



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  
**11**

**COBB SALAD / GF**

grilled chicken breast, corn, romaine, cherry tomatoes, hardboiled egg, bacon, avocado, crumbled feta, red onions with French dressing  
**23**

**AHI TUNA SALAD**

artisan greens, sticky rice, orange segments, cucumber, diced mango, crispy wonton, carrot, tomato, sesame with Thai citrus dressing  
**25**

**VILLAGE GREEK SALAD / V GF**

artisan greens, tomato medley, red onions, cucumber, Kalamata olives, bell pepper, feta, creamy Greek dressing  
**19**

**TRADITIONAL CAESAR**

chopped romaine, bacon, shaved parmesan, seasoned croutons  
**22**

appetizers & sharables

**TACOS (2 TACOS) / H**

shredded lettuce, pico de gallo, cotija, guacamole, coleslaw, chipotle mayo on a flour tortilla battered cod fish  
**22**

tempura shrimp  
**25**

**HARISSA MUSSELS**

white wine, fennel, cherry tomatoes, garden herbs with garlic toast  
**25**

**FISHERMAN'S FRITO**

shrimp tempura, crispy calamari, beer-battered scallops, fried shishitos, lemon aioli  
**25**

**FRIED PORK GYOZA**

pork dumplings with pineapple hot garlic sauce  
**24**

**CHARCUTERIE BOARD FOR TWO**

chorizo salami, prosciutto, beef salami, Austrian Edam, Havarti roasted garlic, Camembert, crackers, nuts, fruit, apricot preserves, olives  
**31**

**NACHOS FOR TWO**

corn tortilla, beef chili, mozzarella, cheddar, cotija, jalapeños, cilantro, pico de gallo, guacamole, sour cream  
**23**  
add grilled or crispy chicken  
**11**

**1 LB CHICKEN WINGS**

choice of sauce: BBQ, pineapple garlic, jerk, Buffalo, chili garlic, lemon pepper, dry Cajun  
carrot and celery sticks with blue cheese dip and Angus fries  
**25**

**CHICKEN STRIPS & ANGUS FRIES**

4-piece chicken breast strips with plum sauce  
**24**

additions

**5 OZ NY STRIPLOIN**  
**15**

**GRILLED / CRISPY CHICKEN**  
**11**

**GRILLED SHRIMP**  
**16**

**8 OZ SALMON**  
**16**

handhelds

served with a choice of Angus fries, garden salad or Caesar salad

**SILO RIBEYE BURGER / H**

6 oz beef patty, horseradish aioli, white cheddar, sautéed mushroom, onion rings, halal chicken bacon, lettuce, tomato with shishito pepper  
\*Beyond Burger patty available  
**21**

**CHICKEN CLUB**

grilled chicken, white cheddar, bacon, arugula, tomato, chipotle mayo, multigrain bread  
**21**

**STEAK SANDWICH**

shaved ribeye roast, arugula, caramelized onions, mushroom, horseradish aioli, provolone cheese, jus on focaccia  
**29**

**CHICKEN CAESAR WRAP**

grilled, crispy or jerk chicken\*, romaine lettuce, bacon, parmesan  
\*add spicy Buffalo sauce  
**23**

**CAPRESE PANINI / V**

arugula, tomato, buffalo mozzarella, pesto mayo, balsamic glaze on focaccia  
**21**

## pasta

served with garlic toast

gluten-free pasta available  
upon request

### ROTINI CHICKEN ALFREDO

sliced chicken, cream, garlic,  
white wine, parmesan, parsley,  
shaved Grana Padano

34

### SAUSAGE RIGATONI

sausage, grilled peppers, roma  
tomato sauce, white wine, herbs

34

### LINGUINE FRUTTI DI MARE

grilled shrimp, mussels,  
calamari, scallop, clams,  
pomodoro sauce

38

### PENNE ALLA FUNGI / V

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

33

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## pizza

### CLASSIC MARGHERITA / V H

tomato medley, mozzarella, basil

29

### PIZZA PEPPERONI

tomato sauce, mozzarella

30

### TANDOORI CHICKEN / H

tomato sauce, mozzarella, red  
onions, bell peppers, pineapple

31

## entrée

### FISH & CHIPS

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

30

add 1 piece of fish

15

### BBQ RIBS

BBQ sauce with coleslaw and  
Angus fries

40

### PANSEARED ATLANTIC SALMON

/ GF

8 oz Atlantic salmon, orange  
glaze, vegetable medley, tomato  
& capers confit with herbed  
mashed potatoes

42

### ROASTED HALF CHICKEN

/ GF H

vegetable medley, jus with  
herbed mashed potatoes

33

### BRAISED LAMB SHANK / GF

mushroom risotto, sautéed  
vegetables, red wine jus

44

### PANFRIED POLENTA RAGU

/ V H GF

bean ragu, vegetable medley,  
shaved parmesan

35

## steak

### STEAK FRITES

8 oz NY striploin, coleslaw, chili  
parmesan fries

39

### RIBEYE

10 oz ribeye, montreal steak  
spice, vegetable medley  
choice of roasted potatoes, herbed  
mashed potatoes or Angus fries,  
accompanied by your choice of jus  
or mushroom sauce

58

## drinks

### AMERICANO

4.50

### CAPPUCCINO

5.50

### ESPRESSO

3.80

### LATTE

5.50

### FLAT WHITE

5.75

### ICED COFFEE

5.50

### COFFEE / TEA

3.32

### JUICE

3.50

### POP

4

### 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

