

SMALL PLATES

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon & Mustard Hollandaise 10

CRISPY DUCK SPRINGROLLS

Shiitake Mushrooms, Asparagus, Peppers, Scallions, Carrots, Cilantro, Mint, Glass Noodles & Hot Fanny Sauce 11

BEEF TENDERLOIN TARTARE

Capers, Shallots, Dijon, Truffle Oil Grilled Baguette, Baby Arugula 14

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 16

CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 13

PAN ROASTED MUSSELS

Tomato, Saffron, Fennel Broth, Grilled Ciabatta 11

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 6

SILO SOUP & SALAD

Choice of House or Classic Caesar 9

SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH

Choice of House or Classic Caesar 9

SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons, Honey-dijon Walnut Vinaigrette 7

CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 7

BABY SPINACH

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

ROASTED MUSHROOM & ARUGULA

Roasted Mushrooms, Red Onion, Marinated Grape Tomatoes, Fresh Mozzarella, Crispy Prosciutto, & Balsamic Vinaigrette 12

Add to Any Salad - Oysters 6 / Salmon 7 / Shrimp 9 / Chicken 5

SANDWICHES

(All Sandwiches Served with Fruit and Homemade Potato Chips)

SILO BLACK ANGUS BURGER

Toasted Challah Bun, Grilled Red Onions, Bibb Lettuce, Vineripe Tomato, White Cheddar Cheese & Parmesan Fries 11

GRILLED CHICKEN B.L.T.

Sun Dried Tomato Aioli, Applewood Smoked Bacon, Gruyere Cheese, Baby Arugula 10

SILO CLUB

Black Forest Ham, Applewood Bacon, Swiss Cheese, Avocado, Bibb Lettuce, Toasted Challah Bun 9

PORTABELLA MELT

Grilled Portabella Mushroom, Roasted Red Peppers, Balsamic Dressed Arugula, Goat Cheese & Toasted Ciabatta 8

BIG PLATES

PECAN CRUSTED CHICKEN BREAST

Andouille Jambalaya Rice, Sautéed Spinach, Sun-dried Tomato Caper Cream Sauce 13

SAUTÉED GULF SHRIMP

Linguine, Tomatoes, Zucchini, Roasted Garlic Baby Arugula, Lemon Butter 14

VEGETARIAN QUINOA

Grilled Portabella Mushroom, Kale, Heirloom Cherry Tomatoes, English Pea Tendrils, Roman Artichoke, Asparagus 13

HONEY SOY GLAZED ATLANTIC SALMON

Pineapple Quinoa, Baby Bok Choy, Pickled Red Cabbage 14

SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Bacon, Tart Apples, Mustard Hollandaise 15

CHIPOTLE PORK TENDERLOIN

Garlic Spinach, Prosciutto & Mushroom Mac 'N Cheese, Ancho Cherry Sauce 14

HERB MARINATED CHICKEN BREAST

Gruyere-Caramelized Onion, Mashed Potatoes, Charred Brussels Sprouts, White Wine Dijon Sauce 12

GRILLED STRIP SIRLOIN

Roasted Garlic Mashed Potatoes, Asparagus, Béarnaise, Shallot Reduction 18

SIGNATURE COCKTAILS

SILO ULTIMATE COSMO
KETEL ONE CITROEN
COINTREAU
CRANBERRY JUICE
FRESH RASPBERRIES

**CUCUMBER
KAIPARASOHKA**
SKYY CITRUS VODKA
MUDDLED CUCUMBERS
FRESH LEMON JUICE
SIMPLE SYRUP

**BLACKBERRY OL'
FASHIONED**
ANGEL'S ENVY, MUDDLED
ORANGE & BLACKBERRIES
OLD FASHIONED BITTERS
SIMPLE SYRUP, TOPPED
WITH CLUB SODA

TEXAS RUBY RED
ABSOLUT RUBY RED VODKA
COINTREAU, GRAPEFRUIT
JUICE & SUGARED RIM

**MOJITOS
REFRESCOS**
FRESH MINT, SIMPLE SYRUP
LIME, BACARDI SUPERIOR
SPASH OF SODA

RASPBERRY MOJITO
FRESH MINT, RASPBERRIES
SIMPLE SYRUP, MALIBU
RUM & SPLASH OF SODA

SWEET TEA LEMONADE
FIREFLY SWEET TEA VODKA
REFRESHING HOUSE-MADE
LEMONADE

**"ELEVATED"
BLOODY MARY**
VODKA INFUSED WITH CARROTS
CELERY, SHALLOTS, GARLIC
PEPPERCORN, HABANEROS
JALAPEÑOS & OTHER VARIOUS
PEPPERS, TOMATO MIX.
SPICY!

