

SILOS

RESTAURANT at PIER • B

🔥 - Items prepared on our Natural Wood Fired Grill

SMALL BITES

WALLEYE CAKES

lemon caper aioli, pickled cabbage, lemon greens 18

SILOS NACHOS

pork carnitas or spiced chicken, Colby Jack, pico de gallo, salsa verde, seasoned sour cream 16

STEAK BITES

garlic, shallots, blue cheese fondito, crostini 18

CALAMARI

tomato garlic sauce, fresh herbs, shaved parmesan, lemon 17

CHEESE CURDS

jalapeno raspberry dipping sauce 14

BANG BANG SHRIMP

wild Argentinian shrimp, tempura fried, sweet and spicy aioli, sesame edamame slaw 17

WINGS

tossed in 13 spice dry rub, celery, blue cheese dressing 16

PRETZELS *vg*

chipotle beer cheese sauce 14

SMOKED SALMON PLATTER

boursin cheese, pickled onions, house pickles, beets, capers, hard boiled eggs, and crostini 20

MUSSELS

garlic, onions, parsley, chorizo sausage, shaved parmesan, crostini 20

MARGHERITA FLATBREAD *vg*

bruschetta tomatoes, olive oil, basil, balsamic glaze, fresh mozzarella 14

PEPPERONI FLATBREAD

hand cut pepperoni, peppadew peppers, tomato garlic sauce, fresh mozzarella, arugula 15

GREEK FLATBREAD

pesto, fire roasted tomatoes, kalamata olives, baby spinach, fresh mozzarella, feta cheese, capers 15

SOUPS & SALADS

Add Grilled Chicken Breast 5, Grilled Sirloin Steak 7, Smoked Salmon 6, Grilled Salmon Fillet 8, or Seared Tuna Steak 9

CAESAR *GFA*

crisp romaine, shaved parmesan, garlic croutons, parmesan Caesar dressing 11

FARMER'S *GF - VG*

artisan greens, cucumbers, shaved carrots, cherry tomatoes, radish, choice of dressing (balsamic vinaigrette, ranch, blue cheese, thousand island, Italian, Caesar) 12

SPINACH SALAD

baby spinach, portabella mushroom, julienne red onion, feta cheese, hot honey bacon dressing 11

COBB SALAD

crisp romaine, cucumbers, cherry tomatoes, radish, pickled onions, bacon, egg, capers, blue cheese dressing 12

CHICKEN WILD RICE SOUP

bowl 7 cup 5

GREAT NORTHERN CHICKEN CHILI

white bean chicken chili bowl 7 cup 5

HANDHELDS

All handhelds served with your choice of French Fries or Kettle Chips. Add a Signature Burger Patty for 5 Substitute Fresh Fruit, Side Salad, Onion Rings, Sweet Potato Fries or Impossible Patty for 3

SHORT RIB GRILLED CHEESE *GFA*

braised boneless short ribs, caramelized onions, white cheddar cheese, arugula, Tribeca sourdough, smoked tomato fondue 17

GRILLED CHICKEN *GFA*

wood fired, bacon onion jam, bibb lettuce, tomato, garlic aioli, white cheddar cheese, brioche bun 15

WALLEYE TACOS

pico de gallo, lettuce, chipotle aioli 16

CUBANO *GFA*

pork carnitas, ham, house pickles, mustard, Swiss cheese, ciabatta 16

CRANBERRY WILD RICE BLT *GFA*

applewood smoked bacon, cranberry wild rice bread, artisan greens, tomato, cranberry aioli 16

BLUE CHEESE STEAK

SANDWICH *GFA*

wood fired, sautéed onion, truffle aioli, arugula, blue cheese, toasted ciabatta 19

BACON CHEESE BURGER *GFA*

signature burger blend, applewood smoked bacon, pepper jack cheese, sautéed onions, bibb lettuce, tomatoes, chipotle aioli, brioche bun 18

SILOS SIGNATURE BURGER *GFA*



signature burger blend, bacon onion jam, house pickles, bibb lettuce, tomatoes, Silos sauce, white cheddar cheese, brioche bun 18

MUSHROOM SWISS BURGER *GFA*

signature burger blend, swiss cheese, truffled steak mushrooms, sautéed onions, garlic chive sour cream, brioche bun 17

VEGAN IMPOSSIBLE BURGER *GF VG*

Impossible vegan patty, gluten free vegan bun, bibb lettuce, tomato, pickled onions, house pickles 17

GF = Gluten Friendly *GFA* = Gluten Free Available *VG* = Vegetarian *VA* = Vegan Available  = Signature item  - Prepared on our Natural Wood Fired Grill

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An 18% automatic gratuity will be added to all tables of 8 or more people. A 3% Team Service Charge is added to all purchases (this fee is 100% re-distributed to our Kitchen Team and will be removed upon customer request.)

