

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, grilled chicken, or bean, Colby jack, pico de gallo, salsa verde, cilantro, seasoned sour cream 18
add meat or beans 3

STEAK BITES 🔥 *GF*

garlic compound butter, blue cheese fondito, crostini 18

CALAMARI

fried with sage and fresh jalapeno, tomato garlic sauce and parmesan 18

STATE FAIR CHEESE CURDS

Castle Danger cream ale battered cheese curds served with jalapeño raspberry jam or tomato garlic sauce 16

SMOKED HOT HONEY WINGS *GF*

traditional wings marinated in apple juice, smoked, and glazed with spicy honey 18
original 13-spice available

SMOKED SALMON PLATTER *GFA*

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

PRETZELS *VG*

salted pretzels with beer cheese sauce 16

BEER STEAMED CLAMS

smokey brisket ends with shallots and garlic, rosemary, horseradish, Castle Danger cream ale broth 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

CAMELIZED PEAR & PROSCIUTTO FLATBREAD

sautéed onions, goat cheese, arugula, balsamic glaze 16

SOUPS & SALADS

add grilled chicken breast 7, sirloin skewer 8, shrimp skewer 10, smoked salmon 10, grilled salmon fillet 10, scallop skewer 16

BUTTERNUT SQUASH SOUP

roasted butternut and brown butter, toasted squash seeds
bowl 7 cup 5

CHICKEN WILD RICE SOUP

bowl 7 cup 5

SOUP OF THE DAY

bowl 7 cup 5

ROASTED APPLE & GOAT CHEESE *VG GFA*

radicchio with caramelized onion vinaigrette and spicy honey, whole roasted apple, candied pecans, goat cheese 16
add crispy prosciutto for 4

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

HANDHELDS

all handhelds served with your choice of french fries or kettle chips. add a signature burger patty or cup of soup for 5 substitute fresh fruit, side salad, onion rings, sweet potato fries or impossible patty for 3

SMOKED BRISKET GRILLED CHEESE

house smoked brisket, caramelized onion, arugula, white cheddar cheese, tomato fondue, sourdough 18

SPICY FRIED CHICKEN SANDWICH

southern breading, local hot honey, cabbage slaw, house pickles, aioli, and brioche 17
grilled option available

SHRIMP PO'BOY

fried shrimp, lemon, pickled red onion, arugula, chipotle aioli, ciabatta 18

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*

sautéed onion, arugula, blue cheese fondito, 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 18

SILOS BRISKET BURGER 🔥 *GFA*

Midwestern Black Angus, spicy-honey BBQ brisket, white cheddar, crispy onion, house pickles, 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 automatic 18% gratuity is added to tables of eight or more people. Tables of 10 or more people subject to an automatic 18% gratuity, and will be presented one bill per table.

A 3% Team Service Charge is added to all purchases (this fee is 100% paid to our Kitchen Team, and will be removed upon customer request.)

SILOS

RESTAURANT at PIER • B

DINNER 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 or caesar 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

RACK OF LAMB 🔥

8oz, mint and roasted jalapeno cherry glaze 38

COWBOY PORK CHOP 🔥 GFA

12oz, cranberry pear mustard, toasted hazelnuts 35

FROM THE WATER

each selection comes with your choice of two of our signature sides. add a small farmer's or caesar salad for 5

NORWEGIAN SALMON 🔥 GFA

8oz, bourbon mustard glaze, grilled lemon 36

SEAFOOD SKEWERS 🔥 GF

garlic herb butter, lemon caper aioli

6pc scallop skewer 38

6pc shrimp 32

📦 WALLEYE

parmesan panko crusted walleye fillet, pan fried with butter, lemon, thyme 36

ENTRÉE ENHANCEMENTS

TRUFFLED STEAK MUSHROOMS GF 5

CARAMELIZED ONIONS GF 3

BERNAISE SAUCE 4

SCALLOP SKEWER (3pc) 🔥 GF 16

SHRIMP SKEWER (3pc) 🔥 GF 10

SIRLOIN SKEWER 🔥 GF 8

CHICKEN BREAST 🔥 GF 7

SMOKED SALMON GF 10

SALMON FILLET 🔥 GF 10

FROM THE PAN

add a small farmer's or caesar salad for 5

📦 WILD MUSHROOM RAVIOLI VG

wild mushroom ravioli, sage brown butter and roasted butternut squash 28

SEAFOOD PASTA

mix of clams, shrimp, and scallops with creamy bucatini, red pepper flake, shallots, garlic, rosemary, parmesan 34

CLASSIC BOLOGNESE

traditional pork & beef bolognese, pappardelle, parmesan with crostini 23

📦 MEATLOAF

classic silos style meatloaf with bourbon ketchup 28

SIDES

Wood Fired Glazed Carrots GF

Caramelized Brussels & Butternut Squash GF

Wild Rice GF

Garlic Mashed Potatoes GF

Cheesy Hashbrowns GF

Truffle Fried Potatoes GF

French Fries GF

Sweet Potato Fries GF

Onion Rings

DESSERTS

📦 ROASTED APPLE CRISP FLAMBÉ GF 16

cinnamon, amaretto, toasted almond granola, and scoop of vanilla ice cream

NY STYLE TURTLE CHEESECAKE 12

FLOURLESS CHOCOLATE TORTE GF 8

add ice cream 2

add candied pecans 2

ROTATING RUSTIC INN CAFÉ PIES 8/slice

add ice cream 2

WARM CHOCOLATE BROWNIE SUNDAE 12

chocolate chunk brownie with vanilla ice cream, chocolate drizzle and caramel

add candied pecans or toasted hazelnuts 2

SCOOP OF VANILLA ICE CREAM 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 automatic 18% gratuity is added to tables of eight or more people. Tables of 10 or more people subject to an automatic 18% gratuity, and will be presented one bill per table.

A 3% Team Service Charge is added to all purchases (this fee is 100% paid to our Kitchen Team, and will be removed upon customer request.)