

SIGNATURE COCKTAILS

SILO ULTIMATE COSMO
KETEL ONE CITROEN
COINTREAU
CRANBERRY JUICE
FRESH RASPBERRIES

**CUCUMBER
KAIPARASOHKA**
SKYY CITRUS VODKA
MUDDLED CUCUMBERS
FRESH LEMON JUICE
SIMPLE SYRUP

**BLACKBERRY OL'
FASHIONED**
ANGEL'S ENVY, MUDDLED
ORANGE & BLACKBERRIES
OLD FASHIONED BITTERS
SIMPLE SYRUP, TOPPED
WITH CLUB SODA

TEXAS RUBY RED
ABSOLUT RUBY RED VODKA
COINTREAU, GRAPEFRUIT
JUICE & SUGARED RIM

**MOJITOS
REFRESCOS**
FRESH MINT, SIMPLE SYRUP
LIME, BACARDI SUPERIOR
SPLASH OF SODA

RASPBERRY MOJITO
FRESH MINT, RASPBERRIES
SIMPLE SYRUP, MALIBU
RUM & SPLASH OF SODA

SWEET TEA LEMONADE
FIREFLY SWEET TEA VODKA
REFRESHING HOUSE-MADE
LEMONADE

**"ELEVATED"
BLOODY MARY**
VODKA INFUSED WITH CARROTS
CELERY, SHALLOTS, GARLIC
PEPPERCORN, HABANEROS
JALAPEÑOS & OTHER VARIOUS
PEPPERS, TOMATO MIX.
SPICY!

**CHAMP-BERRY MARTINI
GRAND MARNIER & RUM**
INFUSED WITH BLACKBERRIES
RASPBERRIES & SERVED
WITH CHAMPAGNE
"DRUNKEN BERRIES"

SILO MULE
GINGER VODKA, GOSLING
GINGER BEER & FRESH LIME

CHAMPAGNE JULIP
BOURBON, FRESH MINT,
SIMPLE SYRUP, CHAMPAGNE

209'ER
DISTILLED 209 GIN
POMEGRANATE JUICE, FRESH
LIME & SPLASH OF SODA

PRIX FIXE MENU

CHOICE OF SALAD OR DESSERT & ENTRÉE
ALL THREE COURSES, ADD \$3 SUPPLEMENT
COMPLETE SEATING PRIOR TO 6:30PM

SALAD

**SILO HOUSE
CLASSIC CAESAR
SPINACH**

ENTRÉE - 29 PER

SIGNATURE CHICKEN FRIED OYSTERS
ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD SMOKED BACON
TART APPLES & MUSTARD HOLLANDAISE

"SHRIMP & GRITS"
ANDOUILLE WHITE CHEDDAR GRITS
TEXAS GULF SHRIMP, TASSO HAM
SAUTÉED SPINACH, ROSEMARY JUS

**GRILLED ATLANTIC SALMON
& SHRIMP**
SWEET CORN RISOTTO, HARICOT VERT
HEIRLOOM TOMATO VINAIGRETTE,
BUTTER POACHED SHRIMP

**PAN ROASTED
CHICKEN BREAST**
YUKON GOLD ROASTED GARLIC MASHED
POTATOES, SEASONAL VEGETABLES
LEMON & ROSEMARY JUS

**OAK GRILLED PORK
TENDERLOIN**
GARLIC SPINACH
GREEN CHILI ORZO MAC 'N CHEESE

DESSERT

CHEF'S DAILY SELECTION

OYSTERS

½ DOZEN HALF SHELL 19
SERVED WITH FRESH HORSERADISH, COCKTAIL SAUCE, MIGNONETTE, SALTINES & LEMON.

