SiLo

PRIX FIXE 4 COURSE
Dinner Menu

SIGNATURE CHICKEN FRIED OYSTER NACHOS

MINI JUMBO LUMP CRABCAKES

"BLACK & BLUE" BRUSCHETTA

SALAD

CLASSIC CAESAR
Focaccia Croutons, Parmesan Crisps, Caesar Dressing, Italian White Anchovies

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

ENTRÉE

PAN ROASTED CHICKEN BREAST
Yukon Gold Roasted Garlic Mashed Potatoes, Seasonal Root Vegetables, Lemon & Rosemary Jus

GRILLED MISO SALMON
Cilantro Rice, Sauteed Asparagus, Mango & Cucumber Relish

VEGETARIAN QUINOA
Balsamic Grilled Portobello, Roasted Cauliflower, Roman Artichokes, Asparagus, Kale Pesto

GRILLED BEEF TENDERLOIN
Roasted Garlic Mashed Potatoes, Sautéed Haricots Verts, Bearnaise
Chef Preparation Medium Rare to Medium

DESSERT

TOASTED COCONUT PIE - *Signature Dessert*
Chocolate Painted Macadamia Shortbread, Raspberry Coulis

DARK CHOCOLATE TRUFFLE MOUSSE
Fleur de Sel Caramel, Vanilla Bean Whipped Cream, Cocoa Nibs

SiLo

PRIX FIXE 4 COURSE
Dinner Menu

SIGNATURE CHICKEN FRIED OYSTER NACHOS

TOMATO, GOAT CHEESE & OLIVE BRUSCHETTA

DUCK SPRINGROLLS

SALAD

CLASSIC CAESAR
Focaccia Croutons, Parmesan Crisps, Caesar Dressing, Italian White Anchovies

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

ENTRÉE

PAN ROASTED CHICKEN BREAST
Yukon Gold Roasted Garlic Mashed Potatoes, Seasonal Root Vegetables, Lemon & Rosemary Jus

GRILLED MISO SALMON
Cilantro Rice, Sauteed Asparagus, Mango & Cucumber Relish

VEGETARIAN QUINOA
Balsamic Grilled Portobello, Roasted Cauliflower, Roman Artichokes, Asparagus, Kale Pesto

GRILLED BEEF TENDERLOIN
Roasted Garlic Mashed Potatoes, Sautéed Haricots Verts, Bearnaise
Chef Preparation Medium Rare to Medium

DESSERT

TOASTED COCONUT PIE - *Signature Dessert*
Chocolate Painted Macadamia Shortbread, Raspberry Coulis

DARK CHOCOLATE TRUFFLE MOUSSE
Fleur de Sel Caramel, Vanilla Bean Whipped Cream, Cocoa Nibs

SiLo

PRIX FIXE 3 COURSE
Dinner Menu

SALAD

CLASSIC CAESAR
Focaccia Croutons, Parmesan Crisps, Caesar Dressing, Italian White Anchovies

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

ENTRÉE

PAN ROASTED CHICKEN BREAST
Yukon Gold Roasted Garlic Mashed Potatoes, Seasonal Root Vegetables, Lemon & Rosemary Jus

GRILLED MISO SALMON
Cilantro Rice, Sauteed Asparagus, Mango & Cucumber Relish

VEGETARIAN QUINOA
Balsamic Grilled Portobello, Roasted Cauliflower, Roman Artichokes, Asparagus, Kale Pesto

GRILLED BEEF TENDERLOIN
Roasted Garlic Mashed Potatoes, Sautéed Haricots Verts, Bearnaise
Chef Preparation Medium Rare to Medium

DESSERT

TOASTED COCONUT PIE - *Signature Dessert*
Chocolate Painted Macadamia Shortbread, Raspberry Coulis

DARK CHOCOLATE TRUFFLE MOUSSE
Fleur de Sel Caramel, Vanilla Bean Whipped Cream, Cocoa Nibs