PRIX FIXE LUNCH MENU

DAILY - *Choice of Entrée, Salad or Dessert*

• $3.00 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

29

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

32

BLACKENED GULF SHRIMP
Blackened Gulf Shrimp, Creamy Orzo Pasta
Heirloom Cherry Tomatoes
Smoked Bacon, Broccolini, Baby Arugula

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

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. We impose a 3% surcharge on credit cards that is not greater than our cost of acceptance, excluding debit cards.

SILO

SMALL PLATES

SIGNATURE CHICKEN FRIED OYSTERS
Sautéed Spinach, Applewood Smoked Bacon, Mustard Hollandaise 19

CRISPY DUCK SPRINGROLLS
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 17

ALL JUMBO LUMP CRABCAKE
Caper Dill Tartar Sauce 24

PAN ROASTED MUSSELS
White Wine, Cherry Tomatoes, Basil, Garlic, Smoked Bacon, Grilled Ciabatta 18

CRISPY CALAMARI
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 20

SOUP & SALADS

SILO SOUP
Chef's Daily Preparation 12

SILO SOUP & SALAD
Choice of House or Classic Caesar 14

SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH
Choice of House or Classic Caesar 15

SILO HOUSE
Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons
Honey-Dijon Walnut Vinaigrette 13

CLASSIC CAESAR
Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 14

BABY SPINACH
Crispy Brie, Raspberries, Applewood Smoked Bacon, Dried Apricots
Spanish Sherry Vinaigrette 14

WEDGE
Crisp Bacon, Soft Boiled Egg, Red Onion, Vineripe Tomatoes, Buttermilk Ranch
Crumbled Maytag Blue Cheese 15

Add to Any Salad - Oysters 10 / *Salmon* 11 / *Shrimp* 11 / *Chicken* 9

SANDWICHES

SILO BLACK ANGUS BURGER
Toasted Challah Bun, Grilled Red Onions, Bibb Lettuce, Vineripe Tomato
White Cheddar Cheese & Parmesan Fries 20

GRILLED CHICKEN B.L.T.
Applewood Smoked Bacon, Vineripe Tomato, Bibb Lettuce, Avocado
Pepper Jack Cheese, Chipotle Mayo 19

SILO CLUB
Black Forest Ham, Applewood Bacon, Gruyere, Avocado, Bibb Lettuce, Toasted Challah Bun 18

~ 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 20

BLACKENED GULF SHRIMP
Blackened Gulf Shrimp, Creamy Orzo Pasta, Heirloom Cherry Tomatoes
Smoked Bacon, Broccolini, Baby Arugula 22

VEGETARIAN QUINOA
Balsamic Grilled Portabello, Roasted Cauliflower, Roman Artichokes
Grilled Asparagus, Arugula Pesto 19

GRILLED MISO GLAZED ATLANTIC SALMON
Cilantro Lime Quinoa, Toasted Cashews, Baby Bok Choy, Avocado Mango Relish 28

SIGNATURE CHICKEN FRIED OYSTERS
Angel Hair Pasta, Sautéed Spinach, Applewood Bacon, Tart Apples, Mustard Hollandaise 24

OAK ROASTED PORK TENDERLOIN
Green Chili Mac 'N Cheese, Sautéed Garlic Spinach, Ancho Cherry Sauce 22

GRILLED NY STRIP STEAK
Loaded Mashed Potatoes, Asparagus, Béarnaise 29