



## 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 15

### ARTISAN CHEESE PLATE

CHEF SELECTION (3) 17

### ALL JUMBO LUMP CRABCAKE

CAPER DILL TARTER SAUCE 19

### 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 12

### PAN ROASTED MUSSELS

WHITE WINE, GARLIC, SPICY TOMATO BROTH GRILLED BREAD 13

### 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, VINE RIPE TOMATOES  
BUTTERMILK RANCH, CRUMBLER 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 11

### ROASTED BEET & ARUGULA SALAD

TOASTED PISTACHIOS, GOAT CHEESE, ENGLISH CUCUMBER, RED ONION  
CHAMPAGNE VINAIGRETTE, PORT REDUCTION 13

## 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 23

### SHRIMP & GRITS

SAUTÉED GULF SHRIMP, ANDOUILLE-WHITE CHEDDAR GRITS,  
SAUTÉED SPINACH, TASSO HAM JUS 25

### 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 37

### 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 46

**PRIME NEW YORK STRIP** 12oz 47

[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