

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 9

WHITE CHEDDAR BACON POTATO GRATIN 9

MARKET VEGETABLE 9

ROASTED GARLIC MASHED POTATOES 8

SAUTÉED SPINACH 7

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 17

ARTISAN CHEESE PLATE

Chef Selection (3) 19

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 22

DUCK SPRING ROLLS

Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 15

PAN ROASTED MUSSELS

White Wine, Garlic, Spicy Tomato Broth, Grilled Bread 16

CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 18

GULF SHRIMP CEVICHE

Pineapple, Cherry Tomatoes, Jalapeños, Red Onion, Cilantro, Tostadas 17

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 9

SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons,
Honey-Dijon Walnut Vinaigrette 11

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 12

ROASTED BEET & ARUGULA SALAD

Toasted Pistachios, Goat Cheese, English Cucumber, Red Onion
Champagne Vinaigrette, Port Reduction 14

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 26

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

PROSCIUTTO 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 41

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

PRIME RIBEYE 14oz 56

PRIME NEW YORK STRIP 12oz 53

[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.*