

BEERS ON TAP

Stella Artois	\$7.00
Old Credit Amber Ale	\$6.00

BOTTLED BEER

DOMESTIC \$4.95

- Canadian
- Blue
- Coors Light
- Blue Light

IMPORTED & PREMIUM \$5.75

- Corona
- Ricards Red
- Heineken
- Kronenbourg 1664
- Guinness (Can)

APERITIFS & SHERRIES (2 oz.) \$6.25

HIGHBALLS (1 oz.) \$5.95

- Finlandia Vodka
- Canadian Club Rye
- Beefeater Gin
- Bacardi White Rum
- J&B Scotch

SPECIAL BRANDS (1 oz.)

Grey Goose Vodka	\$7.25
Skyy Vodka	\$6.75
Stolichnaya Vodka	\$6.75
Bombay Sapphire Gin	\$6.75
Crown Royal Rye	\$6.75

Just to Name a Few

WINES BY THE GLASS (6 oz.)

WHITE

- House - Imported
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc

RED

- House - Imported
- Merlot
- Cabernet Sauvignon
- Shirz
- Valpolicella

SEE WINE LIST FOR PRICES

SCOTCH (1 oz.)

Glenlivet	\$6.95
Glenfiddich	\$6.95
Glenmorangie	\$7.95
Chivas	\$6.95
Johnny Walker Red	\$6.95
Johnny Walker Black	\$7.95

SPECIALTY COCKTAILS (2 oz.) FROM \$8.50

- Martini
- Caesar
- Bloody Mary
- Cosmopolitan
- Margarita
- Screwdriver
- Cape Cod
- Just to Name a Few

BOTTLED WATER & SOFT DRINKS

Small Sparkling	\$3.00
Large Mineral Water	\$6.50
Soft Drinks	\$2.50
Juices	\$3.50
Iced Tea	\$2.75

Lunch Menu

SOLSTICE



LUNCH MENU

soups

SOUP OF THE DAY Prepared Daily	\$6.00	MINISTRONE SOUP Prepared with the Freshest of Ingredients	\$6.00
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appetizers

RICOTTA CHEESE CRAB CAKES Served with a Five Bean Salsa	\$11.95	SMOKED SALMON Served with Traditional Accompaniments	\$11.95
CALAMARI YOUR WAY Marinated and Grilled or Crispy Fried	\$10.95	GOAT CHEESE AND PORTOBELLO MUSHROOM CAP	\$10.95
ARANCINI RISOTTO BALLS Filled with Friulano Cheese and a Side of Spicy Tomato Sauce	\$8.50	VEGETABLE SPRING ROLLS	\$7.95
STEAMED MUSSELS In a Light Tomato and Herb Broth	\$10.95	ANTIPASTO PLATE Assorted Deli Meats, Imported Cheeses, Olives and Marinated Vegetables	\$8.95

salads

SOLSTICE CHEF SALAD Grilled Chicken Breast, Black Forest Ham, Hard Boiled Eggs, Tomatoes, Black Olives and Friulano Cheese	\$9.95	GINGER CHICKEN SALAD Grilled Chicken Breast and Fresh Cut Fruits Served on Greens with a Creamy Ginger Dressing	\$9.95
CLASSIC CAESAR SALAD	\$6.95	GARDEN SALAD Served with Your Choice of Dressings	\$6.00
MEDITERRANEAN SALAD Feta Cheese, Bell Peppers, Black Olives, Tomatoes, Cucumbers and Red Onion over Crisp Romaine Lettuce with Balsamic Vinaigrette	\$9.95	SOLSTICE CAPRESE SALAD Ripe Tomatoes, Fresh Bocconcinni Cheese and Cucumbers Drizzled with Extra Virgin Olive Oil and an Aged Balsamic	\$9.95
ADD A GRILLED BREAST OF CHICKEN	\$6.25		

