



Starters

Ceviche

Fresh Shrimp and Vegetables in a Bright Citrus Marinade

10.99

Coconut Shrimp

Shrimp Covered in Sweet Coconut and Fried Crispy with Honey Hot Sauce on the side

\$9.99

Jamon Skewers

Imported Spanish Cured Ham, Manchego and Black Olive, Drizzled with Olive Oil

\$12.99

Prassopita

Greek style Spinach and Onion Quiche wrapped in Crispy Filo Dough

9.99

Meatball Marinara

Pan Seared Meatballs in Fresh Made Marinara, Shredded Parmesan Cheese and Basil garnish, Served with Garlic Bread

\$8.99

Salads

Chicken Caesar Salad

Grilled Chicken, Romaine Lettuce, Croutons, Shredded Parmesan Cheese, Caesar Dressing *Contains Raw Eggs

\$14.99

Substitute Salmon \$3, Steak \$4

Sol House Salad

Grilled Chicken, Mixed Greens, Boiled Egg, Tomato, Red Onion, Cucumbers, Chopped Bacon, Cheddar Cheese

\$14.99

Substitute Salmon \$3, Steak \$4

Southwest Salad

Grilled Chicken, Mixed Greens, Black Beans, Corn, Tomato, Avocado, with Green Goddess Dressing

\$14.99

Substitute Salmon \$3, Steak \$4

Greek Salad

Grilled Chicken, Romaine Lettuce, Tomato, Cucumber, Onion, Olives and Feta Cheese with Olive Oil and Balsamic Vinegar

\$14.99

Substitute Salmon \$3, Steak \$4

Hand Helds

Sol Burger

Steakburger, Bacon, Fried Egg, Lettuce, Tomato and Sol Sauce w/a side

14.99

Midnight Burger

Blackened Steakburger with Caramelized Onions, Herb and Garlic Cream Cheese Spread and Mixed Greens w/a side

14.99

Greek Grilled Cheese

Grilled Bread with Melted Cheddar and Feta Cheese, covering Grilled Tomato and Spinach w/a side

10.99

Aloha Sandwich

Grilled Chicken Covered in Hawaiian BBQ Sauce, on a bed of Grilled Ham, topped with Grilled Pineapple w/a side

13.99

Shrimp Tacos

Sauteed Cajun Shrimp with Purple Cabbage, Pineapple Salsa and Crème Fraiche with side of Roasted Street Corn

13.99

Chicken Sliders

Crispy Fried Chicken with Cheddar Cheese, Lettuce, Tomato and Sol Sauce on a Sweet Bun w/a side

13.99

Entrees

Roasted Herb and Lemon Chicken

Oven Roasted Chicken Breast with Herb and Lemon Marinade, Roasted red potatoes and Sauteed Green Beans
18.99

Steak Frites

8 oz Seasoned New York Strip with a Side of Classic Chimichurri Sauce, Red Skin Potato Mash and Sauteed Green Beans
\$26.99

Creamy Penne Pasta

Andouille Sausage, Sauteed Vegetables and Penne Pasta in Creamy Sauce, served with Garlic Bread
\$17.99

Shrimp and Grits

Heavy Cream Grits, topped with Peppers and Cajun Shrimp
\$19.99

Salmon de Piña

Blackened Salmon Filet with Fresh Pineapple Salsa on a bed of Cilantro Lime Rice with Sauteed Broccoli
\$22.99

Vegetarian Burrito Bowl

Sauteed Vegetables, Corn and Black Beans served on a Bed of Cilantro Lime Rice topped with Avocado and Crème Fraiche.
15.99

Pasta Pomodoro

Spaghetti tossed with Roasted Tomatoes and Garlic with Fresh Basil Garnish, served with Garlic Bread
\$15.99, Add Chicken \$3 Add Shrimp \$4

Beverages

Soft Drink or Iced Tea Sweet/Unsweet	2.99
Small Batch Coffee Fresh Ground, Medium Roast or Naturally Decaffeinated Courtesy of Knowledge Perk of Rock Hill	3.49
Traditional Mimosa Orange juice and Champagne	\$6 / 22.99
Sunrise Mimosa Orange and Cranberry juice and Champagne	\$6 / 22.99
Sol Mimosa Whole Blueberries, Blueberry syrup, Lemonade and Champagne	\$8 / 24.99
Draft Beer (Selection will rotate)	\$4 to \$6
Bottle Beer (Selection will rotate)	\$3 to \$6
Red Wine Noah River Cabernet	\$6/16
Black Ridge Cabernet	\$9/25
Les Volets Pinot Noir	\$7/18
Retro Rouge	
White Wine Shortbread Buttery Chardonnay	\$7/18
Moon Twist Sauvignon Blanc	\$5/14
Champagne	\$6/16

Sides

Steak Fries	3.99
Sauteed Broccoli	2.99
Street Corn	2.99
Sauteed Green Beans	2.99
Roasted Red Skin Potatoes	2.99
Red Skin Potato Mash	2.99
Side House Salad	5.99

Kids Menu: \$7.99 with a Fountain Drink

Butter Noodles with Shredded Parmesan on side
Cheeseburger with Steak Fries
Chicken Tenders with Steak Fries

Desserts

Please ask your server for our dessert selection.