



DINNER

Solarium

KITCHEN & BAR

MENU

• SMALL PLATES •

☀️ **DUNGENESS CRAB CAKES 16**
red radish, fennel, watercress, sweet sriracha aioli, charred lemon

***LAMB LOLLIPOPS 15**
harrisa, dill greek yogurt, traditional hummus, grilled naan bread

☀️ ***TENDERLOIN BEEF TIPS 16**
washington beef, wild mushroom, walla walla onion, bleu cheese, cabernet demi, artisanal rye baguette

JUMBO PRAWN COCKTAIL (GF) 14
charred lemon, horseradish, 3 howls vodka cocktail sauce

MARGHERITA FLATBREAD (V) 12
oven dried cherry tomato, fresh mozzarella, walla walla onion, torn basil, extra virgin olive oil

STEAMED MANILA CLAMS 14
northwest pale ale, garlic, lemon, butter, fresh herbs, spicy aioli, grilled seattle sourdough

***AHI TUNA POKE 12**
cucumber salad, scallion, seaweed, sesame, pickled ginger, lemongrass ponzu, crisp wonton

SPINACH & ARTICHOKE DIP (V) 12
sundried tomato, brie cheese, parmesan gratin, grilled seattle sourdough

• SOUPS •

☀️ **NORTHWEST SEAFOOD CHOWDER CUP...9 BOWL...12**
chef's selection of fresh seafood, fresh herbs, extra virgin olive oil

LOCAL TOMATO BISQUE (V) CUP...6 BOWL...9
basil, crème fraiche

CLASSIC (V) 6
mixed greens, house made croutons, cucumber, tomato, choice of dressing

SOLARIUM (V, GF) 7
winter greens, shaved radish, cucumber, avocado, beecher's cheese curds, green goddess dressing

CAESAR 9
romaine hearts, house made croutons, charred lemon, parmesan pepper crisp, creamy caesar dressing

ADD
GRILLED CHICKEN BREAST 6
DUNGENESS CRAB CAKES 12
NORTHWEST KING SALMON 10

• SALADS •

• ENTRÉE SALADS •

☀️ ***BLACK & BLEU (GF) 24**
6oz blackened double R ranch new york, oregon bleu cheese, frisée, kale, watercress, crispy onion straws, cherry tomato, house made bleu cheese dressing

GRILLED CHICKEN COBB (GF) 19
crisp romaine hearts, hard-boiled egg, crisp bacon, avocado, kalamata olives, cherry tomato, oregon bleu cheese, choice of dressing

• SANDWICHES •

72-HOUR BEEF SHORT RIB MELT 17
arugula, caramelized onion, oregon bleu cheese, horseradish aioli, herb baguette, rosemary au jus

***SOLARIUM BURGER 18**
½ pound wagyu beef, beecher's flagship cheese, applewood smoked salt, arugula, smashed avocado, crispy onion straws, sodo bun

☀️ **PIKE PLACE GRILLED CHEESE (V) 15**
beecher's flagship cheese, parmesan, provolone, tillamook white cheddar, charred tomato relish, seattle sourdough, tomato bisque

• SIDES •

Roasted Brussel Sprouts (GF,V) 7
Herbed Crispy Fries, Signature Aioli (GF,V) 6
Root Medley, Wild Mushroom, Truffle Oil (GF,V) 7
Garlic Mashed Potatoes (GF) 6
Roasted Fingerling Potatoes (GF) 7

• ENTRÉES •

***NORTHWEST KING SALMON (GF) 28**
pan seared, spiced fruit organic quinoa, brussels sprouts, lemon-carrot coulis

BEER BATTERED FISH & CHIPS 21
wild alaskan cod, northwest pale ale batter, cilantro cabbage slaw, caper remoulade, charred lemon

HANDMADE PAPPARDELLE PASTA (V) 17
grated parmesan, fresh herbs, garlic, tomato, spinach, walla walla onion
GRILLED CHICKEN BREAST 6
GRILLED JUMBO PRAWNS 10

☀️ **JUMBO CURRIED PRAWNS (GF) 24**
root vegetable, green curry, thai basil, rice noodle, cilantro, fingerling potato

CRISPY HALF CHICKEN 23
root vegetable & fingerling potato hash, signature demi pan jus

☀️ ***PORCINI CRUSTED SEA SCALLOPS (GF) 29**
fennel, baby arugula & carrot salad, creamy risotto, pecorino romano, citrus glaze

WILD MUSHROOM RISOTTO (V) 17
portobello, shitake & white mushrooms, asparagus, cipollini onion, wilted baby spinach, shaved parmigiano reggiano, fresh herbs

• STEAKS •

The Double R Ranch sits on 70,000 acres in the Okanogan region of Washington State. The region's climate increases access to a wide range of sustainable feed ingredients, resulting in a tender and juicy steak from ranch to table.

Choose one Double R Ranch Steak and two sides. (Red Wine Demi). All steaks and sides are gluten free with the exception of herbed crispy fries.

☀️ ***16OZ RIBEYE STEAK 42**
***8OZ TWIN FILET MIGNON 35**
***12OZ NEW YORK STEAK 32**

GARLIC MASHED POTATOES
SAUTÉED WILD MUSHROOMS
HERBED CRISPY FRIES
CHARRED ROOT VEGETABLES
FINGERLING POTATOES
ROASTED BRUSSELS SPROUTS

ADD DUNGENESS CRAB CAKES 12 OR SCAMPI PRAWNS 10

* Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. 20% automatic gratuity is added to all parties of 6 or more. 100% of the automatic gratuity is paid to your server.

☀️ SIGNATURE DISH
(GF) GLUTEN FREE
(V) VEGETARIAN