

Solo Vino Dining Menu

STARTERS

- Soup du Jour** Beaufort Clam Chowder \$6
Steamed Cape Charles, VA Little Neck Clams 1 dozen,
served with clarified butter \$10
Mussels PEI White Wine, Butter Shallots, Parsley, Garlic, Tomato, Cream \$12
Blackened Shrimp 6 Large Shrimp, Seared in Butter,
w/ Blue Cheese Dipping Sauce \$12
Pear, Prosciutto, Swiss Quesadilla Prosciutto, Pear, Swiss,
Arugula w/ Fig Preserves \$8
Charcuterie & Cheese Board Various Cheeses, Salumi, Olives, Pickles, Fruit/ Berries,
Nuts, Pickled Vegetables, Preserves, Baguette \$20

SALAD CHOICES \$8

- Solo Vino House Salad** Roasted Tomato, Bell Pepper and Feta
Caesar Salad
Add: Shrimp \$10 Fish of the Day \$12

ENTREES

All items are **MADE TO ORDER** from **SCRATCH**

All entrees come with Saffron Rice or Potato and Vegetable du Jour

Rare – Cool Red; Med Rare – Warm Red; Medium - Warm Pink; Med Well - Slight Pink;

Filet Mignon First Cut, Wrapped w/ Bacon, Shallots, Parsley Compound Butter,
Sautéed Mushrooms \$40

Duroc Pork Double Cut Chop Seasoned, Grilled, served w/ Sauteed Apples \$28

Maryland Style Crab Cakes Two 4 oz. Handmade Cakes w/ Remoulade Sauce,
Solo Vino Slaw \$30

Grilled Cost Rican Swordfish Grilled or Blackened,
Lightly Seasoned with SV Slaw- \$28

Wild Alaskan Sockeye Salmon Seasoned, Baked or Blackened with
Solo Vino Slaw \$27

Icelandic Arctic Char Baked, Lemon and Parsley, Served over Rice,
Solo Vino Slaw \$28

New England Grilled Monkfish Served with Clarified Butter, with Solo Vino Slaw \$24

Sauteed Portuguese Shrimp Garlic, Onion, Ale, Tomato, Parsley, Lemon \$24

SWEETS \$6

Amaretto Crème Brulee Caramelized w/ Raw Sugar, Almonds & Whipped Cream

Double Chocolate Brownie Warmed with Strawberry Ice Cream & Whipped Cream

Pina Colada Delight Coconut, Pineapple, Whipped Cream

Pecan Pralines New Orleans Style Pecan Cookies

LIPS LIKE SUGAR

Dessert Wine Flight. Ask Your Sommelier \$15

Beverages

Iced Tea \$3

Coke and Diet Coke \$3,

San Pellegrino \$7,
Lorina Organic Artisanal Sparkling Lemonade, France \$5,
Nespresso Coffee and Decaf \$3
Espresso \$3

***Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

**** Please let us know if you have any food allergies**

SOLO VINO WINE PARLOR

200 Park Ave. SW Aiken, SC 29801

solovinoaiken.com 803-262-5335 solovino337@gmail.com

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