Silo
elevated cuisine & bar

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS
Sautéed Spinach with Applewood Smoked Bacon, Tart Apples & Whole Grain Mustard Hollandaise 12

SEARED YELLOWFIN TUNA
Sesame & Spice Crusted Sashimi Grade Tuna, Seaweed Salad, Avocado, Cucumber, Wasabi Mayo & Tobiko Roe 15.

BANDERA QUAIL
Grilled & Stuffed with Boudin Blanc, Granny Smith Apples & Black Pepper Cider Sauce 11

JUMBO LUMP CRABCAKE
Fire Roasted Corn-Jalapeno Tartar Sauce 16

DUCK SPRINGROLLS
Glass noodles, Cilantro, Shiitake Mushrooms & Hot Fanny Sauce 9

BLACK ANGUS BEEF LETTUCE WRAPS
Stir Fried Beef with Peppers, Scallions, Radicchio & Bibb Lettuce 10

SALAD

BIBB LETTUCE
Applewood Smoked Bacon, Avocado, Vineripe Tomatoes, Roasted Serrano Buttermilk Dressing 10

ROASTED BEET SALAD
Hydroponic Greens, Blood Orange Supremes, & Humboldt Fog Goat Cheese, Champagne Vinaigrette 10

CLASSIC CAESAR
Hearts of Romaine, Roast Garlic Croutons, Parmesan Crisp 8

HOUSE SALAD
Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons, Honey-Dijon Walnut Vinaigrette 7

SPINACH SALAD
Crispy Brie, Applewood Smoked Bacon, Raspberries, Dried Apricots & Spanish Sherry Vinaigrette 8

BELGIAN ENDIVE
Frisee, Bosc Pear, Candied Walnut, Cambazola Cheese, Sherry Walnut Vinaigrette & Port Reduction 9

ENTREE

CIDER BRAISED KUROBUTA PORK SHANK
Green Chile Orzo "Mac & Cheese," Sautéed Spinach & Ancho Cherry Sauce 26

VEGETARIAN RISOTTO
Grilled Portabella Mushroom, Grilled Artichokes, English Pea Tendrils with Truffle Oil, Romano Cheese 17

PAN ROASTED CHICKEN BREAST
Yukon Gold Roast Garlic Mashed Potatoes, Seasonal Vegetables, Lemon & Rosemary 19

SIGNATURE CHICKEN FRIED OYSTERS
Angel Hair Pasta, Applewood Smoked Bacon, Sautéed Spinach, Tart Apples, Whole Grain Mustard Hollandaise 25

SHRIMP & GRITS
Andouille-White Cheddar Grits, Texas Gulf Shrimp, Tasso Ham, Sautéed Spinach, Black Pepper Cider Sauce 27

SEARED SEA SCALLOPS
Garlic Spinach, Yukon Gold Mashed Potatoes, Roasted Cherry Tomato Garnish, Saffron Beurre Blanc 29

FIVE SPICE DUCK
Pan Roasted Duck Breast & Confit Leg on Almond & Apricot Couscous, Sautéed Haricot Vert,
Blackberry Cider Sauce 31

SICHUAN PEPPERCORN CRUSTED YELLOW FIN TUNA
Seared Szechuan Peppercorn Crusted Sashimi Grade Yellowfin Tuna (M.R.), Wasabi Mashed Potatoes,
Stir Fried Vegetables, Ginger-Soy Glaze 29

CHILEAN SEA BASS
Sesame Crusted, Buckwheat Soba Noodles, Stir Fried Crisp Asparagus, Shiitake Mushrooms, Vietnamese Lemon Grass Jus 33

SALMON & CRAB
Oak Grilled Atlantic Salmon, Chive Mashed Potatoes, Grilled Asparagus, Lump Crab-Tomato-Basil Beurre Blanc 28

JUMBO LUMP CRABCAKE & SHRIMP
Pan Roasted Crabcake & Oak Grilled Shrimp, Angel Hair Pasta, Broccolini, Whole Grain Mustard Hollandaise 29

VEAL CHOP
Oak Grilled, Stone Ground Romano Polenta, Creamed Spinach, Mushroom Cognac Sauce 32

BEEF TENDERLOIN
Bleu Cheese Ricotta Gnocchi, Sautéed Forest Mushrooms, Garlic Spinach, Cognac Pan Jus 35

SILO SURF & TURF
Petite Beef Tenderloin, Sautéed Spinach, Yukon Gold Roast Garlic Mashed, Creole Mustard Hollandaise,
Red Wine Shallot Sauce, Signature Chicken Fried Oysters or Pan Seared Sea Scallops 37.

Split Plate Charge $4.
20% service will be added to parties of 6 or more. Silo restaurants are available for buy-outs and private functions. Ask about our private and semi-private dining rooms