**CHAMP-BERRY MARTINI
GRAND MARNIER & RUM**
INFUSED WITH BLACKBERRIES
RASPBERRIES & SERVED
WITH CHAMPAGNE
"DRUNKEN BERRIES"

SILO MULE
GINGER VODKA, GOSLING
GINGER BEER & FRESH LIME

CHAMPAGNE JULIP
BOURBON, FRESH MINT,
SIMPLE SYRUP, CHAMPAGNE

209'ER
DISTILLED 209 GIN
POMEGRANATE JUICE, FRESH
LIME & SPLASH OF SODA

PRIX FIXE MENU

CHOICE OF SALAD OR DESSERT & ENTRÉE
ALL THREE COURSES, ADD \$3 SUPPLEMENT
COMPLETE SEATING PRIOR TO 6:30PM

SALAD

**SILO HOUSE
CLASSIC CAESAR
SPINACH**

ENTRÉE - 29 PER

SIGNATURE CHICKEN FRIED OYSTERS

ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD SMOKED BACON
TART APPLES & MUSTARD HOLLANDAISE

"SHRIMP & GRITS"

ANDOUILLE WHITE CHEDDAR GRITS
TEXAS GULF SHRIMP, TASSO HAM
SAUTÉED SPINACH
BLACK PEPPER CIDER SAUCE

GRILLED ATLANTIC SALMON

RED PEPPER POLENTA CAKE
GRILLED ASPARAGUS
CHERRY TOMATO-OLIVE VINAIGRETTE

PAN ROASTED CHICKEN BREAST

YUKON GOLD ROASTED GARLIC MASHED
POTATOES, SEASONAL VEGETABLES
LEMON & ROSEMARY JUS

CHIPOTLE PORK TENDERLOIN

SWEET POTATO, CORN, & BACON HASH
SAUTÉED GARLIC SPINACH
TEXAS GOAT CHEESE, ANCHO CHERRY SAUCE

DESSERT

CHEF'S DAILY SELECTION

OYSTERS

½ DOZEN HALF SHELL 19
SERVED WITH FRESH HORSERADISH, COCKTAIL SAUCE, MIGNONETTE, SALTINES & LEMON.

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS

SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES
WHOLE GRAIN MUSTARD HOLLANDAISE 13

PEPPER SEARED AHI TUNA

CUCUMBER AND CARROT "SALAD," AVOCADO, JALAPEÑOS
WASABI TOBIKO, CILANTRO PONZU 15

ARTISAN CHEESE PLATE

CHEF SELECTION(3) 16

BEEF TENDERLOIN TARTARE

CAPERS, SHALLOTS, DIJON, TRUFFLE OIL
GRILLED BAGUETTE, BABY ARUGULA 14

ALL JUMBO LUMP CRABCAKE

CAPER DILL TARTER SAUCE 16

DUCK SPRING ROLLS

GLASS NOODLES, SHIITAKE MUSHROOMS, CILANTRO
HOT FANNY SAUCE 10

PAN ROASTED MUSSELS

TOMATO, SAFFRON, FENNEL BROTH, GRILLED CIABATTA 11

CRISPY CALAMARI

CHARRED SHISHITO PEPPERS, SHAVED PARMESAN
SPICY MUSTARD AIOLI 13

SALADS

SILO HOUSE

MIXED GREENS, RED ONIONS, CHERRY TOMATOES, CUCUMBERS
CROUTONS, HONEY-DIJON WALNUT VINAIGRETTE 8

ROASTED MUSROOM & ARUGULA

ROASTED MUSHROOMS, RED ONION, MARINATED GRAPE TOMATOES
FRESH MOZZARELLA, CRISPY PROSCIUTTO, & BALSAMIC VINAIGRETTE 12

CLASSIC CAESAR

HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, PARMESAN CRISP 9

BABY SPINACH

CRISPY BRIE, APPLEWOOD SMOKED BACON, RASPBERRIES
DRIED APRICOTS & SPANISH SHERRY VINAIGRETTE 10

ROASTED BEET SALAD

WATERCRESS, TEXAS GOAT CHEESE, SPICY WALNUTS, CHAMPAGNE VINAIGRETTE 11

SILO LUNCH PRIX FIXE MENU

DAILY - Choice of Salad or Dessert, Entrée, and Glass of Wine

Choice of Salad, Entree & Dessert - \$2.00 Supplement

SALAD

SILO HOUSE

Mixed Greens, Cherry Tomatoes, Cucumbers
Croutons & Honey-Dijon Walnut Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Garlic Croutons & Parmesan Crisp

