



# CULINARIA

RESTAURANT WEEK / SILO ALAMO HEIGHTS

## DINNER 35

1

Silo Soup  
Chef's Daily Preparation

Classic Caesar  
Hearts of Romaine, Roasted Garlic Croutons  
Parmesan Crisp

Signature Chicken Fried Oysters  
Sautéed Spinach, Applewood Smoked Bacon, Tart Apples  
Whole Grain Mustard Hollandaise

2

Grilled Atlantic Salmon & Shrimp  
Red Pepper Polenta Cake, Grilled Asparagus  
Cherry Tomato-Olive Vinaigrette

Chipotle Pork Tenderloin  
Sweet Potato, Corn & Bacon Hash, Sautéed Garlic Spinach  
Texas Goat Cheese, Ancho Cherry Sauce

Chef's Feature  
Daily Preparation

3

Dessert  
Chef's Daily Selection

OPTIONAL WINE PAIRINGS (1/2 Glass) / 18

THE SILO RESTAURANT FAMILY  
IS PARTICIPATING IN RESTAURANT WEEK  
*We look forward to dining with you August 12-26!*

*Silo*  
elevated cuisine & bar

nosh

*Silo*  
terrace oyster bar

*Limited availability. Beverage, tax & gratuity not included. Dinner Only. Choice of one dish per course.*



# CULINARIA

RESTAURANT WEEK / SILO 1604

## DINNER 35

1

Silo Soup  
Chef's Daily Preparation

Classic Caesar  
Hearts of Romaine, Roasted Garlic Croutons  
Parmesan Crisp

Signature Chicken Fried Oysters  
Sautéed Spinach, Applewood Smoked Bacon, Tart Apples  
Whole Grain Mustard Hollandaise

2

Grilled Atlantic Salmon  
Jumbo Gulf Shrimp, Parmesan Parsley Whipped Potatoes  
Asparagus & Olive Tapenade

Oak Roasted Pork Tenderloin  
Green Chili Cream Cheese Grits  
Sautéed Garlic Spinach, Ancho Cherry Sauce

Chef's Feature  
Daily Preparation

3

Dessert  
Chef's Daily Selection

OPTIONAL WINE PAIRINGS (1/2 Glass) / 18

THE SILO RESTAURANT FAMILY  
IS PARTICIPATING IN RESTAURANT WEEK  
*We look forward to dining with you August 12-26!*

*SILo*  
elevated cuisine & bar

nosh

*SILo*  
terrace, outdoor bar

*Limited availability. Beverage, tax & gratuity not included. Dinner Only. Choice of one dish per course.*



# CULINARIA

RESTAURANT WEEK / SILO TERRACE OYSTER BAR

## DINNER 35

1

East Coast Oysters On The Half Shell

1/2 Dozen, Classic Accompaniments  
*Supplement - 8*

Silo Clam Chowder

Nueske's Bacon, Sherry Cream

Little Gem Caesar

Italian White Anchovies, Focaccia Croutons, Parmesan Crisp

2

Miso Glazed Salmon

Wasabi Whipped Potatoes, Sesame Bok Choy  
Sweet Soy Reduction

Chef's Feature

Daily Preparation

Shrimp & Grits

Sautéed Gulf Shrimp, Andouille Sausage  
White Cheddar Grits, Braised Greens

3

Dessert

Chef's Daily Selection

OPTIONAL WINE PAIRINGS (1/2 Glass) / 18

THE SILO RESTAURANT FAMILY  
IS PARTICIPATING IN RESTAURANT WEEK  
*We look forward to dining with you August 12-26!*

*SILo*  
elevated cuisine & bar

nosh

*SILo*  
terrace oyster bar

*Limited availability. Beverage, tax & gratuity not included. Dinner Only. Choice of one dish per course.*



CULINARIA  
RESTAURANT WEEK / NOSH

DINNER 25

1

Caprese Salad  
Sliced Tomato, Fresh Mozzarella, Basil, Olive Oil  
Balsamic Vinegar

2

Mussels  
Spicy Tomato Sauce, French Fries

Chicken Scaloppini  
Capers & Lemon Sauce, Roasted Potatoes

Hot Panini  
Culatella Ham, Fontina Cheese, Arugula

3

Tiramisu

OPTIONAL WINE PAIRINGS - 10

OPTIONAL BEER PAIRINGS - 9

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*SILo*  
elevated cuisine & bar

nosh

*SILo*  
terrace, austria bar

*Limited availability. Beverage, tax & gratuity not included. Dinner Only. Choice of one dish per course.*