

PRIX FIXE LUNCH MENU

DAILY - Choice of Entrée, Salad or Dessert
• \$2.00 Supplement For All Three •

SALAD

SILO HOUSE

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

CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons
Parmesan Crisp

BABY SPINACH

Crispy Brie, Raspberries, Applewood Smoked Bacon
Dried Apricots, Spanish Sherry Vinaigrette

ENTRÉE

Entree Selections Available Ala Carte

24

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

28

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

SiLo

ESTABLISHED 1971
NONNA
OSTERIA

LA FOGATA

nosh

LA FOGATA
Cantina

ROOSTER
OSTERIA

The Fairmount

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.

SiLo

SMALL PLATES

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Mustard Hollandaise 17

CRISPY DUCK SPRINGROLLS

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

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 21

GULF SHRIMP CEVICHE

Pineapple, Cherry Tomatoes, Red Onion, Cilantro, jalapeños, Cilantro, Tostados 16

PAN ROASTED MUSSELS

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

CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 15

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 9

SILO SOUP & SALAD

Choice of House or Classic Caesar 12

SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH

Choice of House or Classic Caesar 12

SILO HOUSE

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

CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 12

BABY SPINACH

Crispy Brie, Raspberries, Applewood Smoked Bacon, Dried Apricots
Spanish Sherry Vinaigrette 11

WEDGE

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

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

SANDWICHES

SILO BLACK ANGUS BURGER

Toasted Challah Bun, Grilled Red Onions, Bibb Lettuce, Vineripe Tomato
White Cheddar Cheese & Parmesan Fries 17

GRILLED CHICKEN B.L.T.

Applewood Smoked Bacon, Vineripe Tomato, Bibb Lettuce, Avocado
Pepper Jack Cheese, Chipotle Mayo 16

SILO CLUB

Black Forest Ham, Applewood Bacon, Gruyere, Avocado, Bibb Lettuce, Toasted Challah Bun 15

- All Sandwiches Served with Fruit and Homemade Potato Chips -

BIG PLATES

PECAN CRUSTED CHICKEN BREAST

Andouille Jambalaya Rice, Sautéed Spinach, Sun-dried Tomato Caper Cream Sauce 17

SAUTÉED GULF SHRIMP

Sweet Corn and Applewood Smoked Bacon Risotto, Sautéed Spinach, Tomato Herb Broth 18

VEGETARIAN QUINOA

Balsamic Grilled Portabello, Roasted Cauliflower, Roman Artichokes
Grilled Asparagus, Arugula Pesto 15

GRILLED MISO GLAZED ATLANTIC SALMON

Cilantro Lime Quinoa, Toasted Cashews, Baby Bok Choy, Avocado Mango Relish 21

SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Bacon, Tart Apples, Mustard Hollandaise 19

OAK ROASTED PORK TENDERLOIN

Green Chili Mac 'N Cheese, Sautéed Garlic Spinach, Ancho Cherry Sauce 18

GRILLED NY STRIP STEAK

Loaded Mashed Potatoes, Asparagus, Peppercorn Melange Butter 22