

LUNCH

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 crostinis.

+ *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*

✓ FALAFEL SALAD \$13

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

BACON AND WILTED SPINACH \$13

Spinach, red onion, bacon, tomato, topped with an over easy egg and served with a red wine & dijon vinaigrette.

DOUBLE BLEU \$13

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

SOUP OF THE DAY \$7

Chef's choice prepared daily.

+ *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.



LUNCH

SANDWICHES AND TACOS

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

REUBEN	\$13
Corned beef, Havarti cheese, seasoned sauerkraut, and 1000 island dressing served on toasted marble rye.	
SHRIMP PO BOY	\$15
Battered shrimp with chipotle aioli, spring mix, tomato, and bacon, served on a locally made sour dough hoagie.	
PORTOBELLO AU FORMAGE	\$13
Marinated and grilled Portobello topped with a herbed five cheese blend served on a Ciabatta bun with tomato and basil.	
ITALIAN BEEF	\$14
Shaved roast beef with a house Giardiniera blend served on a locally made sour dough hoagie with choice of mozzarella or cheddar cheese.	
CHICKEN BRUSCHETTA WRAP	\$12
Grilled chicken, fresh mozzarella, triple tomato bruschetta, and spring mix, wrapped in a garden tortilla.	
PORK CARNITA TACO	\$11
Marinated pork with pico de gallo, cheddar, salsa verde, and micro cilantro.	
SHAVED TURKEY	\$14
Shaved turkey, sliced apples, brie cheese, and pecan butter served on toasted multi grain bread.	
ARTICHOKE CHICKEN SANDWICH	\$13
Grilled chicken topped with melted artichoke spread, tomato, and lettuce, served on a Ciabatta bun	
SNAPPER TACO	\$12
Breaded snapper, pineapple-mango salsa, chili creme, lime, and micro cilantro.	
FISH AND CHIPS	\$19
Three strips of beer battered walleye dredged in our house shore lunch, served with fries and coleslaw.	

LUNCH SERVED 11:00 AM TO 4:00 PM DAILY.