

SILOS

RESTAURANT at PIER·B

STARTERS

ARTICHOKE DIP	\$11	SHRIMP SKEWERS	\$14		
Parmesan cheese, artichoke, garlic	;, sour cream, scallions,	Skewered shrimp grilled with Thai peanut and sweet chili			
hallots, and herbs, served with cro	ostinis.	sauce, served on a bed of Asian slaw.			
Gluten free rice cracker available	upon request				
		HOUSE-SMOKED CHICKEN WING			
CALAMARI	\$14	A pound and a half of jumbo hous	Ū		
ightly breaded calamari, flash frie		celery and carrots, served with ble	eu cheese dressing.		
chipotle honey. Served with pickle	d ginger.	+ Choice of sauce: BBQ, Buffalo, Silos 13 spice,			
	t io	habanero mango, or maple ginger			
SILOS NACHOS 🕑	\$10	PESTO FLATBREAD	\$10		
Sixteen nachos with colby jack che					
pineapple-mango salsa, shredded	lettuce, and seasoned	Pesto sauce, roasted tomatoes, artichokes, red onion,			
sour cream.		spinach, topped with feta cheese. 🕜 Vegan upon request			
Add chicken or pork for \$3		+ Add shrimp or chicken for \$3			
DNION RINGS	\$10	SILOS FLATBREAD	\$10		
Breaded onion rings fried golden b	prown and served with	Red sauce, sausage, roasted red p	peppers, mixed olives,		
seasoned sour cream.		topped with mozzarella cheese.			
	\$10	BEER AND BACON FRIES	\$9		
Pretzel sticks served with chipotle beer cheese dipping		13 spice seasoned straight-cut po			
sauce.		with bacon, chipotle beer cheese,			
sauce.					
STEAK BITES 🗊	\$12	scallions. Served with seasoned sour cream. I Side of plain fries \$4. Full side of plain fries \$6.]			
louse-marinated sautéed steak ti	os, onions, peppers, and	i side of plain mes \$4. Full side of	i plain mes po. j		
erved with chipotle beer cheese d		SMOKED SALMON PLATTER	\$15		
cived with empotte beer encesed					
		Alaskan smoked salmon, assorted	cheeses, and herbed		
NOZZARELLA STICKS	\$10	Alaskan smoked salmon, assorted cream cheese, served with cracke			
	\$10 ht, crispy panko bread		ers and crostinis.		

SOUP AND SALADS

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

CAESAR

COBB

\$10

Bacon, hard boiled eggs, apple, toasted walnuts, dried cranberries, bleu cheese, on romaine lettuce with choice of dressing.

DOUBLE BLEU

Spring mix, blueberries, bleu cheese, carrots, red onion, candied pecans, served with maple vinaigrette. *Vegan upon request*

FARMERS 💟 🜍 🗊

\$11

\$14

\$14

Spring mix, watermelon radish, carrots, cucumber, and tomato, served with choice of dressing. + *Small Farmers for \$6* Chopped romaine with Caesar dressing, parmesan cheese, and topped with croutons. + *Small Caesar for \$6*

FALAFEL 💟 💕 🗊

\$13

\$7

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

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

SOUP, SALAD, BREAD Choice of small Farmers or sma \$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

🕑 Vegetarian 🛛 🕥 Vegan

WELCOME TO LUNCH

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,		BLEU BURGER \$14 Cajun seasoning and melted bleu cheese crumbles, lettuce, and tomato.		FALAFEL BURGER () 7 oz. falafel patty with sautéed s mushrooms, and vegan tzatziki.	\$14 hitake
lettuce, and tomato.	\$17	TACO BURGER Chef's taco seasoning with c	\$14 heddar cheese.	PATTY MELT Sautéed mushrooms, sautéed o	\$14
A healthy, rich in flavor, bison patty with gouda		jalapeños, pico de gallo, and shredded		and melted Swiss cheese on toasted	
cheese, pear and roasted peppe		lettuce.		marble rye.	
MUSHROOM SWISS BURGER Sautéed mushrooms and Swiss	\$14 cheese.				

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	BOURBON GLAZED CHICKEN	\$12	CHICKEN CAESAR WRAP	\$12
Corned beef, Havarti cheese, seasoned		Apple bourbon glazed grilled chicken breast		Grilled chicken, romaine lettuce, parmesan,	
sauerkraut, and 1000 island dressing served		topped with melted brie cheese and pecans.		Caesar dressing, wrapped in a garden tortilla.	
on toasted marble rye.		Served on a potato bun.		SHRIMP PO BOY WRAP	\$15
SHAVED TURKEY	\$14	ARTICHOKE CHICKEN	\$13	Battered shrimp with chipotle aioli, spicy	
Shaved turkey, sliced apples, brie cheese, and		Grilled chicken topped with melted artichoke		mango habanero sauce, spring mix, tomato,	
pecan butter served on toasted multigrain		spread, tomato, and lettuce, served on a		and bacon, wrapped in a garden tortilla.	
bread.		potato bun.		WALLEYE SANDWICH	\$14
ITALIAN PRIME BEEF	\$14	SHREDDED PORK WRAP	\$11	Breaded walleye fried golden b	rown with
Shaved prime rib with a house giardiniera		Pulled pork, pico de gallo, cheddar cheese,		lettuce, tomato, chipotle aioli on a toasted	
blend served on a sourdough hoagie with choice of mozzarella or cheddar cheese.		BBQ, wrapped in a garden tortilla.		baguette.	

TACOS

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

SHRIMP TACOS

\$12 Two soft shells with pineapple-mango salsa, chili crema, lime, micro cilantro, and Asian slaw.

PORK CARNITAS TACOS

Two soft shells with shredded pork, pico de gallo, cheddar cheese, salsa verde, and micro cilantro.

\$11



\$12

\$6 Includes beverage and fruit

CHICKEN TENDERS MACARONI AND CHEESE PEANUT BUTTER AND JELLY CHEESE OR PEPPERONI PIZZA **GRILLED CHEESE**

JR. CHEESEBURGER



RESTAURANT at PIER·B

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.

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



Vegetarian 🕜 Vegan