



carol wallack's lifelong love of the hawaiian sun and surf led her to open sola, a restaurant committed to celebrating the flavors and philosophies of hawaii's unique culinary culture.

the menu features small plates, allowing our guests to sample and share a variety of flavors. we also offer some of our standards as large plates, should you prefer to dine in a more traditional fashion. all of our small plates can be prepared as entrees.

sola embraces the flavors, philosophies and cultures of hawaii while using locally raised ingredients whenever possible and supporting sustainability here in the midwest.

small plates / appetizer size

eggroll – 10

napa, kohlrabi, parsnip, pear, maple citrus soy sauce

seared scallops – 14

squash puree, shiitake, savoy cabbage, sweet soy, shishito dust

gnocchi – 13

sweet potato dumplings, lobster mushrooms, greens, fava beans, sake - brown butter, cubeddu

kalua pork – 11

banana bread, bbq sauce, crispy onions

potstickers – 12

duck confit, napa slaw, radish, five-spice syrup

artichoke fritters – 8

truffle aioli, soy-lime sauce

cheese – 14

ursinis, sunset bay, six-year cheddar, cured meats, pickled vegetables

mussels & clams - 13

pancetta, ginger, lemongrass, cilantro, sake, thai chili

salads & soup

crispy mushroom salad – 10

baby arugula, pleasant ridge, asian pear, shallot, cider vinaigrette

beet salad – 10

red & gold beets, mustard greens, shallots, fennel, wasabi vinaigrette, toasted sesame seeds

pumpkin 'caesar' salad - 8

shaved pumpkin, hearts of palm, pumpkin seeds

sea greens – 8

hijiki, macadamia nuts, cucumbers, water chestnuts, pineapple, hoisin

pho– 12

oxtail broth, snow peas, shiitakes, short rib, udon

the soup today – 7

raw

tuna poke – 14

hijiki, soy, wasabi, tobiko, sushi rice, avocado

oysters – 12

seasonal selection, apple kim chee

wagyu steak tartar – 10

capers, candied ginger, chile oil, tempura egg, green beans, arugula, miso

large plates / entree size

tuna – 28

hoisin-mustard panko, bamboo rice, avocado, soy-wasabi buerre blanc

salmon – 27

seared, ginger-glazed, edamame puree, truffle-teriyaki sauce, green bean tempura

mahi mahi– 26

little neck clams, fingerlings, cipolini onions, enoki mushrooms, lobster-miso fumet

short ribs – 26

mac n'cheese, pineapple glazed brussel sprouts

wagyu burger – 16

pretzel bun, bacon, caramelized onion, arugula, cambozola, fries

veggie burger - 15

housemade, quinoa – lentil – vegetable burger, miso mayo, arugula, candy onions, gluten free bun, veggie chips, togarashi

duck breast – 24

parsnip hash, sweet & sour cabbage, 5 spice demi

wagyu hanger steak – 29

wasabi potato fritters, stewed candy onions, porcini demi, truffle oil

chicken – 16

half chicken, bob's 'angry' sauce, coconut spaetzle, baby bok choy

pork – 28

chop, roasted sweet potatoes, leeks, trumpets, apple cider vietnamese caramel

greens and grains – 16

vegetarian, seasonal selection

sides

truffle-parmesan fries – 8

add truffle aioli – 2

mac & cheese – 6

togarashi onion straws – 6

edamame – 5

hemp seed, soy cumin, sesame vinaigrette

crispy brussels sprout leaves – 8

kim chee & pork belly – 8

market side - 7

please be mindful of other guests and refrain from using cellular phones in the dining area.

an 18-percent gratuity prior to discount is recommended for guests redeeming promotional coupons.