



DINNER

APPETIZERS

ONION RINGS \$9

Breaded onion rings fried golden brown and served with seasoned sour cream.

SMOKED SALMON PLATTER \$14

Alaskan smoked salmon, brie, Havarti, gruyere, and herbed cream cheese, served with crackers and crostinis.

+ *Gluten free rice cracker available upon request*

TRIPLE TOMATO BRUSCHETTA \$10

Sun-dried, roasted, fresh Roma tomatoes, basil, garlic, red onion, balsamic vinegar, with fresh mozzarella served on crostinis.

HOUSE SMOKED CHICKEN WINGS \$12

Eight house smoked wings with celery and carrots served with choice of sauce.

+ *BBQ, Buffalo, Silos 13 spice*

PRETZEL STICKS \$9

Pretzel sticks served with chipotle beer cheese dipping sauce.

ARTICHOKE DIP \$10

Parmesan cheese, artichoke, garlic, sour cream, scallions, shallots, and herbs served with crostini.

+ *Gluten free rice cracker available upon request*

CALAMARI \$14

Breaded calamari flash fried, tossed with chipotle honey and served with pickled ginger.

PORK WINGS \$12

Eight house smoked pork wings with celery and carrots served with choice of sauce.

+ *BBQ, Buffalo, Silos 13 spice*

SILOS NACHOS \$8

Sixteen nachos with Colby Jack cheese served with pico de gallo, pineapple-mango salsa, shredded lettuce, and seasoned sour cream.

+ *Add chicken or pork for additional \$3 +*

SOUP AND SALADS

ADD CHICKEN \$3, SMOKED SALMON \$4, OR STEAK \$6

CAESAR \$9

Chopped romaine with Caesar dressing, parmesan cheese, and topped with croutons.

+ *Side Caesar for \$5.00*

LARGE FARMERS \$10

Spring mix, watermelon radish, carrots, cucumber, and tomato, served with choice of dressing.

+ *Small Farmers for \$5.00*

DOUBLE BLEU \$13

Spring mix, blue berries, bleu cheese, carrots, red onion, candied pecans, served with maple vinaigrette.

🌱 FALAFEL SALAD \$13

Spring mix, carrots, red onion, quinoa tabbouleh, fried falafel, served with vegan tzatziki dressing.

SOUP OF THE DAY

Chef's choice prepared daily.

\$7

+ *Cup of soup for \$5 +*

WOOD FIRED 8 OUNCE BURGERS

BURGERS SERVED WITH CHOICE OF FRIES OR CHIPS AND SALSA. SUBSTITUTE FRUIT, SOUP, OR SALAD FOR \$2.

BACON CHEESE BURGER \$14

Applewood smoked bacon, pepperjack cheese, frizzle fried onion, chipolte aioli, lettuce, tomato, served on a Ciabatta bun.

+ *Substitute elk and bison patty for \$3*

SMOKEY BLEU BURGER \$14

Smokey bleu sauce and caramelized pears with a touch of cajun spice, served on a Ciabatta bun.

+ *Substitute elk and bison patty for \$3*

MUSHROOM SWISS BURGER \$14

Sautéed mushrooms and Swiss cheese served on a Ciabatta bun.

+ *Substitute elk and bison patty for \$3*

ELK AND BISON \$17

A half pound elk and bison patty with smoked Gouda cheese, topped with a pear, and roasted pepper chutney, served on a Ciabatta bun.

🌱 RED LAKE WILD RICE BURGER

House made wild rice patty with celery, walnuts, and craisins topped with an apples, and grape chutney served on a Ciabatta bun with lettuce and tomato.

\$13



DINNER

"HILLSIDE"

EACH STEAK IS ACCOMPANIED WITH CHOICE OF SMOKEY BLEU CHEESE, SAUTÉED MUSHROOMS OR RED WINE DEMI.

1881 TOP SIRLOIN \$26
Eight ounce top sirloin grilled to your liking topped with an herb compound butter, served with fingerling potatoes and vegetable du jour.

CHICAGO PORK CHOP \$25
Twelve ounce pork chop with apple bourbon glaze served with garlic mashed potato and vegetable du jour.

✓ PORTOBELLO "STEAK" \$21
Two marinated Portobello caps topped with grilled Halloumi cheese, served with fingerling potatoes and vegetable du jour.

1881 BONELESS RIBEYE \$32
Fourteen ounce ribeye grilled to your liking, topped with an herb compound butter served with fingerling potatoes and vegetable du jour.

1881 FILET MIGNON \$34
Eight ounce beef tenderloin grilled to your liking, topped with herb compound butter, served with garlic mashed potatoes and vegetable du jour.

DRY AGED BONE-IN NEW YORK STRIP ... \$45
Fourteen ounce strip grilled to your liking, topped with an herb compound butter, served with garlic mashed potatoes and vegetable du jour.

BOURBON PECAN CHICKEN \$21
Confit chicken breast grilled and glazed paired with brie and bourbon pecan butter served with fingerling potatoes and vegetable du jour.

LAMB CHOPS \$28
Dry rubbed lamb pan seared to your liking served with a pistachio salsa verde on a bed of spring mix with falafel and tzatziki dressing.

CHICKEN CACCIATORE

Confit chicken breast simmered in sweet peppers, onion, tomato, mushroom, bacon, red wine, and garlic mashed potatoes served with vegetable du jour.
\$19

"LAKESIDE"

RED SNAPPER \$25
Cajun seasoned skin on red snapper served with a cilantro, lime, coconut risotto, pico de gallo, pineapple mango salsa, served with vegetable du jour.

HALIBUT AU FROMAGE \$32
Pan seared Halibut topped with a melted herbed five cheese blend served on sun dried tomato rissoto and vegetable du jour.

SALMON \$24
Pan seared honey balsamic glazed salmon topped with our triple tomato bruschetta served on wild rice pilaf with vegetable du jour.

SCALLOPS \$32
Pan seared scallops with a spicy cilantro lime sauce, served on roasted red pepper risotto and vegetable du jour.

FISH AND CHIPS \$19

Three strips of beer battered walleye dredged in our house shore lunch, served with fries and coleslaw.

CHB 1881 STORY

In the 1700s, herdsmen around Herefordshire England discovered that these red bodied, white-faced cattle produced the tender and flavorful beef that was fit for the kings and queens. Later, in the 19th century, some progressive American farmers began importing these majestic Herefords to grow in the western frontier. Since 1817, generations of American families have been raising Hereford Cattle. In 1881, the American Hereford Association was formed to unite these local families in an effort to raise the highest quality cattle, producing the highest quality beef. Today our beef is drawn from a hand full of the 72 farms across Minnesota. .

