



DINING MENU

soup & salad

CHEF'S DAILY SOUP

served with garlic toast  
10

ROASTED BEET SALAD / V GF

golden and red beet, pear, artisan greens, crumbled feta, candied pecan and sherry maple vinaigrette  
18

STEAKHOUSE / GF

5 oz steak, mix greens, tomato medley, red onions, bell pepper, corn, goat cheese, dijon mustard dressing  
25

SILO POWER BOWL / V GF

mixed greens, wild rice, grilled haloumi, edamame, carrot, avocado, radish, hard boiled eggs, sesame wafu dressing  
23

TRADITIONAL CAESAR

chopped romaine, bacon, shaved parmesan, seasoned croutons  
21

appetizers & sharables

TACOS (2 TACOS)

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

21

shrimp

24

DRUNKEN MUSSELS

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

25

CRAB CAKES

corn, fennel, tomato, lemon mustard sauce

30

ALBONDIGAS / H

Spanish meatballs simmered in a sofrito sauce, grana padano, served with crusty bread

24

SLIDERS TWO WAYS

BBQ pulled pork, charred pineapple, coleslaw shaved beef, caramelized onion, mushroom, provolone cheese, fried pickle

22

CHARCUTIERIE BOARD FOR TWO

capocollo, calabrese, beef salami, oka, fontina cheese, gorgonzola, crackers, nuts, fruit, fig preserve, pickles

30

NACHOS FOR TWO

beef chili, mozzarella, cheddar, cotija, jalapeños, pico, cilantro, guacamole, sour cream, salsa, corn tortilla

22

add grilled or crispy chicken

10

LOADED FRIES / H

kimchi, spicy mayo, scallion, sesame seeds

23

1 LB CHICKEN WINGS

choice of sauce and rubs: BBQ, buffalo, teriyaki, hot honey bourbon, jerk, lemon pepper rub, dry cajun

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

25

CHICKEN STRIPS & ANGUS FRIES

4-piece chicken breast strips with plum sauce

23

additions

GRILLED / CRISPY CHICKEN  
10

GRILLED SHRIMP  
15

SALMON  
15

handhelds

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

SILO RIBEYE BURGER / H

6 oz beef patty, horseradish aioli, aged cheddar, caramelized onion, halal chicken bacon, lettuce, tomato with fried pickle

\*Beyond Burger patty available  
20

FRENCH BEEF DIP

shaved beef, carmelized onion, mushroom, horseradish aioli, provolone cheese, baguette, au jus

28

CHICKEN CLUB

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

21

OPEN-FACED VEGGIE MELT / V

roasted vegetables, pesto, swiss cheese, focaccia

20

CHICKEN CAESAR WRAP

chicken, romaine lettuce, bacon, parmesan

choice of grilled, crispy or jerk chicken

\*add spicy buffalo sauce

22



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

## pasta

served with garlic focaccia

gluten-free pasta available  
upon request

### ROTINI ALFREDO

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

33

### LAMB RAGU PAPPARDELLE

ground lamb, roma tomato, red  
wine, herbs

38

### LINGUINE FRUTTI DI MARE

grilled shrimp, mussels,  
calamari, clams, pomodoro  
sauce

39

### PENNE ALLA FUNGI / V

mushroom medley, cream,  
white wine, herbs, shaved  
parmesan

32

---

## pizza

### CLASSIC MARGHERITA / V

tomato medley, mozzarella, basil

28

### SAUSAGE PIZZA

spicy Italian sausage, mozzarella,  
parmesan

30

### BBQ CHICKEN PIZZA

BBQ sauce, cheddar, mozzarella,  
banana pepper, red onion, spicy  
aioli

29

## entrée

### FISH & CHIPS

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

29

add 1 piece of fish

14

### BBQ RIBS

BBQ sauce with coleslaw and  
Angus fries

39

### ROASTED PORK LOIN / GF

charcutière sauce with warm  
sauerkraut, glazed carrots,  
soy beans and steamed parsley  
potato

38

### SEARED 8 OZ ATLANTIC SALMON

sweet soy glaze, root vegetable  
millet pilaf, asparagus

41

### ROASTED HALF CHICKEN / H

cajun spice with whipped  
potatoes, vegetable medley and  
jus

32

### BRAISED SHORT RIBS / GF

with mushroom risotto, charred  
cipollini

42

### GRILLED TOFU / GF VG H

sweet and sour tomato sauce  
with steamed herbed potatoes  
and vegetable medley

26

## steak

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

### BAVETTE / GF

8 oz steak, chimichurri marinade  
with a balsamic garlic glaze

39

### NEW YORK STRIPLOIN / GF

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

56

## 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

