



A PERSONAL CULINARY EXPERIENCE

#### CONTACT

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#### SOUPS

Our Chicken Noodle with Ditalini Pasta, Braised Leeks and Fresh Thyme

Sweet Corn Chowder with Sweet Red Peppers and Yukon Potatoes

#### SALADS

*Served with Fresh Baked Baguette and Our Olive Butter Grilled Chicken Breast Makes a Great Addition*

Romain BLT with Nueski Bacon, Haas Avocado, Blue Cheese, Cherry Tomatoes and Citrus Vinaigrette

Solo Chef Caesar with Peppadew Peppers, Everything Croutons and Shaved Parmesan

Granny Smith Apple and Arugula with Candied Pecans, Dried Cranberries and Honey Mustard Vinaigrette

Mixed Organic Greens with Hearts of Palm, Avocado, Roasted Corn and Chipotle-Sherry Vinaigrette

#### SANDWICHES & WRAPS

*Served with a Kosher Pickle and Your Choice of House Made Chips, Pasta Salad, Marinated Chickpea Salad or Coleslaw*

Herb Brined Turkey Breast with Granny Smith Apples, Cranberry Mayonnaise and Gruyere Cheese

Mesquite Smoked Ribeye with Vermont Sharp Cheddar, Tomato "Jam" and Fresh Grated Horseradish Sauce

Char Grilled Chicken Caesar Wrap with Peppadew Peppers and Everything Croutons

Tarragon Chicken Salad with Smoked Almonds, Apples and Celery

Grilled Eggplant and Roasted Red Pepper with Arugula, Fresh Mozzarella and Cured Olive Tapenade

Blue Crab BLT Sliders with Smoked Tomato Mayonnaise and Nueski Bacon