silo

DINING MENU

soup & salad

CHEF'S DAILY SOUP
served with garlic toast
11

ROASTED BEET & GOAT CHEESE / V GF
slow roasted beets, arugula, crumbled goat cheese, candied walnuts, orange segments, balsamic dressing
23

WINTER HARVEST POWER BOWL
quinoa, roasted sweet potatoes, kale, brussels sprouts, avocado, dried cranberries, pumpkin seed, feta cheese. semi-hard-boiled egg, cherry tomato, maple dijon vinaigrette
24

WARM WINTER STEAKHOUSE SALAD / GF
4 oz NY steak, mixed green, roasted butternut squash, avocado, fennel, cucumber, tomato medley, red onion, bell pepper, dijon mustard dressing
34

TRADITIONAL CAESAR
chopped romaine, bacon, shaved parmesan, seasoned croutons
22

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
26

CRISPY COCONUT SHRIMP / H
coconut shrimp with chili mango dip
25

ANGUS POUTINE
Angus fries served with cheese curds, gravy, scallions
15
add crispy chicken or chili beef
5

NACHOS FOR TWO / GF
corn tortilla chips with beef chili, mozzarella, cheddar, cojita, jalapeños, pico de gallo, guacamole, sour cream, cilantro
25

1 LB CHICKEN WINGS
choice of sauce or rub: BBQ, honey garlic, buffalo sauce, chili garlic, jerk, cajun rub, garlic parmesan

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

CHICKEN TENDERS & ANGUS FRIES
5-piece chicken tenders 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*
22

CHICKEN CLUB
grilled chicken, bacon, aged cheddar, lettuce, tomato, chipotle mayo on texas toast
22

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

CHICKEN CAESAR WRAP
crispy or grilled chicken, romaine, bacon, parmesan, caesar dressing
**add buffalo or jerk sauce*
24

MEDITERRANEAN GRILLED VEGGIE PANINI / V
grilled vegetables, buffalo mozzarella, arugula, tomato, pesto mayo, balsamic glaze on a ciabatta bun
20

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 toast

gluten-free pasta available upon request

ROTINI CHICKEN ALFREDO
chicken, parmesan, cream, garlic, white wine, parsley
35

LINGUINE FRUTTI DI MARE
grilled shrimp, scallops, calamari, mussels, pomodoro sauce, parsley
39

MUSHROOM RAVIOLI / V
mushroom ravioli, truffle paste, spinach, cherry tomatoes, cream, white wine, fresh herbs, parmesan
34

LAMB RAGU PAPPARDELLE
shredded lamb, roma tomato, red wine, herbs
40

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
32

SMOKED BBQ CHICKEN / H
chicken, mozzarella, BBQ sauce, red onion, pickled banana peppers, pineapple
31

entrée

FISH & CHIPS
beer-battered haddock fillet with coleslaw, tartar sauce and Angus fries
31

add 1 piece of fish
15

BBQ RIBS
smoked BBQ sauce with coleslaw and Angus fries
41

PAN SEARED 8 OZ ATLANTIC SALMON / GF H
garlic butter with mashed potatoes and seasonal vegetables
42

ROASTED HALF CHICKEN / GF H
with mashed or roasted potatoes, vegetable medley, and pan jus
34

BRAISED SHORT RIB / GF
butternut squash risotto, charred asparagus, caramelized pearled onion, winter glazed vegetable
46

CLASSIC SEAFOOD STEW / GF
black tiger shrimp, cod fish, scallops, mussels, mash potatoes, vegetables, white wine, simmered with tomato bouillabaisse
48

RATATOUILLE WITH CREAMY POLENTA / VG H
creamy polenta, zucchini, eggplant, peppers, tomato, herbs, olive oil
32

steak

each steak comes with your choice of sauce – peppercorn, red wine, mushroom, or chimichurri

halal demi-glace available

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