



WELCOME TO DINNER

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** \$12
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 jumbo house smoked wings with celery and carrots, served with bleu cheese 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 upon request*
+ *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 straight-cut potato fries topped with bacon, chipotle beer cheese, cheddar cheese, and scallions. Served with seasoned sour cream.
[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
Bacon, hard boiled eggs, apple, toasted walnuts, dried cranberries, bleu cheese, on romaine lettuce with choice of dressing.

DOUBLE BLEU \$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, lemon thyme vinaigrette, Italian, 1000 Island, oil & vinegar

gf *Gluten free*

v *Vegetarian*

v *Vegan*

“HILLSIDE”

Add sautéed mushrooms, onion, or bleu cheese steak cap for \$3

1881 TOP SIRLOIN \$28
An 8 oz. wood-fired top sirloin grilled to your liking, topped with an herb compound butter. Served with fingerling potatoes and vegetable du jour.

1881 FILET MIGNON \$35
An 8 oz. wood-fired beef tenderloin grilled to your liking, topped with an herb compound butter, red wine demi. Served with garlic mashed potatoes and vegetable du jour.

1881 BONE-IN NEW YORK STRIP \$34
A 14 oz. wood-fired strip grilled to your liking, topped with an herb compound butter, served with garlic mashed potatoes and vegetable du jour.

CHICAGO PORK CHOP \$25
A 12 oz. pork chop with apple bourbon glaze. Served with garlic mashed potatoes and vegetable du jour.

BOURBON CHICKEN \$21
Bourbon glazed grilled chicken breast paired with brie and pecans. Served with fingerling potatoes and vegetable du jour.

HERB CHICKEN SKILLET \$19
Pan seared chicken with fresh herbs and spices with fire roasted tomatoes, onion, and spinach. Served with our black pearl rice medley and vegetable du jour.

LAMB CHOPS \$21
Dry rubbed lamb, pan seared to your liking. Served with falafel, pistachio verde, and tzatziki dressing on a bed of spring mix with quinoa tabbouleh.

ITALIAN SAUSAGE PENNE \$21
Italian sausage, peppers, roasted tomatoes, fresh basil, tossed in penne pasta with a garlic wine sauce, and topped with parmesan.

PRIME SILOS SATURDAYS
Silos slow cooked dry aged prime rib served with garlic mashed potatoes and vegetable du jour. 12 oz. \$26 16 oz. \$32

“LAKESIDE”


LEMON GARLIC WALLEYE \$28
Broiled walleye seasoned with lemon, garlic, white wine, and herbs. Served with our black pearl rice medley and vegetable du jour.


MAPLE GINGER SALMON \$24
Pan seared salmon, glazed with local maple and fresh ginger. Served with our black pearl rice medley and vegetable du jour.

CILANTRO LIME SCALLOPS \$32
Pan seared scallops with a zesty cilantro lime sauce, paired with our roasted red pepper risotto and vegetable du jour.

SEAFOOD SCAMPI PASTA \$23
Grilled shrimp and scallops served over linguine noodles tossed in a garlic butter cream sauce.


FISH AND CHIPS \$19
Three strips of Red Hook Ale Tilapia served with fries and coleslaw.

WALLEYE TACOS  *Gluten free upon request* \$16
Three soft shells with breaded walleye, pico de gallo, chili crema, salsa verde, and micro cilantro.

SHRIMP TACOS  *Gluten free upon request* \$16
Three soft shells with pineapple-mango salsa, chili crema, lime, micro cilantro, and Asian slaw.


VEGETARIAN

STUFFED PORTOBELLO \$18
Portobello mushroom cap stuffed with roasted tomatoes, spinach, peppers, onion, zucchini, herbs and Halloumi cheese. Served with our black pearl rice medley and vegetable du jour.  *Vegan upon request*

ROASTED CAULIFLOWER & QUINOA  \$16
Oven roasted cauliflower, toasted pistachios, dried cranberries, golden raisins, and dried cherries. Quinoa is sautéed and tossed in a mango-mint dressing. Served with vegetable du jour.

VEGETABLE PENNE \$19
Bell peppers, roasted tomatoes, spinach, fresh basil, penne pasta, tossed in a garlic butter and white wine sauce, topped with parmesan.

WOOD-FIRED BURGERS

A half-pound burger (substitute bison patty for \$3) served on a toasted English muffin.  *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.

TACO BURGER \$14
Chef's taco seasoning with cheddar cheese, jalapeños, pico de gallo, and shredded lettuce.

FALAFEL BURGER  \$14
7 oz. falafel patty with sautéed shitake mushrooms, and vegan tzatziki.

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

KIDS

\$6 Includes beverage and fruit

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.

 *Gluten free*

 *Vegetarian*

 *Vegan*



1881 STORY

In the 1700s, herdsman around Herefordshire, England, discovered their cattle produced the most tender, flavorful beef fit for the kings and queens. In the early 1880s, American farmers began importing these majestic Herefords. In 1881, the American Hereford Association was formed to unite local ranchers in an effort to raise the highest quality cattle. Today our beef is drawn from a handful of these farms across Minnesota.