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS
SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES
WHOLE GRAIN MUSTARD HOLLANDAISE 13

PEPPER SEARED AHI TUNA
CUCUMBER AND CARROT "SALAD," AVOCADO, JALAPEÑOS
WASABI TOBIKO, CILANTRO PONZU 15

ARTISAN CHEESE PLATE
CHEF SELECTION (3) 16

ALL JUMBO LUMP CRABCAKE
CAPER DILL TARTER SAUCE 18

DUCK SPRING ROLLS
GLASS NOODLES, SHIITAKE MUSHROOMS, CILANTRO
HOT FANNY SAUCE 10

PAN ROASTED MUSSELS
TOMATO BASIL BROTH, CHARRED BREAD 11

CRISPY CALAMARI
CHARRED SHISHITO PEPPERS, SAN MARZANO DIPPING SAUCE 12

SALADS

SILO HOUSE
MIXED GREENS, RED ONIONS, CHERRY TOMATOES, CUCUMBERS
CROUTONS, HONEY-DIJON WALNUT VINAIGRETTE 8

ARUGULA
PINE NUTS, RED ONION, SHAVED PARMESAN, CHERRY TOMATOES
SLICED PROSCIUTTO, LEMON VINAIGRETTE 11

CLASSIC CAESAR
HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, PARMESAN CRISP 9

BABY SPINACH
CRISPY BRIE, APPLEWOOD SMOKED BACON, RASPBERRIES
DRIED APRICOTS & SPANISH SHERRY VINAIGRETTE 10

ROASTED BEET
WATERCRESS, SHAVED FENNEL, GOAT CHEESE, CANDIED WALNUTS
BASIL, CHAMPAGNE VINAIGRETTE 12

SMALL PLATES

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise 10

CRISPY DUCK SPRINGROLLS

Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 8

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 18

CRISPY CALAMARI

Charred Shishito Peppers, San Marzano Dipping Sauce 12

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 6

SILO SOUP & SALAD

Choice of House or Classic Caesar 9

SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH

Choice of House or Classic Caesar 9

SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons, Honey-dijon Walnut Vinaigrette 7

CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 7

BABY SPINACH

Crispy Brie, Applewood Smoked Bacon, Raspberries, Dried Apricots & Spanish Sherry Vinaigrette 8

Add to Any Salad - Oysters 6 / Salmon 7 / Shrimp 9 / Chicken 5

SANDWICHES

(All Sandwiches Served with Fruit and Homemade Potato Chips)

SILO BLACK ANGUS BURGER

Toasted Challah Bun, Grilled Red Onions, Bibb Lettuce, Vineripe Tomato, White Cheddar Cheese & Parmesan Fries 11

BLACKENED CHICKEN SANDWICH

Lettuce, Tomato, Avocado, Roasted Garlic Aioli 10

SILO TURKEY CLUB

Bacon, Gruyere, Lettuce, Avocado, Tomato 9

PORTABELLA MELT

Grilled Portabella Mushroom, Roasted Red Peppers, Balsamic Dressed Arugula, Goat Cheese & Toasted Ciabatta 8

BIG PLATES

PARMESAN CRUSTED CHICKEN BREAST

Seasonal Vegetable Orzo, Sautéed Spinach, San Marzano Cream Sauce 13

SHRIMP & GRITS

Andouille White Cheddar Grits, Texas Gulf Shrimp, Tasso Ham, Sautéed Spinach, Rosemary Jus 14

VEGETARIAN RISOTTO

Grilled Portabella Mushroom, Roasted Roma Tomatoes, Arugula, Roman Artichoke, Kale Pesto Broccolini 12

MISO GLAZED ATLANTIC SALMON

Cilantro Brown Rice, Sugar Snap Peas, Pickled Red Cabbage 14

SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Bacon, Tart Apples, Mustard Hollandaise 15

OAK GRILLED PORK TENDERLOIN

Garlic Spinach, Green Chili Orzo Mac 'N Cheese 14

GRILLED & BRAISED SHORTRIBS

Buttermilk Mashed Potatoes, French Beans, Red Wine Reduction, Horseradish Gremolata 13