SPINACH

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

ENTRÉE

Entree selections available ala carte

20 Per

CHIPOTLE
PORK TENDERLOIN
Garlic Spinach
Prosciutto & Mushroom Mac 'N Cheese
Ancho Cherry Sauce

HONEY SOY GLAZED
ATLANTIC SALMON
Pineapple Quinoa, Baby Bok Choy
Pickled Red Cabbage

24 Per

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

SAUTÉED GULF SHRIMP
Linguine, Tomatoes, Zucchini
Roasted Garlic Baby Arugula, Lemon Butter

GRILLED STRIP SIRLOIN
Roasted Garlic Mashed Potatoes, Asparagus
Béarnaise, Shallot Reduction
\$2.00 Supplement

DESSERT

CHEF DAILY SELECTION

Silo LIVE ENTERTAINMENT / FRIDAY & SATURDAY / SILOBAR.COM

\$5 HAPPY HOUR APPETIZERS / EVERYDAY 4-9PM / \$2.5 SELECT BEER / \$4 WELL DRINKS / \$5 SPECIALTY DRINKS

ENTRÉES

CIDER BRAISED KUROBUTA PORK SHANK

GARLIC SPINACH, PROSCIUTTO & MUSHROOM MAC 'N CHEESE
BROWN SUGAR MUSTARD GLAZE 29

VEGETARIAN QUINOA

GRILLED PORTABELLA MUSHROOM, KALE, HEIRLOOM CHERRY TOMATOES
ENGLISH PEA TENDRILS, ROMAN ARTICHOKE, ASPARAGUS 18

PAN ROASTED CHICKEN BREAST

YUKON GOLD ROASTED GARLIC MASHED POTATOES
SEASONAL ROOT VEGETABLES, LEMON & ROSEMARY JUS 20

“SHRIMP & GRITS”

ANDOUILLE WHITE CHEDDAR GRITS, TEXAS GULF SHRIMP, TASSO HAM
SAUTÉED SPINACH, BLACK PEPPER CIDER SAUCE 25

SIGNATURE CHICKEN FRIED OYSTERS

ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD SMOKED BACON
WHOLE GRAIN MUSTARD HOLLANDAISE 26

GRILLED ATLANTIC SALMON & SHRIMP

RED PEPPER POLENTA CAKE, GRILLED ASPARAGUS
CHERRY TOMATO-OLIVE VINAIGRETTE 28

BLACKENED REDFISH

BRABANT POTATOES, SAUTÉED HERICOT VERTS
JUMBO LUMP CRAB & BERNAISE 30

ALL JUMBO LUMP CRABCAKE

ANGEL HAIR PASTA, TASSO HAM, FOREST MUSHROOMS, BABY SPINACH
CAPER DILL TARTER SAUCE 29

PAN SEARED SEA SCALLOPS

BLACK GARLIC MUSHROOM RISOTTO, SAUTÉED FRENCH BEANS
TRUFFLE OIL, SMOKED PAPRIKA 36

GRILLED DUCK BREAST & LEG CONFIT

PARSNIP PURÉE, ROASTED BABY CARROTS, BACON WILTED FRISÉE
BLACKBERRY CIDER SAUCE 31
ADD FOIE GRAS 15 SUPPLEMENT

GRILLED BEEF TENDERLOIN

BLUE CHEESE RICOTTA GNOCCHI, CHARRED BRUSSELS SPROUTS,
RED ONION, RED WINE SHALLOT REDUCTION 39

COMPLEMENTS

PROSCIUTTO & MUSHROOM MAC 'N CHEESE 7
BLUE CHEESE RICOTTA GNOCCHI 6
GRILLED ASPARAGUS, HOLLANDAISE 6
ROASTED GARLIC MASHED POTATOES 3
SAUTÉED SPINACH 5

CHICKEN FRIED OYSTERS 8
BUTTER POACHED CRAB 15
GRILLED JUMBO SHRIMP 11
SEARED SEA SCALLOPS 13