sandwiches

CLASSIC REUBEN SANDWICH Corned Beef and Swiss Cheese on Rye Bread baked with Russian Dressing and Sauerkraut	\$10.95	VEAL SANDWICH Lightly Breaded Veal Cutlet Topped with a Zesty Tomato Sauce and Smothered with Mozzarella Cheese	\$10.95
SOLSTICE CLUB HOUSE Grilled Chicken Breast, Crisp Pancetta Bacon, Fresh Sliced Tomatoes and Melted Friulano Cheese on a Baguette	\$10.95	STEAK SANDWICH Beef Striploin with Caramelized Onions, Swiss Cheese and Mushrooms Served on Vienna Bread	\$10.95
VEGETABLE FOCACCIA Grilled Zucchini, Eggplant, Peppers and Tomatoes Served on our Home Baked Rosemary Focaccia with a Pesto Spread	\$10.95	*All of Our Sandwiches are Served with Your Choice of French Fries or Caesar Salad or Garden Salad	

pasta

PENNE POMODORO In Our Homemade Tomato Sauce	\$11.95	RAVIOLI Cheese Filled Ravioli in a Sun Dried Tomato Cream Sauce	\$15.95
SPAGHETTI ALLA PESCATORE Jumbo Shrimp, Scallops and Mussels in a Light Tomato Sauce	\$19.95	RIGATONI ALLA VODKA Smoked Bacon with a Vodka Infused Blush Sauce	\$15.95
ORECCHIETTE Crisp Pancetta Bacon, Rapini and Black Olives with a Spicy Garlic Olive Oil	\$16.95	FETTUCINE Smoked Salmon and Sautéed Mushrooms in a White Wine Cream Sauce	\$16.95
MUSHROOM RISOTTO	\$14.95	SOLSTICE PENNE Mild Italian Sausage, Tomatoes and Artichokes in a Pesto Olive Oil and Topped with Fresh Ricotta Cheese	\$15.95

pizza

MARGHERITA Tomato Sauce, Mozzarella and Basil	\$11.95	VERDURE Grilled Vegetables, Mozzarella and Tomato Sauce	\$15.95
ARUGULA & PROSCIUTTO Tomato Sauce, Mozzarella, Prosciutto and Olive Oil Tossed Arugula	\$16.95	AMERICANA Pepperoni, Mushrooms and Mozzarella Cheese with a Tomato Sauce	\$13.95
SALMONE Smoked Salmon, Tomatoes and Ricotta Cheese	\$16.95	CALZONE Salami, Ricotta and Mozzarella in a Tomato Sauce	\$15.95
QUATTRO STAGIONE Mushrooms, Black Forest Ham, Olives and Artichokes with a Tomato Sauce	\$14.95	CALABRESE Italian Sausages and Peppers with a Spicy Tomato Sauce	\$14.95
THE SOLSTICE PIZZA Portobello Mushrooms, Mozzarella Cheese, Roasted Peppers and Roasted Chicken with Pesto	\$15.95	GOAT CHEESE AND RAPINI With Olive Oil, Fresh Tomatoes and Mozzarella Cheese	\$16.95

entrées

NEW YORK STEAK (8 OZ.) Served with French Fries and Red Wine Jus	\$20.50	SEAFOOD CREPES Scallops, Baby Shrimp and Crab Meat in a White Wine Cream Sauce	\$17.95
PROVIMI CALVES LIVER With Mushrooms and Caramelized Onions	\$17.95	GRILLED ATLANTIC SALMON In A Lemon Butter Sauce	\$19.95
LAMB CHOPS Marinated in Aged Balsamic and Rosemary	\$19.95	HERB CRUSTED TILAPIA With a Lemon Parsley Olive Oil	\$19.95
GRILLED BREAST OF CHICKEN In a Forest Mushroom Sauce	\$17.95	VEAL MARSALA Tender Veal Medallions in a Sweet Marsala Wine Sauce	\$18.95
VEAL PARMIGIANO	\$17.95		

SOLSTICE DAILY CHEF SPECIALS

PLEASE INQUIRE WITH YOUR SERVER

Specials are Served with Your Choice of Soup of the Day or a Garden Salad