

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

LUXARDO WHISKEY SOUR

Bourbon, Fresh Lemon Juice, Simple Syrup, Luxardo
Cherry Juice, Garnished With Luxardo Cherry

TIJUANA LADY

Tequila, Licor 43, Lime Juice, Orange Bitters, Garnished
With Salt & Lime Twist

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 10

WHITE CHEDDAR BACON POTATO GRATIN 10

MARKET VEGETABLE 9

ROASTED GARLIC MASHED POTATOES 9

SAUTÉED SPINACH 8

SEARED SEA SCALLOPS 18

CHICKEN FRIED OYSTERS 12

BUTTER POACHED CRAB 21

GRILLED JUMBO SHRIMP 13



STARTERS

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise 18

ARTISAN CHEESE PLATE

Chef Selection (3) 19

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 23

DUCK SPRING ROLLS

Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 16

PAN ROASTED MUSSELS

White Wine Garlic Cream, Fines Herbes, Cherry Tomatoes, Grilled Bread 17

CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 19

SEARED AHI TUNA

Pickled Cucumber, Mango, Avocado Salsa, Cilantro Ponzu, Sesame Crisps 18

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 11

SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons,
Honey-Dijon Walnut Vinaigrette 12

BABY WEDGE

Crisp Bacon, Soft Boiled Egg, Red Onion, Vineripe Tomatoes, Buttermilk Ranch
Crumbled Maytag Blue Cheese 14

CLASSIC CAESAR

Hearts of Romaine, Roasted Garlic, Croutons, Parmesan Crisp 13

SPINACH

Crispy Brie, Raspberries, Applewood Smoked Bacon
Dried Apricots & Spanish Sherry Vinaigrette 13

STRAWBERRY ARUGULA

Cucumber, Red Onion, Candied Pecans, Goat Cheese
Champagne Vinaigrette, Port Reduction 15

ENTRÉES

VEGETARIAN QUINOA

Balsamic Grilled Portabello, Roasted Cauliflower, Roman Artichoke
Grilled Asparagus, Arugula Pesto 21

PAN ROASTED CHICKEN BREAST

Yukon Gold Roasted Garlic Mashed Potatoes, Seasonal Root Vegetables, Lemon & Rosemary Jus 28

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 29

OAK GRILLED ATLANTIC SALMON

Roasted Red Potatoes, Grilled Asparagus, Charred Sweet Corn, Red Peppers, Herb Chimichurri 33

PAN ROASTED GULF RED SNAPPER

Parsnip Purée, Forest Mushrooms, Grapefruit Beurre Blanc, Shaved Fennel MKT

PAN SEARED SEA SCALLOPS

Israeli Couscous, Sweet Corn, Bacon, Jalapeños, Cherry Tomatoes, Sautéed Garlic Spinach, Romesco Sauce 43

DUCK BREAST & CONFIT LEG

Butternut Squash, Goat Cheese, Farro, Arugula, Aged Balsamic 34

BEEF TENDERLOIN

Goat Cheese Whipped Potatoes, Grilled Broccolini, Red Wine Shallot Sauce, Béarnaise 42

HAND - SELECTED MIDWESTERN BEEF

Ala Carte

PRIME RIBEYE 14oz 58

PRIME NEW YORK STRIP 12oz 56

[Served With Peppercorn Melange Compound Butter]



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.*