

IN AN EFFORT TO KEEP OUR VALUED GUESTS & STAFF SAFE, WE HAVE LIMITED SEATING AVAILABILITY. PLEASE HELP US BY KEEPING A 90 MINUTE TABLE EXPERIENCE, AND GIVE OTHER GUESTS AN OPPORTUNITY TO DINE WITH US.



COCKTAILS

CUCUMBER MARTINI  
CUCUMBER VODKA, LEMON  
SIMPLE SYRUP, TAJIN RIM

BURNT OLD FASHION  
RYE WHISKEY, ANGOSTURA BITTERS  
ORANGE BITTERS, HOUSEMADE  
SYRUP, BURNT ORANGE & LUXARDO  
CHERRY GARNISH

SEELBACH  
BOURBON, ORANGE LIQUEUR  
ANGOSTURA BITTERS, PEYCHAUD  
BITTERS, TOPPED WITH CHAMPAGNE  
& GARNISHED WITH LEMON  
TWIST GARNISH

TEQUILA DE SILO  
TEQUILA, EDEULFLOWER LIQUEUR  
APRICOT BRANDY, FRESH LIME JUICE  
CUCUMBER & CILANTRO SIMPLE  
SYRUP, GARNISHED WITH CANDIED  
APRICOT & CUCUMBER

LAST WORD  
GIN, GREEN CHARTREUSE  
FRESH LIME JUICE, MARASCHINO  
LIQUEUR, GARNISHED WITH  
LUXARDO SKEWER

EARL GREY MAR-TEA-NI  
EARL GREY INFUSED SEERSUCKER GIN  
FRESH LEMON JUICE, SIMPLE SYRUP  
EGG WHITE, SUGAR RIM GARNISHED  
WITH LEMON TWIST

A LA LOUISIANE  
RYE WHISKEY, SWEET VERMOUTH  
BENEDICTINE, PEYCHAUD BITTERS  
GARNISHED WITH LUXARDO CHERRY

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS  
SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES  
WHOLE GRAIN MUSTARD HOLLANDAISE 14

ARTISAN CHEESE PLATE  
CHEF SELECTION (3) 16

ALL JUMBO LUMP CRABCAKE  
CAPER DILL TARTER SAUCE 17

EAST COAST OYSTERS [1/2 DZ]  
FRESH HORSERADISH, COCKTAIL SAUCE, MIGNONETTE, SALTINES, LEMON 20

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

PAN ROASTED MUSSELS  
WHITE WINE, GARLIC, SPICY TOMATO BROTH GRILLED BREAD 12

CRISPY CALAMARI  
CHARRED SHISHITO PEPPERS, SHAVED PARMESAN, SPICY MUSTARD AIOLI 14

GULF SHRIMP CEVICHE  
PINEAPPLE, CHERRY TOMATOES, JALAPEÑOS, RED ONION, CILANTRO, TOSTADAS 13

SOUP & SALADS

SILO SOUP  
CHEF'S DAILY PREPARATION 9

SILO HOUSE  
MIXED GREENS, RED ONIONS, CHERRY TOMATOES, CUCUMBERS  
CROUTONS, HONEY-DIJON, WALNUT VINAIGRETTE 9

BABY WEDGE  
CRISP BACON, SOFT BOILED EGG, RED ONION, VINERIPE TOMATOES  
BUTTERMILK RANCH, CRUMBLLED MAYTAG BLUE CHEESE 12

CLASSIC CAESAR  
HEARTS OF ROMAINE, ROASTED GARLIC, CROUTONS, PARMESAN CRISP 10

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

ROASTED BEET & ARUGULA SALAD  
TOASTED PISTACHIOS, GOAT CHEESE, ENGLISH CUCUMBER, RED ONION  
CHAMPAGNE VINAIGRETTE, PORT REDUCTION 11

ENTRÉES

VEGETARIAN QUINOA

BALSAMIC GRILLED PORTABELLO  
ROASTED CAULIFLOWER, ROMAN ARTICHOKE  
GRILLED ASPARAGUS, ARUGULA PESTO 19

PAN ROASTED CHICKEN BREAST

YUKON GOLD ROASTED GARLIC MASHED POTATOES,  
SEASONAL ROOT VEGETABLES, LEMON & ROSEMARY JUS 21

SHRIMP & GRITS

SAUTÉED GULF SHRIMP, ANDOUILLE-WHITE CHEDDAR GRITS,  
SAUTÉED SPINACH, TASSO HAM JUS 24

SIGNATURE CHICKEN FRIED OYSTERS

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

OAK GRILLED ATLANTIC SALMON

CILANTRO SHRIMP RICE, SUGAR SNAP PEAS,  
MANGO-AVOCADO RELISH 27

PROSCUITTO WRAPPED CHILEAN SEA BASS

CAULIFLOWER PURÉE, ASPARAGUS TIPS, FOREST MUSHROOMS,  
SMOKED PAPRIKA, CAPERS, PARSLEY MKT

PAN SEARED SEA SCALLOPS

SWEET CORN AND SMOKED BACON RISOTTO, SAUTÉED SPINACH,  
ROASTED TOMATO HERB BROTH 34

DOUBLE CUT NATURAL PORK CHOP

GREEN CHILI MAC N CHEESE, SAUTÉED SPINACH  
TEXAS GOAT CHEESE,, ANCHO CHERRY SAUCE 33

BEEF TENDERLOIN

GOAT CHEESE WHIPPED POTATOES, ROASTED BRUSSEL SPROUTS,  
CARAMELIZED ONION & SMOKED BACON, BÉARNAISE SAUCE 39

HAND - SELECTED MIDWESTERN BEEF

ALA CARTE

ALLEN BROTHERS  
THE GREAT STEAKHOUSE STEAKS®

PRIME RIBEYE 14oz 45

PRIME NEW YORK STRIP 12oz 46

[SERVED WITH PEPPERCORN MELANGE COMPOUND BUTTER]

COMPLEMENTS

GREEN CHILI MAC & CHEESE 7

WHITE CHEDDAR, BACON POTATO GRATIN 8

MARKET VEGETABLE 7

ROASTED GARLIC MASHED POTATOES 6

SAUTÉED SPINACH 5

SEARED SEA SCALLOPS 14

CHICKEN FRIED OYSTERS 9

BUTTER POACHED CRAB 16

GRILLED JUMBO SHRIMP 12