



## STARTERS

### SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise 17

### ARTISAN CHEESE PLATE

Chef Selection (3) 17

### ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 21

### EAST COAST OYSTERS [1/2 DZ]

Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon 21

### DUCK SPRING ROLLS

Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 13

### PAN ROASTED MUSSELS

White Wine, Garlic, Spicy Tomato Broth, Grilled Bread 15

### CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 15

### GULF SHRIMP CEVICHE

Pineapple, Cherry Tomatoes, Jalapeños, Red Onion, Cilantro, Tostadas 16

## SOUP & SALADS

### SILO SOUP

Chef's Daily Preparation 9

### SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons, Honey-Dijon Walnut Vinaigrette 10

### BABY WEDGE

Crisp Bacon, Soft Boiled Egg, Red Onion, Vineripe Tomatoes, Buttermilk Ranch Crumbled Maytag Blue Cheese 13

### CLASSIC CAESAR

Hearts of Romaine, Roasted Garlic, Croutons, Parmesan Crisp 12

### 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 25

### SHRIMP & GRITS

Sautéed Gulf Shrimp, Andouille-White Cheddar Grits, Sautéed Spinach, Tasso Ham Jus 28

### SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Smoked Bacon, Whole Grain Mustard Hollandaise 28

### OAK GRILLED ATLANTIC SALMON

Cilantro Shrimp Rice, Sugar Snap Peas, Mango-Avocado Relish 29

### 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 38

### 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 51

PRIME NEW YORK STRIP 12oz 52

[Served With Peppercorn Melange Compound Butter]

## 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

### TEQUILA DE SILO

Tequila, Elderflower 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 Cherry

### 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

## COMPLEMENTS

GREEN CHILI MAC & CHEESE 8

WHITE CHEDDAR BACON POTATO GRATIN 9

MARKET VEGETABLE 8

ROASTED GARLIC MASHED POTATOES 7

SAUTÉED SPINACH 6

SEARED SEA SCALLOPS 18

CHICKEN FRIED OYSTERS 12

BUTTER POACHED CRAB 21

GRILLED JUMBO SHRIMP 12



OUR RESTAURANTS ARE AVAILABLE FOR BUY-OUTS & PRIVATE FUNCTIONS. VISIT US AT SILOSA.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Split plate charge will be applied.