

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.



SMALL PLATES

SIGNATURE CHICKEN FRIED OYSTERS

SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, MUSTARD HOLLANDAISE 11

CRISPY DUCK SPRINGROLLS

GLASS NOODLES, SHIITAKE MUSHROOMS, CILANTRO, HOT FANNY SAUCE 9

ALL JUMBO LUMP CRABCAKE

CAPER DILL TARTAR SAUCE 16

GULF SHRIMP CEVICHE

PINEAPPLE, CHERRY TOMATOES, RED ONION, CILANTRO, JALAPEÑOS, CILANTRO, TOSTADOS 13

PAN ROASTED MUSSELS

WHITE WINE, GARLIC, SPICY TOMATO HERB BROTH, GRILLED BREAD 12

CRISPY CALAMARI

CHARRED SHISHITO PEPPERS, SHAVED PARMESAN, SPICY MUSTARD AIOLI 14

SOUP & SALADS

SILO SOUP

CHEF'S DAILY PREPARATION 7

SILO SOUP & SALAD

CHOICE OF HOUSE OR CLASSIC CAESAR 10

SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH

CHOICE OF HOUSE OR CLASSIC CAESAR 10

SILO HOUSE

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

CLASSIC CAESAR

ROMAINE HEARTS, ROASTED GARLIC CROUTONS,
PARMESAN CRISP 8

BABY SPINACH

CRISPY BRIE, RASPBERRIES, APPLEWOOD SMOKED BACON, DRIED APRICOTS, SPANISH SHERRY VINAIGRETTE 9

WEDGE

CRISP BACON, SOFT BOILED EGG, RED ONION, VINERIPE TOMATOES, BUTTERMILK RANCH, CRUMBLLED MAYTAG BLUE CHEESE 11

Add to Any Salad - Oysters 7 / Salmon 8 / Shrimp 10 / Chicken 6

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 12

GRILLED CHICKEN B.L.T.

APPLEWOOD SMOKED BACON, VINERIPE TOMATO, BIBB LETTUCE, AVOCADO, PEPPER JACK CHEESE, CHIPOTLE MAYO 11

SILO CLUB

BLACK FOREST HAM, APPLEWOOD BACON, GRUYERE, AVOCADO, BIBB LETTUCE, TOASTED CHALLAH BUN 10

BIG PLATES

PECAN CRUSTED CHICKEN BREAST

ANDOUILLE JAMBALAYA RICE, SAUTÉED SPINACH, SUN-DRIED TOMATO CAPER CREAM SAUCE 13

SAUTÉED GULF SHRIMP

SWEET CORN AND APPLEWOOD SMOKED BACON RISOTTO, SAUTÉED SPINACH, TOMATO HERB BROTH 14

VEGETARIAN QUINOA

BALSAMIC GRILLED PORTABELLO, ROASTED CAULIFLOWER, ROMAN ARTICHOKE, GRILLED ASPARAGUS, ARUGULA PESTO 12

GRILLED MISO GLAZED ATLANTIC SALMON

CILANTRO LIME QUINOA, TOASTED CASHEWS, BABY BOK CHOY, AVOCADO MANGO RELISH 15

SIGNATURE CHICKEN FRIED OYSTERS

ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD BACON, TART APPLES, MUSTARD HOLLANDAISE 16

OAK ROASTED PORK TENDERLOIN

GREEN CHILI MAC 'N CHEESE, SAUTÉED GARLIC SPINACH, ANCHO CHERRY SAUCE 15

GRILLED NY STRIP STEAK

LOADED MASHED POTATOES, ASPARAGUS, PEPPERCORN MELANGE BUTTER 19

SILO LUNCH PRIX FIXE MENU

DAILY - CHOICE OF SALAD OR DESSERT, ENTRÉE, AND GLASS OF WINE

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

SALAD

SILO HOUSE

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

CLASSIC CAESAR

ROMAINE HEARTS, ROASTED GARLIC CROUTONS
PARMESAN CRISP 8

BABY SPINACH

CRISPY BRIE, RASPBERRIES,
APPLEWOOD SMOKED BACON, DRIED APRICOTS
SPANISH SHERRY VINAIGRETTE 9

ENTRÉE

Entree selections available ala carte

20

GRILLED MISO GLAZED ATLANTIC SALMON

CILANTRO LIME QUINOA, TOASTED CASHEWS, BABY BOK CHOY
AVOCADO MANGO RELISH

OAK ROASTED PORK TENDERLOIN

GREEN CHILI MAC 'N CHEESE, SAUTÉED GARLIC SPINACH
ANCHO CHERRY SAUCE

24

SAUTÉED GULF SHRIMP

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

SIGNATURE CHICKEN FRIED OYSTERS

ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD BACON
TART APPLES, MUSTARD HOLLANDAISE

GRILLED NY STRIP STEAK

LOADED MASHED POTATOES, ASPARAGUS
PEPPERCORN MELANGE BUTTER

DESSERT

CHEF DAILY SELECTION