



LUNCH

Please use your smartphone camera feature to access our online menu. We are striving to offer safe menu options that are environmentally friendly.

[In an effort to keep our valued guests and 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.]

COLD BAR

Maine Lobster 26

Alaskan King Crab
1/2 lb. 23 / 1 lb. 38

Chilled Seafood Platter
Shrimp, Crab Claws, Oysters & King Crab
Petite 35 / Large 61 (With Lobster)

Colossal Snow Crab Claws 15

Spicy Cocktail Shrimp 16
Cocktail Sauce

SOUP & SALAD

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

Silo Clam Chowder 10
Nueske's Bacon, Sherry Cream

Silo Soup 8
Chef's Daily Preparation

Silo Soup & Salad 11
Choice of Mixed Greens or Little Gem Caesar

Baby Spinach 9
Crispy Brie, Applewood Smoked Bacon, Raspberries
Dried Apricots & Spanish Sherry Vinaigrette

Mixed Greens 8
Cherry Tomatoes, Focaccia Croutons, Red Onion,
Crispy Bacon, Maytag Blue Cheese Dressing

Little Gem Caesar 10
Italian White Anchovies, Focaccia Croutons, Parmesan Crisp

Roasted Beets 13
Baby Arugula, Goat Cheese, Pine Nuts, Champagne Vinaigrette

Fried Green Tomatoes 16
Lump Crab Remoulade, Avocado, Baby Arugula, Basil Oil

Shrimp Nicoise 14
Grilled Shrimp, Mixed Greens, Haricot Verts, Red Potatoes
Soft Boiled Egg, Tomatoes, Olives, Red Onion, Herb Vinaigrette

SMALL PLATES

Signature Chicken Fried Oysters 14
Sautéed Spinach, Braised Pork Belly, Tart Apples, Mustard Hollandaise

Grilled Oysters Rockefeller 17
Fennel Cream, Garlic Bread Crumbs, Parmesan
Applewood Smoked Bacon

Pepper Seared Ahi Tuna 17
Cucumber & Carrot "Salad," Avocado, Jalapeño Wasabi Tobiko
Cilantro Ponzu

Crispy Calamari 13
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli

Shrimp Spring Rolls 12
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce

All Jumbo Lump Crab Cake 19
Pan Roasted, Crunchy Poppy Seed Slaw & Dill Tartar Sauce

Artisan Cheese Plate 17
Chef Selection (3)

SANDWICHES

Served with Parmesan & Herb Fries

Silo Mushroom Burger 13
Oak Grilled, Wild Mushrooms, Caramelized Onions
Gruyere Cheese, Lettuce & Tomato

Turkey Club 12
Roasted Turkey, Applewood Bacon, Avocado
Tomato, White Cheddar

Lobster Roll 26
Poached Maine Lobster, Mayo, Chopped Celery
Tarragon, Parsley, Chives

BIG PLATES

Add to Any Selection - Prix Fixe
Choice of Mixed Green Salad or Desert, and Glass of Wine 7

Firemans 4 Mussels 15
Toasted Garlic, Roasted Cherry Tomatoes, Bacon
Charred French Bread

Miso Glazed Salmon 17
Wasabi Whipped Potatoes, Sesame Bok Choy
Sweet Soy Reduction

Signature Chicken Fried Oysters 27
Capellini Pasta, Forest Mushrooms, Garlic Spinach, Tasso Ham
Grain Mustard Hollandais

Fish & Chips 16
Parmesan & Herb Fries, Crunchy Poppy Seed Slaw
Dill Tarter Sauce, Malt Vinegar

Chef's Fish Selection Mkt
Daily Preparation

Shrimp & Grits 26
Sautéed Gulf Shrimp, Andouille Sausage
White Cheddar Grits, Braised Greens

Grilled Texas Redfish 27
Sweet Potato & Bacon Hash, Creole Lump Crab Pan Sauce

Parmesan Crusted Chicken 14
Angel Hair, Wild Mushrooms, Arugula, Sun Dried Tomatoes
Lemon & Caper Butter

Beef Tenderloin 38
Blue Cheese Whipped Potatoes, Asparagus
Sauce Béarnaise

FOR THE TABLE 7

Mashed Potatoes

Truffle Mac & Cheese

Pineapple Jalapeño Couscous

Cilantro Lime Quinoa

Parmesan & Herb Fries

Charred Shishito Peppers



DINNER

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C O L D B A R

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1/2 lb. 24 / 1 lb. 39

Chilled Seafood Platter
Shrimp, Crab Claws, Oysters & King Crab
Petite 35 / Large 61 (With Lobster)

