

Del Sol

STARTERS

- GREEN CHILI NACHOS 10.00
Corn chips, grilled chicken, green queso sauce with sour crème, guacamole and salsa
- BUFFALO OR BBQ CHICKEN WINGS 8.95
- CHICKEN QUESADILLA 10.00

SOUPS AND SALADS

- SOUP DUJOUR 4.00
- HOUSE MARKET SALAD 6.00
Greens, tomatoes, red peppers, red onion, cucumber, mixed cheese, vinaigrette
- FARMHOUSE COBB 10.00
Greens, blue cheese, bacon, avocado, egg and tomatoes tossed with vinaigrette
- CASEAR 9.00
Baby Romaine, house croutons, parmesan cheese tossed with creamy garlic dressing

SANDWICHES

- AMERICAN BURGER 10.00
Cheese, onions, tomatoes, lettuce smoked bacon served with fries
- CORNED BEEF REUBEN 11.00
Shaved brisket, Swiss cheese, 1000 island and sauerkraut on rye with fries
- CHICKEN BLT 11.00
Grilled chicken, bacon, provolone tomato lettuce and Dijon sauce with fries

ENTREES

- MAPLE GLAZED GRILLED PORK CHOPS 18.00
Center cut chops served with mashed potatoes and fresh vegetables
- SPICY PENNE CARBONARA 16.00
Bacon, tomatoes, bell pepper, onions with Creole cream reduction sauce served with garlic bread

BACON AND FONTINA CRUSTED CHICKEN BREAST 16.00
Crusted chicken breast with Creole cream sauce, mashed potatoes and sautéed vegetables

8oz. GRILLED FILET with BERNAISE 22.00
Mashed potatoes and Asparagus

12oz NY STRIP 21.00
Smothered with house steak sauce, onions and mushrooms served with mashed potatoes and sautéed vegetables

PIZZA

4 CHEESE 11.00
Mozzarella, Monterey, Manchego and Cheddar cheese

PEPPERONI 12.00

BBQ GRILLED CHICKEN 14.00
Mozzarella cheese and caramelized onion

Add 2.00 for a salad or Caesar salad

DESSERT

CARAMEL APPLE GRANNY 7.00
Huge fresh granny smith apples sliced layered and smothered with buttery caramel, toffee custard piled high on short bread crust

FOUR HIGH CARROT CAKE 7.00
Moist carrot cake with raisins, walnuts and pineapple, finished with our smooth cream cheese icing and drizzled with white chocolate ganache

Decadent Chocolate Cake 7.00
Moist Velvety chocolate cake