



WELCOME TO LUNCH

SILOS

RESTAURANT at PIER • B

STARTERS

ARTICHOKE DIP **v** \$11
Parmesan cheese, artichoke, garlic, sour cream, scallions, shallots, and herbs, served with crostinis.

+ *Gluten free rice cracker available upon request*

CALAMARI \$14
Lightly breaded calamari, flash fried and tossed with chipotle honey. Served with pickled ginger.

SILOS NACHOS **v** \$10
Sixteen nachos with colby jack cheese served with salsa, pineapple-mango salsa, shredded lettuce, and seasoned sour cream.

+ *Add chicken or pork for \$3*

ONION RINGS **v** \$10
Breaded onion rings fried golden brown and served with seasoned sour cream.

PRETZEL STICKS **v** \$10
Pretzel sticks served with chipotle beer cheese dipping sauce.

STEAK BITES **gf** \$14
House-marinated sautéed steak tips, onions, peppers, and served with chipotle beer cheese dipping sauce.

MOZZARELLA STICKS **v** \$10
Mozzarella sticks, breaded with light, crispy panko bread crumbs. Served with marinara dipping sauce.

SHRIMP SKEWERS **gf** \$14
Skewered shrimp grilled with Thai peanut and sweet chili sauce, served on a bed of Asian slaw.

HOUSE-SMOKED CHICKEN WINGS **gf** \$13
A pound and a half of house smoked wings with celery and carrots, served with bleu cheese or ranch dressing.
+ *Choice of sauce: BBQ, Buffalo, Silos 13 spice, habanero mango, or maple ginger*

PESTO FLATBREAD \$10
Pesto sauce, roasted tomatoes, artichokes, red onion, spinach, topped with feta cheese. **v** *Vegan — add \$3*
+ *Add shrimp or chicken for \$3*

SILOS FLATBREAD \$10
Red sauce, sausage, roasted red peppers, mixed olives, topped with mozzarella cheese.

BEER AND BACON FRIES \$9
13 spice seasoned fries topped with bacon, cheddar cheese and scallions. Served with chipotle beer cheese.
[Side of plain fries \$4. Full side of plain fries \$6.]

SMOKED SALMON PLATTER \$15
Alaskan smoked salmon, assorted cheeses, and herbed cream cheese, served with crackers and crostinis.
+ *Gluten free rice cracker available upon request*

SOUP AND SALADS

Add chicken \$3, smoked salmon \$4, steak \$6, or pan seared salmon \$8.

COBB \$14
Chopped romaine with crisp bacon, tomato, hard boiled eggs, turkey medallions, toasted walnuts, bleu cheese crumbles, with choice of dressing.

DOUBLE BLEU **v** \$14
Spring mix, blueberries, bleu cheese, carrots, red onion, candied pecans, served with maple vinaigrette.
v *Vegan upon request*

FARMERS **v** **v** **gf** \$11
Spring mix, watermelon radish, carrots, cucumber, and tomato, served with choice of dressing.
+ *Small Farmers for \$6*

CAESAR \$10
Chopped romaine with Caesar dressing, parmesan cheese, and topped with croutons. + *Small Caesar for \$6*

FALAFEL **v** **v** **gf** \$13
Spring mix, carrots, red onion, quinoa tabbouleh, fried falafel, served with vegan tzatziki dressing.

SOUP OF THE DAY \$7
CHEF'S CHOICE prepared daily
SILOS WHITE CHICKEN CHILI
+ *Cup of soup for \$5*

SOUP, SALAD, BREAD \$10
Choice of small Farmers or small Caesar salad, with two pretzel bites and cup of homemade soup.

Dressings: Ranch, bleu cheese, French, vegan tzatziki, honey balsamic, maple vinaigrette, Italian, 1000 Island, oil & vinegar

gf *Gluten free*

v *Vegetarian*

v *Vegan*



WELCOME TO LUNCH

WOOD-FIRED BURGERS

A half-pound burger (substitute bison patty for \$3) served on a toasted English muffin. **gf** Gluten free bun \$1. Includes choice of fries or chips and salsa. Substitute fruit, soup, salad, sweet potato fries, or onion rings for \$3.

BACON CHEESE BURGER \$14
Applewood smoked bacon, pepperjack cheese, frizzle fried onion, chipotle aioli, lettuce, and tomato.

BISON BURGER \$17
A healthy, rich in flavor, bison patty with gouda cheese, pear and roasted pepper chutney.

MUSHROOM SWISS BURGER \$14
Sautéed mushrooms and Swiss cheese.

BLEU BURGER \$14
Cajun seasoning and melted bleu cheese crumbles, lettuce, and tomato.

LAMB BURGER \$15
A tender, flavor rich, 8 oz. lamb patty topped with quinoa tabbouleh and tzatziki.

FALAFEL BURGER \$14
7 oz. falafel patty fried golden brown, with shredded lettuce, topped with quinoa tabbouleh and tzatziki. **V** Vegan upon request

PATTY MELT \$14
Sautéed mushrooms, sautéed onions, and melted Swiss cheese on toasted marble rye.

SANDWICHES AND WRAPS

Includes choice of fries or chips and salsa. Substitute fruit, soup, salad, sweet potato fries, or onion rings for \$3.

REUBEN \$13
House made corned beef, Havarti cheese, seasoned sauerkraut, and 1000 island dressing served on toasted marble rye.

SHAVED TURKEY \$14
Shaved turkey, sliced apples, brie cheese, and pecan butter served on toasted multigrain bread.

ITALIAN BEEF \$14
Shaved prime rib with a house giardiniera blend and cheddar cheese on a toasted baguette. Served au jus.

BOURBON GLAZED CHICKEN \$12
Apple bourbon glazed grilled chicken breast topped with melted brie cheese and pecans. Served on a potato bun.

ARTICHOKE CHICKEN \$13
Grilled chicken topped with melted artichoke spread, tomato, and lettuce. Served on a potato bun.

SHREDDED PORK WRAP \$11
Pulled pork, pico de gallo, cheddar cheese, BBQ sauce, wrapped in a garden tortilla.

CHICKEN CAESAR WRAP \$12
Grilled chicken, romaine lettuce, parmesan, Caesar dressing, wrapped in a garden tortilla.

SHRIMP PO BOY WRAP \$15
Lightly-breaded deep fried shrimp with bacon, pineapple-mango salsa, mango-habanero sauce, spring mix and tomato, wrapped in a garden tortilla.

WALLEYE SANDWICH \$14
Breaded walleye fried golden brown with lettuce, tomato, chipotle aioli on a toasted baguette.

TACOS

Includes choice of fries or chips and salsa. Substitute fruit, soup, salad, sweet potato fries, or onion rings for \$3.

WALLEYE TACOS \$12
Two soft shells filled with lightly-breaded deep fried walleye, pico de gallo, chili crema, salsa verde, and micro cilantro.

SHRIMP TACOS \$12
Two soft shells filled with lightly-breaded deep fried shrimp, pineapple-mango salsa, chili crema, micro cilantro, and Asian slaw.

PORK CARNITAS TACOS \$11
Two soft shells filled with shredded pork, pico de gallo, cheddar cheese, salsa verde, and micro cilantro.
gf Gluten free upon request

KIDS

\$6 Includes fruit and choice of milk, juice or soda. 12 and under.

CHICKEN TENDERS

MACARONI AND CHEESE

PEANUT BUTTER AND JELLY

CHEESE OR PEPPERONI PIZZA

GRILLED CHEESE

JR. CHEESEBURGER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

gf Gluten free

V Vegetarian

V Vegan