

SOHO BAR & GRILL

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PLATE WITH GREENS

Beet and Apricot Salad

Dried Apricots, Chopped Beets, Arugula, Goat Cheese and Raspberry Mint Vinaigrette 9

Swan Lake Salad

Arugula mixed with Frosted Almonds and Seasonal Berries dressed with Lemon and Olive Oil 9

Classic Caesar Salad

Chopped Romaine Lettuce tossed with Cherry Tomatoes and Shaved Parmesan Cheese with House Made Caesar Dressing 8

Italian Table Tomato Salad

Plum Tomatoes, Red Onions, Fresh Mozzarella and Cucumbers tossed with Extra Virgin Olive Oil and Red Wine Vinegar with a Touch of Black Pepper 10

Korean Shrimp and Soba Noodle Salad

Seared Shrimp, Cashews, Carrots, Red Onions and Cucumbers tossed with Soba Noodles and Soy Seasoned Vinaigrette 13

Steak and Bleu Salad

Marinated Flank Steak Romaine Lettuce, Cherry Tomatoes, Cashews, and Gorgonzola Cheese tossed with Shallot Vinaigrette and topped with Onion Frizzles 15

BURGERS

burgers

All Burgers are served with Lettuce, Tomato, Red Onion, Pickle and Fries

Hand Cut 10 oz. Angus Burger

Straight Black Angus Beef Grilled to Perfection and served on a Brioche Roll 11

Add Cheese 1.5 • Bacon 2 • Avocado 2
Sautéed Mushrooms 1 • Caramelized Onions 1 • Jalapenos 1

In the Valley Burger

Angus Beef Burger topped with Red Delicious Apples, Bacon, Goat Cheese and Arugula 14

Cubano Burger

Angus Beef, Sliced Roasted Pork, Honey Glazed Ham, Melted Swiss Cheese and Pickles finished with Our Mustard Sauce and served on a Brioche Bun 14

Black & Blue Burger

Bacon, House Bleu Cheese Dressing and Fried Onion Straws served on a Brioche Roll 14

The Steakhouse Burger

Bacon, Aged Cheddar Cheese, Caramelized Onions and Mushrooms, served on a Brioche Roll 14

CHOPS

*All are served with Choice of House Vegetable Medley and Mashed Potatoes or French Fries with Arugula Salad

Filet Mignon

9 oz. Filet Mignon Slightly Dry Aged and Salt Brined Grilled to Perfection and finished with Herb Butter 27

NY Strip Steak

14 oz. NY Strip Steak Salt Brined, Grilled to Perfection and finished with Herb Butter 25

Korean BBQ Flank Steak

Sliced Korean Ginger and Soy Marinated 14 oz. Flank Steak Grilled to Perfection 22

Prime Rib

*OFFERED BASED ON AVAILABILITY

Slow Roasted Prime Rib served with Au Jus and Horseradish Cream Sauce

Prince Cut 12 oz: 20

Queen Cut 16 oz: 24

King Cut 20 oz: 26

Brazilian Rack of Lamb

New Zealand Rack of Lamb marinated with a Chimichurri Style Brazilian Marinade and Grilled to Perfection 27

Soups

Soup Du Jour Cup 4 Bowl 6

Onion Au Gratin 7

SEAFOOD

Sesame & Miso Tuna

Seared Sesame Encrusted Tuna topped with Miso Glaze and served with Soba Noodle Vegetable Lo-Mein 22

Peppered Tuna

Seared Black Peppercorn Tuna served with Sautéed Spinach and Onion Frizzles finished with Lemon Butter 21

Simple Salmon

Grilled Salmon topped with Olive Tapenade served with Sautéed Spinach and Roasted Baby Potatoes 20

Ancho Chili Salmon

Seared Salmon with Ancho-Chili Seasoning served with a Lime Compound Butter, Sautéed Vegetable Medley and Spanish Style Rice 22

Scallops & Arugula

Pan Seared Scallops served over Portabella Mushroom and Spinach Risotto, topped with Baby Arugula and Balsamic Reduction 25

