

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

25

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

29

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

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 15

ALL JUMBO LUMP CRABCAKE
Caper Dill Tartar Sauce 22

GULF SHRIMP CEVICHE
Pineapple, Cherry Tomatoes, Red Onion, Cilantro, jalapeños, Tostados 17

PAN ROASTED MUSSELS
White Wine, Garlic, Spicy Tomato Herb Broth, Grilled Bread 16

CRISPY CALAMARI
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 18

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 13

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

CLASSIC CAESAR
Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 13

BABY SPINACH
Crispy Brie, Raspberries, Applewood Smoked Bacon, Dried Apricots
Spanish Sherry Vinaigrette 12

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

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 18

GRILLED CHICKEN B.L.T.
Applewood Smoked Bacon, Vineripe Tomato, Bibb Lettuce, Avocado
Pepper Jack Cheese, Chipotle Mayo 17

SILO CLUB
Black Forest Ham, Applewood Bacon, Gruyere, Avocado, Bibb Lettuce, Toasted Challah Bun 16

- 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 18

SAUTÉED GULF SHRIMP
Sweet Corn and Applewood Smoked Bacon Risotto, Sautéed Spinach, Tomato Herb Broth 19

VEGETARIAN QUINOA
Balsamic Grilled Portabello, Roasted Cauliflower, Roman Artichokes
Grilled Asparagus, Arugula Pesto 16

GRILLED MISO GLAZED ATLANTIC SALMON
Cilantro Lime Quinoa, Toasted Cashews, Baby Bok Choy, Avocado Mango Relish 23

SIGNATURE CHICKEN FRIED OYSTERS
Angel Hair Pasta, Sautéed Spinach, Applewood Bacon, Tart Apples, Mustard Hollandaise 21

OAK ROASTED PORK TENDERLOIN
Green Chili Mac 'N Cheese, Sautéed Garlic Spinach, Ancho Cherry Sauce 19

GRILLED NY STRIP STEAK
Loaded Mashed Potatoes, Asparagus, Peppercorn Melange Butter 24

SILO

WILMINGTON HOTEL
NONNA
OSTERIA

LA FOGATA

ROOSTER
CATER

The Fairmount
The Original

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.