

## Starters

### Cheese Empanadas

Traditional Spanish empanadas stuffed with sharp cheese. Served with home made salsa.

11

### Samosas

Spicy East Indian beef samosas served with SoHo's own tzatziki sauce.

10

### Chicken Wings

A full pound of split chicken wings tossed with your choice of sauce. Finished on the grill to seal in the juices and release the flavor.

11

### Calamari

Pan fried calamari with Kalamata olives, cherry tomatoes and shallots in white wine and tomato sauce. Served with a cheese fritter.

11

### Ribblets

Pork tenderloin cubes marinated and breaded, served with a spicy ranch dip.

11

### Crab Cakes

Home made crab cakes panfried and topped with a Cilantro paste.

12

### SoHo Rolls

Cucumber, avocado, fresh crab claw meat salad, roasted red peppers and rice rolled in nori paper. Served with wasabi and soya sauce.

12

### Beef Empanadas

Traditional Spanish empanadas stuffed with beef, onions and spices. Served with home made salsa.

13

### Gyozas

Stuffed with pork and mixed oriental vegetables, sautéed in sambal and garlic. Served with a hot and sweet sauce.

10

### Scallops

Pan seared citrus wine poached scallops, a dollop of goat cheese skewered with pancetta on a bed of leeks.

13

## Soups & Salads

### SoHo Soup of the Day

cup 4.5 meal 8

Ask your server for today's homemade soup selection.

### Caesar Salad

half 7 full 12

Crisp romaine leaves, house made garlic croutons, shaved Grana Padano parmesan cheese, double smoke Boar bacon crisps and Caesar dressing.

Add Chicken 4.5, Prawns 5, or Blackened Steak 6.5

### SoHo Greek Salad

13

Tri color bell peppers, red onions, Kalamata olives and feta cheese served over crisp spinach leaves with tomatoes and cucumbers.

Add Chicken 4.5, Prawns 5, or Blackened Steak 6.5

### Crab & Avocado Salad

15

Fresh crab claw combined with avocado, cherry tomatoes & red onions. Topped with mixed greens and onion sprouts, tossed in a light balsamic vinaigrette dressing.

### Carne Ensalata

15

A bed of crisp mixed greens topped with spicy tenderloin strips, avocado, tomatoes and a lime shallot vinaigrette dressing, topped off with spanish onions and tortilla chips.

### Grilled Chicken Salad

14

Spring mix tossed with a honey lemon vinaigrette topped with blue cheese, blood orange segments, pecans and grilled chicken.

## Flatbread

### New York Style Flatbread

10

Topped with home made roasted red pepper tomato sauce with your choice of toppings and baked with cheese.

#### Toppings:

Red, green and yellow peppers, jalapeños, mushrooms, olives, red onions, anchovies, tomato, feta cheese, mozzarella cheese, Parmesan cheese. 3

Prawns, chorizo, chicken, and Montreal smoked meat, tenderloin steak, and scallops. 5



All prices subject to GST.  
A gratuity of 18% will be added to parties of 6 or more.  
Catering solutions available for all functions.

## Sandwiches & Burgers

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### Coconut Curry Chicken Wrap

Tender chicken breast strips sauteed in a coconut curry sambal sauce. All rolled up in a sun dried tomato tortilla with spring mix, tri color peppers and jasmine rice.

### The SoHo Burger

Our classic double patty burger topped with Canadian cheddar, chorizo sausage, mayo, spring mix, tomato, red onion and pickle.

### Veggie Baguette

Mixed peppers, tomatoes, red onions, cucumber, cheddar, Swiss, onion sprouts, Dijon mustard, mayo, spring mix with a squeeze of lemon and a pinch of salt & pepper. Served on a toasted sour dough baguette.

Add Chicken 4.5, add Prawns 5, add Steak 6.5

## Mains

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### Mac N' Cheese

Rotini noodles mixed with double smoked bacon, shallots and three cheeses topped off with a traditional Alfredo sauce. Served with a basil bread stick.

Add Chicken 4.5, add Prawns 5, add Steak 6.5

### Cajun Penne

Tender pieces of chicken, button mushrooms and tri color peppers tossed in Cajun cream sauce with penne noodles. Garnished with Grana panado, tomatoes and fresh basil. Served with a basil bread stick.

### Rack of Lamb

Herb crusted rack of Lamb, grilled to perfection then topped off with a red wine & balsamic reduction, served with rice and seasonal vegetables.

### Paella

A traditional Spanish rice dish sauteed with New Zealand green shell mussels, jumbo scallops, prawns, chicken, scampi and chorizo sausage, married with Saffron and garlic.

Add Scampis 1 - 6, 2 - 10

### Seafood Jambalaya

Chicken, chorizo, prawns & New Zealand green shell mussels simmered in spicy Creole sauce tossed in rice, topped off with two scampis.

### 14 Montreal Smoked Meat Sandwich 14

Lean smoked meat, Canadian cheddar cheese and Dijon mustard baked atop toasted marble rye bread.

### 14 Grilled Tuna Focaccia 15

Ahi Tuna grilled to your liking. Served on a toasted focaccia, topped with mixed greens, tomato, mango relish and lemon dill mayonnaise.

### 13 Grilled Chicken Sandwich 14

Grilled chicken breast on ciabatta with mayo, spring mix, tomatoes, red onions, pancetta & goat cheese.

### 16 8oz. SoHo Steak 25

"AAA" Tenderloin steak seasoned then grilled to your liking with seasonal vegetables and your choice of sides.

Add Blackened Spice 2, add Scampis 1 - 6, 2 - 10

### 16 Vietnam Bowl 10

Fresh Asian inspired vegetables atop a bed of steamed rice or rice noodles then drizzled with hoi sin sauce, garnished with a spring roll and roasted peanuts.

Add Chicken 4.5, add Prawns 5, add Steak 6.5

### 19 Duck Breast 20

Duck breast pan seared to lock in the flavors then finished in the oven, served with rice, seasonal vegetables and topped with a sour cherry reduction.

### 22 Chicken Souvlaki 17

Marinated chicken skewers grilled to perfection. Served with Greek salad, rice and tzatziki sauce.

Add extra Skewer 8

### 22 SoHo Stew 17

Tenderloin spears sauteed with baby carrots, leeks, potatoes, button mushrooms and pearl onions. Finished with Guinness gravy served on a ciabatta wedge. Served with your choice of sides.