PASTA

pasta

Chicken Toscana

Sautéed Chicken with Portabella Mushrooms, Spinach and Prosciutto tossed with Penne and White Wine Cream Sauce 16

Blackened Shrimp Mac & Cheese

Blackened Cajun Shrimp, Peppers, Onions and Spinach with Mezze Rigatoni tossed in Five Cheese Cream Sauce, topped with Buttery Herb Crumbs 20

Seared Scallops & Wild Mushroom Half-Moon Ravioli

Seared Scallops served with Wild Mushroom Half-Moon Ravioli and Portabella Mushrooms in White Wine Rosemary Cream Sauce 23

ASIAN FAJITAS

Mixture of Sizzling Stir-Fry Veggies in Asian and Spanish Fusion Sauce
Served with White Rice and Tortillas

Chicken 15

Shrimp 16

Korean Flank Steak 20

House Style 25

(Shrimp, Chicken and Steak)

SIDE PLATES

Roasted Baby Potatoes with Herbs 5

Mac and Cheese 6

Garden Vegetables with Butter 5

Baby Mashed Potatoes 5

Grilled Asparagus 5

Broccoli with Garlic 5

Choice of Pasta with Pomodoro 6

Risotto with Parmesan 7

KIDS' CORNER 8

All Sandwiches served with Choice of Apples
with Caramel Sauce or Fries

Peanut Butter & Jelly Sandwich

Grilled Three Cheese Sandwich

Two Mini Cheeseburgers

Chicken Tenders

Lil Mac and Cheese

Choice of Pasta and Sauce

Angel Hair · Mini Rigatoni · Penne
Butter · Pomodoro

Seafood Scampi

Sautéed Mussels, Clams, Shrimp and Scallops tossed with Lemon Butter White Wine Sauce and Angel Hair Pasta 20

Penne Vodka Gamberoni

Seared Scallops and Shrimp tossed in Vodka Infused Tomato Cream Sauce with Penne and topped with Arugula 22

Garden Pasta

Spinach, Onions, Asparagus and Cherry Tomatoes tossed with Penne and Fresh Mozzarella in Garlic and Oil 13

Vegetable Soba Stir Fry

Asparagus, Mushrooms, Peppers, Onions, Spinach and Broccoli tossed with Cashews and Soba Noodles in a Soy and Sesame Stir-Fry Sauce 13

POULTRY

poultry

Duck in a Raspberry Pond

Half Roasted Duckling served with Sautéed Spinach and Baby Mashed Potatoes surrounded by Raspberry Demi-Glace 24

Chicken & Madeira

Gently Sautéed Chicken Breast layered with Portabella Mushrooms and topped with Mozzarella Cheese, served with Mashed Baby Potatoes 21

Crisp & Fresh Layered Chicken

Pan-Fried Chicken layered with Beef Steak Tomatoes, Prosciutto and Fresh Mozzarella topped with Arugula Salad, served with Roasted Baby Potatoes 22

COMBINATION

platters

Cajun Bay Paella

Slow Simmered Mussels, Clams, Scallops and Shrimp with Cherry Tomatoes and Cilantro in Saffron and Cajun Infused Risotto 25

Bang Thai Bang

Sautéed Chicken and Shrimp in House Made Coconut Red Curry Sauce with Stir Fried Vegetables and White Rice 22

Cajun Jambalaya

Pan Braised Chicken, Shrimp, Andouille Sausage with Peppers, Onions and Cherry Tomatoes in Adobe Sauce served with House Made Spanish Rice 23

Side Plates with Greens

House Salad

Red Onions, Cherry Tomatoes, Carrots and Baby Greens wrapped with Cucumber 4

Small Caesar Salad

Chopped Romaine Lettuce, Cherry Tomatoes, and Croutons tossed with House Caesar Dressing 5

Steakhouse Iceberg Wedge

Quarter Iceberg Wedge topped with House Blue Cheese Dressing, Cherry Tomatoes and Bacon 6