WOOD FIRE


ENTREES AVAILABLE AFTER 4PM ONLY

🔥 - Items prepared on our Natural Wood Fired Grill


STEAKS & CHOPS

Each selection comes with your choice of two of our signature sides. Add a small Farmer's or Caesar Salad for 4

TENDERLOIN FILET MIGNON 🔥 GFA
8oz, wood fire grilled, garlic herb butter 52

 **CENTER CUT RIBEYE** 🔥 GFA
14oz, wood fire grilled, garlic herb butter 48

TOP SIRLOIN 🔥 GFA
10oz, center cut, wood fire grilled, garlic herb butter 38

 **MEATLOAF** 🔥
two 6oz cuts, wood fire grilled, maple bourbon tomato glaze 26

BEEF SHORT RIBS GF
10oz, boneless braised beef, demi glaze 38

COWBOY PORK CHOP 🔥 GFA
12oz, wood fire grilled, Silos signature 13 spice, pickled onions 32

SEAFOOD


Each selection comes with your choice of two of our signature sides. Add a small Farmer's or Caesar Salad for 4

NORWEGIAN SALMON 🔥 GFA
8oz wood fire grilled, bourbon mustard glaze, grilled lemon 34

N'ORLINS BBQ SHRIMP GF
wild Argentinian shrimp, marinated creole barbecue style 34

AHI TUNA STEAK GFA
pan-seared sesame crusted tuna steak served rare, edamame slaw, topped with sweet and savory glaze 34

SCALLOPS GF
pan-seared scallops, blueberry balsamic glaze 38

 **WALLEYE**
parmesan panko-crusted walleye fillet, pan fried, lemon caper aioli 34

ENTRÉE ENHANCEMENTS

TRUFFLED STEAK MUSHROOMS GF 5

CARAMELIZED ONIONS GF 3

BLUE CHEESE CAP GF 5

SEARED SCALLOPS GF 10

PAN ROASTED SHRIMP GF 8

GRILLED CHICKEN BREAST GF 5

SEARED TUNA STEAK GF 9


SMOKED SALMON GF 6

GRILLED SALMON FILLET GF 8

GRILLED SIRLOIN STEAK GF 7

PASTA

Add a small Farmer's or Caesar Salad for 4

 **PESTO SHRIMP PASTA**
shrimp, pesto cream sauce, grape tomato, shave parmesan, linguine 28

CHICKEN CARBONARA
chicken, cream sauce, pancetta, peas, shallots, garlic, egg yolk, shaved parmesan, linguine 25

PASTA PRIMAVERA
garlic red sauce, house vegetable, cavatappi 18
Add Grilled Sirloin Steak 7 / Grilled Chicken Breast 5
Add Smoked Salmon 6 / Grilled Salmon Fillet 8
Add Seared Tuna Steak 8 / Shrimp 8

SEAFOOD TRIO MAC & CHEESE
lobster, crab, shrimp, three cheese blend cream sauce, panko toasted, cavatappi 35

SIDES

French Fries
Sweet Potato Fries
Wild Rice Pilaf

Garlic Mashed Potatoes GF
Cheesy Hashbrowns GF
Truffle Fried Potatoes

Wood Fired Glazed Carrots
Vegetable of the Day GF

DESSERTS

 **FLOURLESS CHOCOLATE TORTE** GF 8


SWEETHEART CHOCOLATE CAKE 16

TOWERING CARROT CAKE 16

NY STYLE TURTLE CHEESECAKE 12

ICE CREAM SUNDAE 10

vanilla ice cream topped with caramel and chocolate sauces, raspberry sauce and white chocolate mousse.
Add candied pecans for an additional 2

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