ENTRÉES

CIDER BRAISED KUROBUTA PORK SHANK

GARLIC SPINACH, GREEN CHILI ORZO MAC 'N CHEESE
BROWN SUGAR MUSTARD GLAZE 29

VEGETARIAN RISOTTO

GRILLED PORTABELLA MUSHROOM, ROASTED ROMA TOMATOES
ARUGULA, ROMAN ARTICHOKE, KALE PESTO BROCCOLINI 18

PAN ROASTED CHICKEN BREAST

YUKON GOLD ROASTED GARLIC MASHED POTATOES
SEASONAL ROOT VEGETABLES, LEMON & ROSEMARY JUS 20

SHRIMP & GRITS

ANDOUILLE WHITE CHEDDAR GRITS TEXAS GULF SHRIMP, TASSO HAM
SAUTÉED SPINACH, ROSEMARY JUS SAUCE 25

SIGNATURE CHICKEN FRIED OYSTERS

ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD SMOKED BACON
WHOLE GRAIN MUSTARD HOLLANDAISE 26

GRILLED ATLANTIC SALMON & SHRIMP

SWEET CORN RISOTTO, HARICOT VERT, HEIRLOOM TOMATO VINAIGRETTE
BUTTER POACHED SHRIMP 27

PAN ROASTED REDFISH

YUKON GOLD-SWEET POTATO HASH, CHARRED OKRA
NEW ORLEANS BBQ SHRIMP 29

ALL JUMBO LUMP CRABCAKE

CREOLE DIRTY RICE, BROCCOLINI, TARTAR SAUCE 32

PAN SEARED SEA SCALLOPS

CAULIFLOWER PURÉE, SUGAR SNAP PEAS
LEMON BROWN BUTTER VINAIGRETTE 36

GRILLED DUCK BREAST & LEG CONFIT

MASHED SWEET POTATOES, HARICOT VERT, FRISEE, BACON
RASPBERRIES, CIDER REDUCTION 31
ADD FOIE GRAS 15 SUPPLEMENT

GRILLED BEEF TENDERLOIN

BUTTERMILK-CHIVE MASHED POTATOES, JUMBO ASPARAGUS
COGNAC MUSHROOM CREAM 39

COMPLEMENTS

GREEN CHILIE ORZO MAC 'N CHEESE 7
CREOLE DIRTY RICE 6
MARKET VEGETABLE 6
ROASTED GARLIC MASHED POTATOES 3
SAUTÉED SPINACH 5

CHICKEN FRIED OYSTERS 8
BUTTER POACHED CRAB 16
GRILLED JUMBO SHRIMP 11
SEARED SEA SCALLOPS 13

SILO LUNCH PRIX FIXE MENU

DAILY - Choice of Salad or Dessert, Entrée, and Glass of Wine

Choice of Salad, Entree & Dessert - \$2.00 Supplement

SALAD

SILO HOUSE

Mixed Greens, Cherry Tomatoes, Cucumbers
Croutons & Honey-Dijon Walnut Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Garlic Croutons & Parmesan Crisp

SPINACH

Crispy Brie, Applewood Smoked Bacon, Raspberries
Dried Apricots & Spanish Sherry Vinaigrette

ENTRÉE

Entree selections available ala carte

20 Per

OAK GRILLED
PORK TENDERLOIN
Sautéed Garlic Spinach
Green Chili Orzo Mac 'N Cheese

MISO GLAZED
ATLANTIC SALMON
Cilantro Brown Rice, Sugar Snap Peas
Pickled Red Cabbage

24 Per

CHICKEN FRIED OYSTERS
Angel Hair Pasta, Sautéed Spinach
Applewood Smoked Bacon, Tart Apples
Mustard Hollandaise

SHRIMP & GRITS
Andouille White Cheddar Grits
Texas Gulf Shrimp, Tasso Ham
Sautéed Spinach, Rosemary Jus

DESSERT

CHEF DAILY SELECTION

SILo LIVE ENTERTAINMENT / FRIDAY & SATURDAY / SILOBAR.COM

\$5 HAPPY HOUR APPETIZERS / EVERYDAY 4-9PM / \$2.5 SELECT BEER / \$4 WELL DRINKS / \$5 SPECIALTY DRINKS