



DINING MENU



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

soup & salad

CHEF'S DAILY SOUP

served with garlic toast
10

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

SLIDERS TWO WAYS

BBQ pulled pork, charred pineapple, coleslaw
shaved beef, caramelized onion, mushroom, provolone cheese, fried pickle
22

NACHOS FOR TWO

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

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

CHICKEN CAESAR WRAP

chicken, romaine lettuce, bacon, parmesan
choice of grilled, crispy or jerk chicken
*add spicy buffalo sauce
22

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

PENNE ALLA FUNGI / V

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

32

pizza

CLASSIC MARGHERITA / V

tomato medley, mozzarella, basil

28

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 8 OZ ATLANTIC SALMON

sweet soy glaze, root vegetable fregola pilaf, asparagus

41

BRAISED SHORT RIBS / GF

with mushroom risotto, charred cipollini

42

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

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

