

SILOS

RESTAURANT at PIER • B

🔥 - Items prepared on our Natural Wood Fired Grill

SHAREABLES

WALLEYE CAKES

lemon caper aioli, pickled cabbage, lemon greens 18

SILOS NACHOS

pork carnitas or grilled chicken, Colby jack, pico de gallo, salsa verde, seasoned sour cream 18

STEAK BITES 🔥 GF

garlic compound butter, blue cheese fondito, crostini 18

CALAMARI

tomato sauce, fennel, tarragon, fresh heirloom tomato, lemon 18

CHEESE CURDS

cream ale battered cheese curds, jalapeño raspberry jam 16

HOT WOODFIRE WINGS 🔥 GF

spicy butter sauce, chives, rice flour, grilled scallion, blue cheese fondito 18
original 13-spice available

PRETZELS VG

salted pretzel stick with beer cheese sauce 16

SMOKED SALMON PLATTER GFA

herb cream cheese, pickled onions, house pickles, beets, capers, hard boiled eggs, crostini 20

MUSSELS

Spanish chorizo with shallots garlic, tomato, horseradish, herbs, crostini 20

NORTH WOODS FORAGER FLATBREAD VG

pesto, roasted wild mushrooms, grilled scallions, mozzarella, parmesan, arugula, truffle oil, balsamic 16

MARGHERITA FLATBREAD VG

heirloom tomatoes, olive oil, basil, balsamic glaze, fresh mozzarella 15

PEPPERONI FLATBREAD

pepperoni, peppadew peppers, tomato garlic sauce, arugula, fresh mozzarella 16

SOUPS & SALADS

Add Grilled Chicken Breast 5, Sirloin Skewer 10, Shrimp Skewer 10, Smoked Salmon 8, Grilled Salmon Fillet 8

GRILLED PEACH AND BURRATA VG GFA

artisan greens, heirloom tomatoes, candied pecans, tomato balsamic dressing, crostini 16

SILOS SUMMER SALAD GF VG

artisan greens, jalapeño vinaigrette, parmesan, red onion, olive oil, sunflower seeds 12

SOUP OF THE DAY

bowl 7 cup 5

CAESAR GFA

crisp romaine, shaved parmesan, garlic croutons, Caesar dressing 12

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

CHICKEN WILD RICE SOUP

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*

HEIRLOOM TOMATO GRILLED CHEESE

fresh heirloom tomato, caramelized onions, white cheddar cheese, arugula, Tribeca sourdough, smoked tomato fondue 17

SPICY FRIED CHICKEN SANDWICH

southern breading, spicy butter sauce, white cheddar, cabbage slaw, house pickles, garlic aioli, brioche bun 16 *grilled option available*

SHRIMP PO'BOY 🔥

garlic butter, lemon, pickled red onion, arugula, chipotle aioli, ciabatta 17

WALLEYE TACOS

pico de gallo, lettuce, chipotle aioli 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 21

BACON CHEESE BURGER 🔥 GFA

Midwestern Black Angus, applewood smoked bacon, pepper jack cheese, sautéed onions, bibb lettuce, tomatoes, chipotle aioli, brioche bun 18

MUSHROOM SWISS BURGER 🔥 GFA


Midwestern Black Angus, Swiss cheese, truffled steak mushrooms, sautéed onions, garlic chive sour cream, brioche bun 17

SILOS SIGNATURE BURGER 🔥 GFA

Midwestern Black Angus, bacon onion jam, house pickles, bibb lettuce, tomatoes, Silos sauce, white cheddar cheese, brioche bun 18

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

🔥 - Items prepared on our Natural Wood Fired Grill

OVER THE FIRE

Each selection comes with your choice of two of our signature sides. Add a small Farmer's, Caesar or Summer Salad for 5

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

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

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

LAMB T-BONE 🔥
7oz, toasted almond, herb piccata 33

COWBOY PORK CHOP 🔥 GFA
12oz, Silos signature spice, pickled onions 32

ENTRÉE ENHANCEMENTS

TRUFFLED STEAK MUSHROOMS GF 5

CARAMELIZED ONIONS GF 3

BLUE CHEESE CAP GF 5

SCALLOP SKEWER 🔥 GF 15

SHRIMP SKEWER 🔥 GF 10

SIRLOIN SKEWER 🔥 GF 8

CHICKEN BREAST 🔥 GF 5

SMOKED SALMON GF 8


SALMON FILLET 🔥 GF 8

SEAFOOD

Each selection comes with your choice of two of our signature sides. Add a small Farmer's, Caesar or Summer Salad for 5


NORWEGIAN SALMON 🔥 GFA
6oz, bourbon mustard glaze, grilled lemon 34

SEAFOOD SKEWERS 🔥 GF
garlic herb butter, lemon caper aioli
4pc scallop skewer 30
4pc shrimp 25

 **WALLEYE**
parmesan panko-crusting walleye fillet,
pan fried, butter lemon thyme 34

FROM THE PAN

Add a small Farmer's, Caesar or Summer Salad for 5

 **WILD MUSHROOM PESTO GNOCCHI** VG
roasted wild mushrooms, peas, shallots, garlic,
potato gnocchi, parmesan 26
Add Sirloin Skewer 10 / Grilled Chicken Breast 5
Add Smoked Salmon 8 / Grilled Salmon Fillet 8
Add Shrimp 8

SEAFOOD PASTA

seared shrimp, mussels, scallop, and fennel with
tomato garlic sauce, basil, tarragon, cavatappi pasta,
parmesan with crostini 28

CLASSIC BOLOGNESE

traditional pork & beef Bolognese, fettucine,
parmesan with crostini 21


SIDES

Wood Fired Glazed Carrots GF
Vegetable of the Day GF
Wild Rice GF

Garlic Mashed Potatoes GF
Cheesy Hashbrowns GF
Truffle Fried Potatoes GF

French Fries GF
Sweet Potato Fries GF

DESSERTS


 **GRILLED PEACH FLAMBÉ** GF 16
amaretto, toasted almond granola,
and scoop of vanilla ice cream

NY STYLE TURTLE CHEESECAKE 12

ROTATING RUSTIC INN CAFÉ PIES 7/slice
add ice cream \$2

ICE CREAM SUNDAE 10

vanilla ice cream topped with caramel and chocolate
sauce, berry compote and white chocolate mousse
add candied pecans for an additional 2

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.)