



APPETIZERS & SALADS

SOUP OF THE DAY 9

TEMPURA CAULIFLOWER FLORETS 15

Hoisin Ponzu Glaze, Bean Sprouts, Chilies, Scallion, Pan Roasted Sesame Seeds

ANGUS ARTISAN GREENS / GF 15

Frisse, Artisan Greens, Shaved Cucumber & Carrots, Cherry Tomatoes, Radish, Toasted Pine Nuts, Feta. White Balsamic and Angus Honey Emulsion

GRILLED SHRIMP TACOS 19

Avocado, Charred Corn, Coleslaw, Chipotle Mayo, Cilantro

CAESAR SALAD / VGO 17

Hearts of Romaine, Crispy Pancetta Bacon, Creamy Grilled Lemon Dressing, Garlic Crostini, Shaved Parmesan

AHI TUNA POKE / GFO VGO 29

Seasoned Sushi Rice, Cucumber, Avocado, Mango, Edamame, Pickled Ginger, Crispy Shallots, Purple Cabbage, Wakame, Kani Salad, Goma-Ponzu Dressing

HEARTY THAI BUDDHA BOWL / GF VG 19

Quinoa and Wild Rice, Five Spice Tofu, Curry Spiced Chickpeas, Purple Cabbage, Cherry Tomatoes and Thai Peanut Dressing

*Nut-free Dressing available

GF / GFO	Gluten Free / Option
V / VO	Vegetarian / Option
VG / VGO	Vegan / Option
HALAL	Please speak to your server, while placing the order.

*18% gratuity applied to groups of 8+ people

HANDHELDS

The following Handhelds are served with a choice of Angus Fries, Garden Salad or Soup

CLASSIC RIBEYE BURGER / GFO VGO 18

8 oz Ribeye Patty*, Lettuce, Tomato, Pickle, Onion, Cheddar Cheese and Club Sauce

*Impossible Patty available

TURKEY ANGUS CLUB 18

Shaved Turkey Breast, Applewood Smoked Bacon, Tomato, Lettuce, Cheddar Cheese, Pesto Mayo

REUBEN PANINI 20

Montreal Smoked Beef Brisket, Swiss Cheese, Sauerkraut, Coleslaw, Thousand Island Dressing, Pickle, Rye Bread

NASHVILLE BUTTERMILK FRIED CHICKEN 19

Crispy & Spicy Boneless Thigh, Nashville Hot Sauce, Pickle, Coleslaw, Homemade Ranch Drizzle

OPEN-FACED AVOCADO & POACHED EGG 18

Toasted Thick Challah Slice, Mashed Avocado, Alfalfa Sprouts, Soft Poached Eggs

PIZZAS

THE NEW YORKER 12" 21

Spicy Pepperoni, Mozzarella

DI NICOLINO 12" 22

Prosciutto, Arugula, Parmesan

MEDITERRANEAN 12" 20

Tomatoes, Shallots, Garlic, Oregano, Black Olives, Feta Cheese



SILO GRILL WORKS

- APPLEWOOD SMOKED RACK OF RIBS** 34
Full Rack of Ribs with Angus Fries and Coleslaw,
- USDA CHOICE 12 OZ RIBEYE / GF** 54
Served with Jus, Seasonal Vegetables & Choice of Potatoes (*Roasted Garlic Mashed, Baked or Angus Fries*)
- STEAK & FRITES / GFO** 32
8 oz Canadian Prime New York Steak, Truffle Parmesan Fries, Seasonal Vegetables

ENTRÉES

- BISTRO ATLANTIC SALMON / GF** 36
Cauliflower Puree, Charred Tomato, French Bistro Salad
- BRAISED LAMB SHANK / GF** 49
New Zealand Lamb Shank with Demi Glace, Seasonal Vegetables & Choice of Potatoes (*Roasted Garlic Mashed, Baked or Angus Fries*)
- ROASTED HALF CHICKEN / GFO** 24
Southern Succotash, Natural Pan Gravy & Choice of Potatoes (*Roasted Garlic Mashed, Baked or Angus Fries*)

CASUAL FAVORITES

- TRUFFLE PARMESAN FRIES** 14
Roasted Garlic Aioli, Chives
- PULLED PORK NACHOS / VG** 18
Nachos, Jalapenos, Mixed Cheeses, Olives, Salsa, Pico de Galo
- 1 LB ANGUS WINGS / GF** 19
Vegetable Crudité with Choice of Angus Glen Honey Garlic, Buffalo or BBQ Sauce and Blue Cheese Dip
- CRISPY FRIED CALAMARI / GF** 22
Siracha Lime Aioli
- BEER BATTERED 8 OZ COD & FRIES** 34
Coleslaw, Tartar Sauce, British Mushy Peas

PASTAS

- FUNGI RAVIOLI / VG GFO** 25
Mushroom Truffle Paste, Creamy Sauce
- SPAGHETTI CARBONARA** 28
Crispy Guanciale, Creamy Egg Yolk, Parmesan
- CHORIZO, SHRIMP & VONGOLE LINGUINE / GFO** 32
Cherry Tomatoes, Spinach, White Wine

DRINKS

AMERICANO	3.75	LATTE	5.25	COFFEE	2.65	JUICE	2.75
CAPPUCCINO	5.25	FLAT WHITE	5.25	EXTRA SHOT	3	POP	3.75
ESPRESSO	4	ICED COFFEE	5	TEA	2.88	PERRIER	3.75