



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

STEAKHOUSE / GF

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

32

ROASTED ROOT VEGETABLE SALAD / V GF

roasted carrots, parsnips, beets, baby kale, arugula, goat cheese, candied pecans, balsamic vinaigrette

20

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 shrimps

25

NACHOS FOR TWO

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

23

add grilled or crispy chicken

11

1 LB CHICKEN WINGS

choice of sauce: BBQ, Buffalo, hot garlic, lemon pepper rub, Cajun rub

carrot and celery sticks with ranch dip and Angus fries

25

CHICKEN STRIPS & ANGUS FRIES

4-piece of 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 ring, halal chicken bacon, lettuce, tomato

*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 or crispy*, romaine lettuce, bacon, parmesan

*add spicy Buffalo sauce

23

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

SHORT RIB RAGU

braised beef short rib, rich
tomato red wine sauce,
pappardelle, parmesan

39

PENNE ALLA FUNGI / V

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

33

pizza

CLASSIC MARGHERITA / V H

tomato medley, mozzarella, basil

29

CHICKEN CARBONARA

creamy garlic parmesan
sauce, grilled chicken, bacon,
caramelized onion, mozzarella

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

ROASTED HALF CHICKEN

/ GF H

vegetable medley, jus with
herbed mashed potatoes

33

BRAISED SHORT RIBS / GF

with mashed potatoes, grilled
asparagus

44

PANSEARED ATLANTIC SALMON

/ GF

8 oz herb marinated Atlantic
salmon with mashed potatoes,
seasonal vegetables

41

GRILLED TIGER PRAWNS

/ H

tiger prawns marinated in
garlic, lemon and fresh herbs
with mashed potato, vegetables
and chili lime butter

46

steak

NY STRIP STEAK

10 oz NY striploin, vegetable
medley

choice of roasted potatoes, garlic
mashed potatoes or Angus fries,
accompanied by your choice of jus
or mushroom sauce

42

drinks

AMERICANO

5

CAPPUCCINO

6

ESPRESSO

4

LATTE

6.50

FLAT WHITE

6

ICED ESPRESSO WITH MILK

6

COFFEE / TEA

3.32

JUICE

3.50

POP

4

PERRIER

3.75

TEA LATTE:

SPICED CHAI /
PEPPERMINT /
GREEN TEA

6.50

FRESH BERRIES

GREEN TEA

6.50

FRESH CITRUS GINGER

CHAMOMILE TEA

6

