



DINING MENU

soup & salad

**CHEF'S DAILY SOUP**

served with garlic toast  
**11**

**GARDEN / V GF**

mix greens, cherry tomatoes, cucumber, bell peppers, carrots, red onion, house dressing  
**20**

**SILO POWER BOWL**

grilled halloumi, avocado, egg, edamame, mixed greens, wild rice, barley, hummus, carrot, sesame wafu dressing  
**23**

**AHI TUNA NIÇOISE SALAD / GF**

seared ahi tuna, fingerling potatoes, green beans, egg, cherry tomatoes, Kalamata olives, anchovy, mixed greens, herb vinaigrette  
**28**

**TRADITIONAL CAESAR**

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

appetizers & sharables

**TACOS (2 TACOS)**

choice of filling with shredded lettuce, pico de gallo, cojita, guacamole, sour cream, coleslaw

**FRIED FISH / H**

**23**

**TEMPURA SHRIMP / H**

**25**

**CHILI BEEF**

**21**

**MUSSELS TWO WAYS**

mussels in your choice of harissa or white wine sauce with fennel, carrot, cherry tomatoes, garden herbs, garlic toast  
**25**

**CRISPY COCONUT SHRIMP / H**

coconut shrimp with chili mango dip  
**25**

**CHARCUTIERIE BOARD FOR TWO**

prosciutto, chorizo salami, beef salami, Austrian Edam, roasted garlic Havarti, pepper jack, Camembert

served with crackers, pickled vegetables, nuts, fruit, apricot preserves, olives, carrot and celery sticks  
**30**

**NACHOS FOR TWO / GF**

corn tortilla chips with beef chili, mozzarella, cheddar, cojita, jalapeños, pico de gallo, guacamole, sour cream, cilantro  
**24**

**1 LB CHICKEN WINGS**

choice of sauce or rub: BBQ, teriyaki, buffalo, chili garlic, cajun, garlic parmesan

served with carrot and celery sticks, blue cheese dip, and Angus fries  
**25**

**CHICKEN STRIPS & ANGUS FRIES**

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

additions

**4 OZ NY STRIPLOIN**

**14**

**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, aged cheddar, halal chicken bacon, sautéed mushrooms, caramelized onions, lettuce, tomato, shishito pepper, horseradish aioli on a brioche bun

\*Beyond Burger patty available

**21**

**CHICKEN CLUB**

grilled chicken, bacon, aged cheddar, lettuce, tomato, chipotle mayo on texas toast  
**21**

**ROAST BEEF SANDWICH**

shaved roast ribeye, provolone, arugula, caramelized onions, mushrooms, horseradish aioli, pickled gherkin, on a ciabatta bun with au jus  
**29**

**PULLED PORK PANINI**

slow-cooked pulled pork, aged cheddar, grilled pineapple, caramelized onions, arugula, smoky BBQ sauce, on a ciabatta bun  
**26**

**CHICKEN CAESAR WRAP**

crispy or grilled chicken, romaine, bacon, parmesan, caesar dressing

\*add buffalo sauce

**23**

**MEDITERRANEAN VEGGIE PANINI / V**

grilled vegetables, buffalo mozzarella, arugula, tomato, pesto mayo, balsamic glaze on a ciabatta bun  
**20**

## pasta

served with garlic toast

gluten-free pasta available upon request

### ROTINI CHICKEN ALFREDO

chicken, parmesan, cream, garlic, white wine, parsley

34

### RIGATONI WITH ITALIAN SAUSAGE

Italian sausage, cherry tomatoes, olives, sun-dried tomatoes, tomato herb sauce, basil, parmesan

34

### LINGUINE FRUTTI DI MARE

shrimp, scallops, calamari, mussels, pomodoro sauce

37

### MUSHROOM RAVIOLI / V

mushroom ravioli, truffle, spinach, cherry tomatoes, cream, white wine, fresh herbs, parmesan

33

### BUTTER CHICKEN PASTA / H

penne, butter chicken sauce, chili oil, cilantro gremolata, parmesan

34

## pizza

### MARGHERITA / V H

tomato medley, tomato sauce, buffalo mozzarella, basil

29

### PROSCIUTTO DE RUCOLA

prosciutto, buffalo mozzarella, arugula, shaved parmesan, tomato sauce, balsamic glaze

31

### PEPPERONI

pepperoni, tomato sauce, mozzarella

30

### SMOKED BBQ CHICKEN / H

chicken, mozzarella, BBQ sauce, red onion, pickled banana peppers, pineapple

30

## 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

### PAN SEARED 8 OZ

ATLANTIC SALMON / GF H  
garlic butter, tomato, orange and caper confit with mashed potatoes and seasonal vegetables

41

### ROASTED HALF CHICKEN / GF H

with mashed or roasted potatoes, vegetable medley, and pan jus

33

### BRAISED OSSO BUCO

red wine braised veal shank, asparagus, mashed potatoes, gremolata

44

### TUSCAN GRILLED SEAFOOD / GF

shrimp, scallops, mussels, red snapper, garlic tomato confit with mashed potatoes, and seasonal vegetables

46

### COCONUT SHRIMP CURRY

/ GF H

tiger shrimp, coconut curry, ginger, garlic, lime with rice with red onion, tomato and cilantro

44

### POLENTA WITH RATATOUILLE

/ VG H

creamy polenta, zucchini, eggplant, peppers, tomato, herbs, olive oil

32

## steak

each steak comes with your choice of Bordelaise jus, red wine, mushroom sauce, or chimichurri

### STEAK FRITES

8 oz striploin with Angus fries and coleslaw

36

### RIBEYE STEAK / GF

10 oz ribeye, Montreal steak spice with seasonal vegetables

choice of roasted potatoes, mashed potatoes, or Angus fries

44

## drinks

### AMERICANO

5

### CAPPUCCINO

6

### ESPRESSO

4

### LATTE

6.50

### FLAT WHITE

6

### ICED ESPRESSO WITH MILK

6

### COFFEE / TEA

3.75

### JUICE

3.50

### POP

4

### PERRIER

3.75

### SPICED CHAI / PEPPERMINT / GREEN TEA LATTE

6.50

### FRESH CITRUS GINGER

### CHAMOMILE TEA /

### MIXED BERRY GREEN

TEA

6.50

