



**WELCOME**  
*to the*  
**HISTORIC FAIRMOUNT HOTEL**

The Property is currently undergoing a three phase renovation. Phase one included the addition of two signature restaurants, lobby, & courtyard improvements. Phase Two included Lower Level Salon & Exterior improvements & phase three involves the full renovation of the hotel's guest rooms with completion set for Fall of 2018.

The Silo Restaurant Family is proud to celebrate 20 years of chef-driven cuisine in San Antonio. We look forward to serving you at any of our truly unique locations: Silo Elevated Cuisine, Silo Terrace Oyster Bar, Nosh, La Fogata, Nonna & now, of course, Silo Prime.

*Visit us anytime at [silosa.com](http://silosa.com)*



# START

- SIGNATURE CHICKEN FRIED OYSTERS** *sautéed spinach, applewood smoked bacon, tart apples, whole grain mustard hollandaise* 13
- LOBSTER + CRAB FONDUE** *melted gruyere cheese, sherry, charred tomatoes, grilled bread* 18
- AKAUSHI STEAK TARTARE** *dijon mustard, capers, shallots, white truffle oil, sea salt, quail egg, crusty bread* 15
- OYSTERS ROCKEFELLER** *spinach, bacon, fennel cream, parmesan breadcrumbs* 16
- SEARED BIG EYE TUNA** *pickled cucumbers, avocado, cilantro ponzu, jalapeño, sesame crisps* 17
- NEW ORLEANS BBQ SHRIMP** *tasso ham, lemon, rosemary, toasted baguette* 14
- ALL JUMBO LUMP CRABCAKE** *spicy remoulade* 18
- GRILLED TEXAS QUAIL** *stuffed with cajun dirty rice, frisée, shoe string potatoes, apple cider reduction* 16

# SOUP + SALAD

- BAKED FRENCH ONION SOUP** *gruyere cheese, herb crouton* 9
- BABY WEDGE** *crisp bacon, vine ripe tomatoes, pickled red onion, soft boiled egg, herb buttermilk dressing, maytag blue cheese* 9
- HOUSE** *mixed greens, grape tomatoes, focaccia croutons, cucumbers, shaved parmesan, mustard vinaigrette* 9
- FRISÉE** *crisp smoked bacon, roasted red peppers, croutons, soft poached egg, fresh herbs, red wine vinaigrette* 10
- VINE RIPE TOMATOES** *fresh mozzarella, aged balsamic, basil pesto, grilled roman artichoke, baby arugula* 12
- LITTLE GEM CAESAR** *roasted garlic croutons, parmesan crisp* 9

# FROM THE GRILL | ALLEN BROTHERS THE GREAT STEAKHOUSE STEAKS®

- 6OZ or 10OZ CENTER CUT FILET** 34/48
- 12OZ CENTER CUT STRIP** 45
- 14OZ CENTER CUT RIBEYE** 44
- 14OZ VEAL CHOP** *marsala mushroom sauce* 32
- AUSTRALIAN LAMB RACK** *mint pesto* 38

# ENTRÉES

- AIRLINE CHICKEN** *fingerling potatoes, leeks, roast chicken jus* 22
- CHILEAN SEA BASS** *sautéed forest mushrooms, lobster knuckles, tarragon butter* 42
- ATLANTIC SALMON** *jumbo lump crab, citrus buerre blanc* 26
- SEA SCALLOPS** *cauliflower purée, forest mushrooms, brown butter* 34
- PORK SHANK** *apples, fennel, frisée* 28
- KING CRAB** *[one pound] sautéed asparagus, drawn butter* 62
- TRISTAN ISLAND LOBSTER** *Chef's Preparation [Mkt]*

# COMPLEMENTS

- BÉARNAISE** 3
- MUSTARD HOLLANDAISE** 2
- MARSALA MUSHROOM SAUCE** 5
- JUMBO SHRIMP** *[3] garlic sautéed, lemon butter* 12
- SEA SCALLOPS** *[2] citrus buerre blanc* 17
- TRISTAN ISLAND LOBSTER TAIL** *drawn butter* 57
- OSCAR - JUMBO LUMP CRAB** *sauce béarnaise* 18
- KING CRAB** *[half pound]* 31

# SIDES 8

- HERB ROASTED FINGERLING POTATOES** *caramelized onions*
- BUTTERMILK MASHED POTATOES**
- TRUFFLE MAC 'N CHEESE** *[+ Maine Lobster 20]*
- CAJUN DIRTY RICE** *tasso ham*
- CHARRED BRUSSELS SPROUTS** *shallots, bacon, red wine vinaigrette*
- FOREST MUSHROOMS** *garlic butter*
- SAUTÉED ASPARAGUS** *mustard hollandaise*
- CREAMED SPINACH** *garlic, parmesan*
- CRISPY SHOESTRING POTATOES** *sea salt*

**SILLO**  
**PRIME**