutons & blackened chicken breast
 - Berry Salad** \$17
Arugula, strawberry, blueberry & toasted almonds tossed in a poppy seed balsamic vinaigrette, topped with feta & crispy shallots
 - Honey Goat Cheese Salad** \$16
Purple & green kale tossed in a house lemon vinaigrette, topped with sunflower seeds, garbanzo beans & honey goat cheese
 - House Salad** \$11
Arugula, cherry tomato, onion, cucumber, carrots & house croutons, served with a choice of dressing
- House Dressings:** Red wine vinaigrette, ranch, caesar, lemon vinaigrette & poppy seed vinaigrette



Sandwiches

****All items served with fries, pepper & chive roasted garlic aioli, & pickle****

****Sub soup \$3, salad \$2, sweet potato fries \$2 or truffle & parm fries \$4****

Add Ons

Pickled Jalapeño	\$1	Fresh Avocado	\$2	Sauteed Mushrooms	\$2
Caramelized Onion	\$2	Bacon	\$3		

Solutions Burger

\$18

Half pound angus beef patty cooked to temp with lettuce, tomato & onion, served on a golden brioche bun with choice of: cheddar, swiss, pepper jack, provolone, or blue cheese
Sub grilled chicken

B.L.T.

\$17

Toasted sour dough stacked high with peppered bacon, balsamic marinated tomatoes & lettuce

Italian Grinder

\$16

Genoa salami, pepperoni, provolone, on top of lettuce, tomato, onion & banana peppers, drizzled with red wine vinaigrette & served on a colorado dutch crunch roll

Turkey Club

\$17

Shaved turkey breast, bacon, lettuce, tomato, onion & cheddar cheese, served on toasted sour dough

Black Bean Burger

\$16

Chipotle black bean burger with lettuce, tomato & onion, served on a golden brioche bun with a choice of: cheddar, swiss, pepper jack, provolone or blue cheese

Vegan option: Lettuce wrap or sour dough

Loaded Grilled Cheese

\$17

Swiss, provolone & pepper jack melted to perfection on toasted sour dough, topped with caramelized onion & thinly sliced apples

French Dip

\$21

Shaved prime rib, caramelized onion, provolone & house horseradish sauce, served on a colorado dutch crunch roll with side of Jus



Entrées

Chicken Ala Vodka

\$22

Grilled chicken, onion, bell pepper & tomato, sauteed in a house vodka sauce with penne pasta, served with warm crostini

Chicken Pesto Pasta

\$20

Grilled chicken breast, shallot & tomato, sauteed in a house pesto sauce with linguine pasta, served with warm crostini

Chesapeake Bay Crab Cakes

\$23

Two 4oz crab cakes served on top of house risotto, side of seasonal veggies, served with a creamy lime aioli

Steak Dinner

\$26

8 oz New York strip cooked to temp on top of garlic rosemary mashed potatoes, topped with a fresh herb compound butter & side of seasonal veggies

Piri – Piri Chicken Kabob's

\$21

Three house piri-piri marinated chicken kabob's, shishito peppers & onions served with house hummus & side of seasonal veggies

Mediterranean Pasta

\$18

Tomato, onion, bell pepper, artichoke hearts, capers & kale, sauteed in our house marinara with linguine pasta, topped with shaved parmesan, served with warm crostini






Fish & Chips

\$20

House battered Atlantic cod fried to perfection on top of fries, served with sweet chipotle slaw and house tartar sauce

****Ask your server for weekly specials****



Sides

 Caesar Salad	\$7
 House Salad	\$5
 Seasonal Veggies	\$5
 Garlic Rosemary Mash	\$5
 Risotto	\$6
Single Crab Cake	\$8



Dessert

Tiramisu	\$11
Limoncello Cake	\$10
Chocolate Cake	\$9
Cheese Cake	\$10

 = meat free  = Items may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish, or eggs can increase your risk for foodborne illness.

****To better serve all guests, no split checks available for parties of 6 or more ****