SOLAIRE
RESTAURANT + BAR
5-9:00pm

Where We Begin

<u>Bread Service</u> 9
Cinnamon Brown Butter/Whipped Butter

<u>Kaluga Hybrid Caviar Bite</u> 15ea
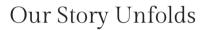Potato Chip, Kaluga Caviar, Creme Fraiche, Shallots, Chives

<u>SC Aquachiles</u> 15
Butterfly Shrimp, Cucumber, Avocado, Lime

<u>Dungeness Crab Arancini</u> 18
Lemon Honey Aioli

<u>Salmon Crudo</u> 18
Micro Greens

<u>Sweet Potato Rounds</u> 15
Whipped Lemon Ricotta, Balsamic Glaze

<u>Fire Roasted Carrots & Black Bean Hummus</u> 12

Our Story Unfolds

<u>Clam Chowder</u> 8

<u>Classic Caesar</u> 15
Add Grilled Chicken 8
Add Salmon 12

<u>Paradox Steak Salad</u> 26
Mixed Greens, Chimichurri, Tomatoes,
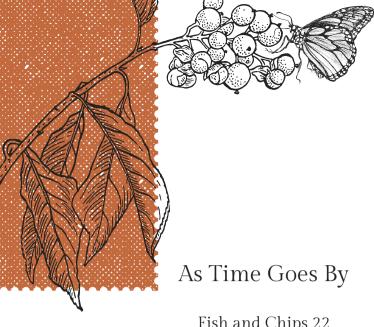Cucumbers, Seasonal Vegetables

<u>Chef's Cobb Salad</u> 24
Romaine, Chicken, Bacon, Cheese, Avocado,
Cherry Tomatoes, Egg, Ranch

<u>Super Food Salad</u> 18
Quinoa, Arugula, Seasonal Fruit, Tomatoes,
Balsamic Dressing
Ask Sever for Protein Options

Story By Chef Jose & Chef Beto

Please Inform Server of any dietary restrictions
An automatic 18% gratuity will be added to parties for 6 or more

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

As Time Goes By

Fish and Chips 22
Tartar Sauce

Grilled Chicken Sandwich 18
Aioli, Lettuce, Tomato

Paradox Classic Burger 22
Cheddar, Lettuce, Tomato, Pickles
Ask Server To Make It Impossible

Steak Sandwich 25
Grilled Peppers/Onions, Arugula, Horseradish Aioli

Portabello Sandwich 18
Chimichurri, Swiss Cheese, Mustard Aioli

As The End Draws Near

Steak Frites 52
Blue Cheese Butter

Chili Lime Salmon Fillet 42
Mexican Succotash, Pea Puree

Honey Miso Cauliflower Steak 32
Coconut Curry, Jasmine Rice

32oz Prime Cowboy 130
14 Day Dry Aged
Whipped Mashed Potatoes
Roasted Veggies

A Sweet Ending

S'mores 14
Everything But The Tent

Carrot Cake 14
Fresh Carrots, Coconut, Pineapple, Walnuts,
Cream Cheese Icing

Chocolate Ganache Cake 14
Devils Food Cake, Ganache Filling, Ganache Glaze

Story By Chef Jose & Chef Beto

Please ask your server for allergen information and vegan options.
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