

# LUNCH

## Starters

<b>Soup Du Jour</b>	<b>7.25</b>
<b>French Onion Soup</b> <i>With Garlic Crouton, Emmental Cheese</i>	<b>8.50</b>
<b>Monterey Style Fried Calamari</b> <i>Served with Spicy Harissa Pepper Aioli</i>	<b>11.00</b>
<b>Charcuterie Platter (Cold Cut Plate)</b> <i>Dried Chorizo, Saucisson with Garlic, Rosette de Lyon, Duck Mousse with Truffles, Cured and Dried Duck Breast. Served with Warm Assorted Rolls, Pommery Mustard and Cornichons</i>	<b>15.50</b>
<b>Sashimi Ahi Tuna Tartar</b> <i>Seaweed Salad, Ginger Carrot Coulis, Wonton Chips</i>	<b>12.50</b>

## Entrées

<b>Rock Shrimp Cilantro Wrap</b> <i>With Avocado, Tomatoes and Mixed Greens, wrapped in a Flour Tortilla</i>	<b>14.00</b>
<b>Tuna Cobb Salad</b> <i>Mixed Baby Greens, Egg, Cheddar Cheese, Avocado, Seared Rare Tuna, Served with Tarragon Herb Vinaigrette</i>	<b>14.25</b>
<b>BLT - Salad</b> <i>Baby Iceberg Lettuce, Applewood Bacon and Tomato Served with Point Reyes Blue Cheese Dressing</i>	<b>13.50</b>
<b>Local Little Gem Lettuce Salad</b> <i>Parmesan Cheese, Garlic Croutons, Spanish Marinated Anchovies, Served with Caesar Dressing</i>	<b>13.00</b>
<b>Warm Tomato Tart</b> <i>Sonoma Goat Cheese, Petite Arugula, Balsamic Syrup</i>	<b>12.95</b>
<b>Seared Scottish Salmon</b> <i>With Baby Spinach, Spicy Crisp Walnuts, Sautéed Crimini Mushrooms With Sundried Tomato Vinaigrette</i>	<b>15.95</b>
<b>Grilled Chicken Sandwich</b> <i>With Chiabatta Bread, Piquillo Peppers, Portobello Mushroom, Crispy Onions, Pommery Mustard Aioli and served with French Fries</i>	<b>15.25</b>
<b>Grilled Eggplant Sandwich</b> <i>On a Potato Roll with Roasted Red Peppers, Sonoma Goat Cheese, Mixed Greens and French Fries</i>	<b>14.75</b>
<b>Soleil Turkey Club</b> <i>Smoked Breast of Turkey, Bacon, Avocado, Tomato and Tarragon Mayonnaise</i>	<b>14.00</b>
<b>From our Wood Fired Rotisserie – Young Chicken</b> <i>Sautéed Garlic Fingerling Potatoes, Grilled Vegetables, Natural Jus</i>	<b>15.95</b>
<b>Grilled Flat Iron Steak Pomme Frites</b> <i>Sautéed Shallots and Parsley, Red Wine Jus, Petite Salad</i>	<b>18.95</b>
<b>Wild Mushroom Mac and Cheese</b> <i>With Sautéed Rock Shrimp</i>	<b>14.00</b>
<b>Gambas “a La Plancha” with Chorizo de Espana</b> <i>Sautéed Prawns “a La Plancha” with Olive Oil, Garlic, Chorizo, Served with Saffron Rice</i>	<b>14.95</b>