Colossal Snow Crab Claws 15

Spicy Cocktail Shrimp 16
Cocktail Sauce

S O U P & S A L A D

Silo Clam Chowder 10
Nueske's Bacon, Sherry Cream

Mixed Greens 8
Cherry Tomatoes, Focaccia Croutons, Red Onion,
Crispy Bacon, Maytag Blue Cheese Dressing

Little Gem Caesar 10
Italian White Anchovies, Focaccia Croutons, Parmesan Crisp

Baby Spinach 9
Crispy Brie, Applewood Smoked Bacon, Raspberries
Dried Apricots & Spanish Sherry Vinaigrette

Roasted Beets 13
Baby Arugula, Goat Cheese, Pine Nuts, Champagne Vinaigrette

Fried Green Tomatoes 16
Lump Crab Remoulade, Avocado, Baby Arugula, Basil Oil

S M A L L P L A T E S

Signature Chicken Fried Oysters 14
Sautéed Spinach, Braised Pork Belly, Tart Apples
Mustard Hollandaise

Grilled Oysters Rockefeller 17
Fennel Cream, Garlic Bread Crumbs, Parmesan
Applewood Smoked Bacon

Hamachi Sashimi & Nigiri 20
Cilantro Ponzu, Fresh Jalapeños, Sriracha

Firemans 4 Mussels 15
Toasted Garlic, Roasted Cherry Tomatoes, Bacon
Charred French Bread

Lobster Roll 26
Poached Maine Lobster, Mayo, Chopped Celery Tarragon
Parsley, Chives

Pepper Seared Ahi Tuna 17
Cucumber & Carrot "Salad," Avocado, Jalapeño Wasabi
Tobiko Cilantro Ponzu

Crispy Calamari 13
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli

Shrimp Spring Rolls 12
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce

All Jumbo Lump Crab Cake 19
Pan Roasted, Crunchy Poppy Seed Slaw, Dill Tartar Sauce

Artisan Cheese Plate 17
Chef Selection (3)

B I G P L A T E S

Cioppino Mkt
Mussels, Clams, Shrimp, King Crab, Scallops, Basil Oil, Charred French Bread

Signature Chicken Fried Oysters 27
Capellini Pasta, Forest Mushrooms, Garlic Spinach, Tasso Ham
Grain Mustard Hollandaise

Chilean Seabass Mkt
Wild Mushroom Risotto, Sugar Snap Peas & White Truffle Oil

Oak Grilled Tuna 32
Pineapple Jalapeño Couscous, Avocado Relish, Cilantro-Lime Butter

Shrimp & Grits 26
Sautéed Gulf Shrimp, Andouille Sausage, White Cheddar Grits, Braised Greens

Miso Glazed Salmon 27
Wasabi Whipped Potatoes, Sesame Bok Choy, Sweet Soy Reduction

Grilled Texas Redfish 30
Sweet Potato & Bacon Hash, Creole Lump Crab Pan Sauce

Chef's Fish Selection Mkt
Daily Preparation

Lobster Ravioli 36
Housemade Ravioli, Butter Poached Lobster

Pan Seared Scallops 35
Cilantro Lime Quinoa, Toasted Cashews, Red Curry & Coconut

Roasted Chicken 23
Truffle Mac & Cheese, Braised Greens, Melted Leeks

Beef Tenderloin 38
Blue Cheese Whipped Potatoes, Asparagus, Sauce Béarnaise [Add Half Lobster 20]

Tristan Island Lobster Tail Mkt
From The Most Remote Inhabited Island In The World [Chef's Daily Preparation]

H A N D - S E L E C T E D M I D W E S T E R N B E E F

ALLEN BROTHERS - Great Steakhouse Steaks Since 1893

Prime Ribeye 14oz 45

Prime New York Strip 12oz 46

F O R T H E T A B L E 7

Market Vegetable

Asparagus

Mashed Potatoes

Truffle Mac & Cheese

Pineapple Jalapeño Couscous

Cilantro Lime Quinoa

Parmesan & Herb Fries

Charred Shishito Peppers

Gruyere Potato Gratin 7

S I G N A T U R E C O C K T A I L S

Seasonal Mule

House Honey-Habanero Bourbon, House-Made Cider, Lime Juice & Ginger Beer

Cucumber Kaiparasohka

Dripping Springs Vodka, Muddled Cucumbers, Fresh Lemon Juice, Simple Syrup

Silo Mule

Russian Standard Vodka, Ginger Beer & Fresh Lime

Terrace Top Shelf

Boozy Rocks Margarita with Avion Tequila, Cointreau, & Fresh House Lime Mix

French 75

Hendricks Gin, Fresh Lemon Juice, Splash of Simple Syrup & Champagne