



DINING MENU

soup & salad

CHEF'S DAILY SOUP

served with garlic toast
10

SPRING / V GF

mix greens, strawberry, mandarin, cucumber, soaked blackcurrant, toasted pine nuts, passion fruit vinaigrette
18

STEAKHOUSE / GF

5 oz steak, mix greens, tomato medley, red onions, bell pepper, charred corn, goat cheese, dijon mustard dressing
24

SILO POWER BOWL / V GF

wild rice, grilled haloumi, edamame, carrot, avocado, radish, hard boiled eggs, sesame wafu dressing
22

TRADITIONAL CAESAR

chopped romaine, bacon, shaved parmesan, seasoned croutons
20



Our chefs are truly sustainable minded and believe in using ethically sourced and locally grown ingredients, whenever and wherever possible. Please feel free to speak with our Chefs directly for further information.

DIETARY RESTRICTIONS

GF gluten-free
V vegetarian
VG vegan
H halal

Prior to ordering, consult your server regarding any dietary restrictions or preferences.

*18% gratuity applied to groups of 8+ people

appetizers & sharables

FISH TACOS (2 TACOS)

battered fried fish, shredded lettuce, pico de gallo, cotija, chili lime sauce
20

DRUNKEN MUSSELS

sautéed in spicy white wine marinara sauce, served with garlic toast
24

TUNA TARTARE

yellowfin tuna, Peruvian yellow chili sauce, sticky rice, mango, cucumber, chives, sweet chili pickle with crispy wontons
33

CRAB CAKES

with tropical mango relish, Old Bay rémoulade sauce
35

SHRIMP SHISHITO FRITO

breaded shrimp with marinara and ranch dip
24

CHICKEN MEATBALLS

Japanese-style meatballs, teriyaki sauce, crispy noodles
24

CHARCUTERIE BOARD FOR TWO

prosciutto, soppressatta, mortadella, brie, aged white cheddar, goat cheese, crackers, nuts, fruit, fig preserve, pickles
30

NACHOS FOR TWO

corn tortilla, beef chili, mozzarella, cheddar, cotija, jalapeños, pico, cilantro, guacamole, sour cream, salsa
22
add grilled or crispy chicken
10

1 LB CHICKEN WINGS

choice of sauce: BBQ, hot, hot garlic parmesan, jerk, honey garlic, dry cajun

carrot and celery sticks with blue cheese/ranch dip and Angus fries
24

CHICKEN STRIPS & ANGUS FRIES

4-piece chicken breast strips with plum sauce
22

additions

GRILLED / CRISPY CHICKEN
10

GRILLED SHRIMP
15

SALMON
15

handhelds

served with a choice of Angus fries, spring or caesar salad

SILO RIBEYE BURGER / H

6 oz beef patty, horseradish aioli, aged cheddar, caramelized onion, bacon, lettuce, tomato with shishito pepper

*Beyond Burger patty available
20

RACHEL

pastrami, rye bread, swiss cheese, coleslaw, Russian dressing
22

VEGGIE WRAP / V

spinach wrap, garlic aioli, grilled vegetables, feta
20

CHICKEN CLUB

grilled chicken, aged cheddar, bacon, lettuce, tomato, mayo, multigrain bread
20

PHILLY STEAK SANDWICH

sliced beef, sautéed onion, bell pepper, mushroom, mozzarella on a pretzel roll
28

CHICKEN CAESAR WRAP

grilled or crispy chicken*, romaine lettuce, bacon, parmesan

*add spicy buffalo sauce
22

pasta

served with garlic toast

gluten-free pasta available
upon request

ROTINI ALFREDO

sliced chicken, cream, garlic,
white wine, parmesan, parsley,
shaved grana padano

32

TAGLIATELLE ALLA BOSCAIOLA

cremini mushroom, green peas,
bacon, white wine, roma tomato
sauce, cream, parmesan, ricotta

30

LINGUINE FRUTTI DI MARE

grilled shrimp, mussels,
calamari, clams, pomodoro
sauce

36

RAVIOLI DI RICOTTA

pesto cream, cherry tomato,
spinach, shaved parmesan

32

pizza

PIZZETA / V

tomato medley, fior di latte, basil,
parmesan, balsamic reduction

26

SOPPRESSATA

nduja, calabrese salami,
fior di latte, provolone

28

SHRIMP SCAMPI

mozzarella, parmesan,
capers, garlic, lemon crema,
garden fresh herbs

32

entrée

FISH & CHIPS

beer-battered haddock fillet
with coleslaw, tartar sauce and
Angus fries

28

add 1 piece of fish

12

BBQ RIBS

BBQ sauce with coleslaw and
Angus fries

38

TWICE-COOKED PORK BELLY

/ GF

pickled mustard, duck fat
fingerling potatoes, braised red
cabbage, glazed carrots with
cherry sweet vermouth jus

36

SEARED 8 OZ ATLANTIC SALMON

spring vegetable fregola, cherry
tomato, lemon dill velouté

40

ROASTED HALF CHICKEN / H

cajun spice, whipped potatoes,
vegetable medley, jus

32

BUTTER CHICKEN / H

Indian-style roasted chicken,
rich tomato cream gravy with
cumin pilaf, riata and naan

30

dinner entrée

starting at 4pm

GRILLED JUMBO PRAWNS / GF

asparagus, whipped herbed
potatoes, lobster cream sauce

45

BROILED RED SNAPPER / GF

cauliflower purée, sautéed
vegetables, lemon caper dill sauce

42

EGGPLANT PARMIGIANA

roma tomato sauce, fresh
mozzarella, basil, aglio olio pasta

36

steak

each steak comes with a vegetable
medley and your choice of roasted
fingerling potatoes or herbed mashed
potatoes, accompanied by your choice
of Bordelaise jus or mushroom sauce

BAVETTE / GF

8 oz steak, chimichurri marinade
with a balsamic garlic glaze

38

NEW YORK STRIPLOIN / GF

10 oz NY striploin, Montreal
steak spice with a balsamic
garlic glaze

55

drinks

AMERICANO

4.20

CAPPUCCINO

5.25

ESPRESSO

3.60

LATTE

5.25

FLAT WHITE

5.50

ICED COFFEE

5.25

COFFEE / TEA

3.10

JUICE

2.75

POP

3.75

PERRIER

3.75

SPICED CHAI TEA LATTE

5.25

PEPPERMINT TEA LATTE

5.25

FRESH MIXED BERRY GREEN TEA

5

FRESH CITRUS GINGER CHAMOMILE TEA

5

